



FOOD & WINE

Perfect Pairings

Jump To:

SNACKS ↓

MAINS ↓

DESSERTS ↓

The --- *Snacks* ---

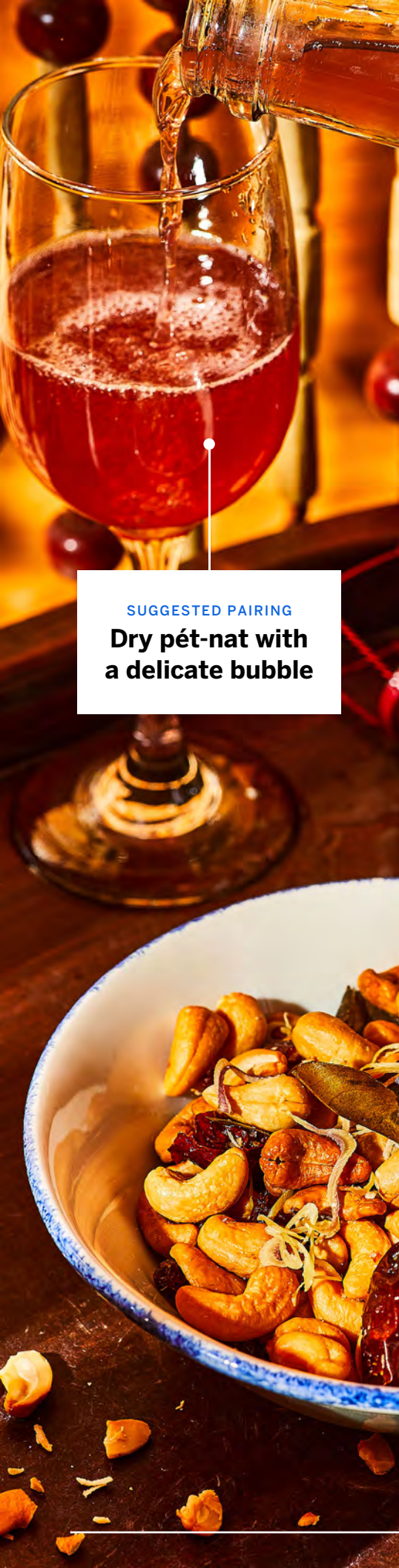


P. 2

**SPICY CASHEW
LEMONGRASS
SNACK MIX**

P. 3

**GRILLED CHEESE
WITH CORN &
CALABRIAN CHILE**



SPICY CASHEW- LEMONGRASS SNACK MIX

ACTIVE:
40 mins

TOTAL:
1 hr 5 mins

SERVINGS:
10 to 12

Lime leaves & lemongrass bring citrusy flavor to the buttery cashews, toasted coconut, and crispy garlic. Frying each element individually ensures crunchy – not burned – components. Use a food processor to make quick work of the garlic.

INGREDIENTS

Neutral oil (such as vegetable, grapeseed, or peanut), for frying

3 cups raw cashews, divided

1¼ tsp kosher salt, divided + more to taste

½ tsp granulated sugar

2 medium lemongrass stalks, bottom 4 inches of stalks thinly sliced crosswise (about ⅓ cup), tops discarded

⅓ cup fresh green & red Thai chiles (about 1½ oz), stemmed & thinly sliced crosswise

12 medium-size fresh makrut lime leaves

1 cup finely chopped garlic (from about 5 garlic heads)

⅓ cup unsweetened finely shredded coconut

SUGGESTED PAIRING

Dry pét-nat with a delicate bubble

DIRECTIONS

Step 1 • Pour oil to a depth of 2 inches in a medium-size Dutch oven, and heat over medium to 325°F. Add 1 cup cashews to hot oil, and fry, stirring occasionally, until light golden brown, about 2 minutes. Using a large heatproof fine mesh strainer, transfer fried cashews to a baking sheet lined with paper towels to drain. Immediately sprinkle with ¼ teaspoon salt. Repeat process twice with remaining cashews and ½ teaspoon salt. Sprinkle all cashews evenly with sugar.

Step 2 • While fried cashews cool, place lemongrass in a strainer. Lower strainer into hot oil, and fry lemongrass, stirring occasionally in strainer until just beginning to brown, about 1 minute. Transfer fried lemongrass to a separate baking sheet lined with paper towels to drain. Sprinkle with ⅓ teaspoon salt. Set aside.

Step 3 • Add Thai chiles to strainer, and fry until just beginning to brown, about 1 minute. Transfer chiles to a plate lined with paper towels to drain. Sprinkle with ⅓ teaspoon salt. Add lime leaves to strainer. Carefully fry until crisp, about 45 seconds. Transfer lime leaves to plate lined with paper towels to drain. Set aside.

Step 4 • Reduce heat under oil until temperature drops to 275°F. (Oil should be hot enough that when a piece of garlic is added, it sizzles immediately but doesn't take on color right away.) Add garlic to strainer; fry, stirring often, until crisp and lightly browned, 4 to 6 minutes. Transfer to a separate plate lined with paper towels to drain. Sprinkle with remaining ¼ teaspoon salt. Set aside.

Step 5 • Place coconut in a dry small skillet. Cook over medium-low, stirring often, until golden brown, 3 to 5 minutes. Transfer to a separate plate lined with paper towels, and spread in a thin, even layer. Let cool about 10 minutes.

Step 6 • Using your hands, crush fried lemongrass and lime leaves into a large bowl; remove and discard any tough stems from lime leaves. Add cashews, chiles, garlic, and coconut; toss to combine. Season to taste with salt.

This upgraded grilled cheese is filled with a charred sweet corn studded blend of nutty English–cheddar, sharp caciocavallo, and just enough mayonnaise to bind it all together.

ACTIVE: 20 mins

TOTAL: 25 mins

SERVINGS: 6

INGREDIENTS:

1 cup fresh corn kernels

3 oz English-style cheddar cheese (such as Keen's), shredded (about $\frac{3}{4}$ cup)

$\frac{1}{2}$ cup mayonnaise

1 oz caciocavallo cheese or provolone cheese, shredded (about $\frac{1}{4}$ cup)

$\frac{1}{4}$ cup shallot, finely chopped

$\frac{1}{4}$ cup scallions, finely chopped

1 medium-sized jarred Calabrian chile, stemmed and finely chopped (about 2 tsp)

1 tsp kosher salt

$\frac{1}{2}$ tsp garlic, finely chopped

6 tbsp unsalted butter (3 oz), softened

12 ($\frac{1}{3}$ inch thick) sourdough bread slices

GRILLED CHEESE

with **CORN AND CALABRIAN CHILE**

SUGGESTED PAIRING

Ripe Southern Italian Red



DIRECTIONS:

Step 1 • Heat a large cast-iron skillet over medium-high until smoking. Add corn kernels, and cook, stirring occasionally, until tender and charred in spots, about 3 minutes. Transfer corn to a large bowl, and let cool 10 minutes. Wipe out skillet, and set aside.

Step 2 • Add cheddar, mayonnaise, caciocavallo, shallot, scallions, chile, salt, and garlic to corn; stir to combine. Spread butter on one side of each bread slice. Place 6 bread slices, buttered sides down, on a piece of parchment paper, and top evenly with cheese mixture (about $\frac{1}{3}$ cup each); spread cheese mixture in an even layer. Top with remaining bread slices, buttered sides up.

Step 3 • Heat cast-iron skillet over medium. Working in batches, cook sandwiches until golden brown and toasted, 3 to 4 minutes per side. Serve immediately.



The Mains

P. 5
SKILLET-ROASTED
CHICKEN WITH
SPRING VEGETABLES

P. 6
CRISPY PORK
CUTLETS WITH
TONNATO SAUCE

P. 7
SEARED SCALLOPS
WITH POMEGRANATE
& MEYER LEMON

Tender vegetables simmer in a mixture of chicken drippings and butter in this simple, speedy dish.

ACTIVE: 40 mins

TOTAL: 55 mins

SERVINGS: 4

INGREDIENTS:

4 (10-oz) skin-on airline chicken breasts

1 ½ tsp kosher salt, divided (+ more to taste)

¾ tsp black pepper, divided

1 tbsp olive oil

6 small carrots, sliced diagonally into 1-inch pieces (about 1½ cups)

8 oz fresh oyster mushrooms, halved

6 small hakurei turnips or radishes, trimmed & quartered (about 1 cup)

3 tbsp unsalted butter, cut into pieces, divided

6 rosemary and thyme sprigs, divided

2 spring onions, or 4 scallions, cut into 2-in pieces (about 1 cup)

¼ cup (2 oz) rosé wine

½ cup unsalted chicken stock

2 tbsp chopped fresh flat-leaf parsley

SKILLET-ROASTED CHICKEN with SPRING VEGETABLES

SUGGESTED PAIRING

Creamy, light peppery rosé



DIRECTIONS:

Step 1 • Preheat oven to 425°F. Sprinkle chicken evenly with 1¼ teaspoons salt and ½ teaspoon pepper. Heat oil in a 12-inch ovenproof skillet over medium. Cook chicken, skin side down, until skin is golden brown and crispy, 15 to 18 minutes. Transfer to a plate. Reserve drippings in skillet.

Step 2 • Increase heat to high. Add carrots, mushrooms, turnips, 1 tablespoon butter, 3 herb sprigs, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper; stir to combine. Cook, stirring occasionally, until browned, about 6 minutes. Add onions and chicken, skin side up. Transfer skillet to preheated oven. Roast until a thermometer inserted in thickest portion of chicken registers 160°F, 18 to 20 minutes. Using a slotted spoon, divide chicken and vegetables among 4 plates; reserve drippings in skillet.

Step 3 • Return skillet to heat over high. Add rosé and remaining 3 herb sprigs; cook, undisturbed, 2 minutes. Add stock, and bring to a simmer over high. Simmer until reduced by one-third, 2 to 3 minutes. Stir in parsley and remaining 2 tablespoons butter; season to taste with salt. Pour sauce over chicken & vegetables.

Creamy and rich tonnato sauce, thickened and flavored with oil-packed tuna fillets, gets a balancing lift from fresh lemon and pickled caperberries. Reserve the oil from the tuna and whisk it together with lemon juice, salt, and pepper for a quick and easy salad dressing, if desired.

TOTAL: 40 mins
SERVINGS: 4

INGREDIENTS:

1¼ cups extra-virgin olive oil, divided
¼ cup jarred caperberries, plus more for garnish
3 drained anchovy fillets
1½ tsp grated lemon zest plus 1 tbs fresh lemon juice
½ tsp black pepper, divided, plus more for garnish
2 (6.7-oz) jars oil-packed tuna fillets (such as Tonnino), drained
½ cup water
4 (6-oz) boneless pork loin chops, pounded to ¼-inch thickness
1½ tsp kosher salt, plus more to taste
½ cup all-purpose flour (about 2⅓ oz)
2 large eggs, beaten
2 cups panko
2 cups loosely packed fresh flat-leaf parsley leaves
¼ cup thinly sliced red onion, rinsed in cold water & patted dry
Lemon wedges, for serving

CRISPY PORK CUTLETS

with **TONNATO SAUCE**



SUGGESTED PAIRING
A lively, nectarine scented Italian white

DIRECTIONS:

Step 1 • Preheat oven to 200°F. Process ½ cup oil, caperberries, anchovies, lemon zest and juice, and ¼ teaspoon pepper in a food processor until almost smooth, about 1 minute. Add tuna; process until smooth and thick, about 2 minutes, scraping down sides as needed. Transfer to a bowl; stir in ½ cup water until smooth. Cover and refrigerate until ready to use.

Step 2 • Sprinkle pork evenly on both sides with salt and remaining ¼ teaspoon pepper. Place flour, eggs, and panko in 3 separate wide, shallow bowls. Working with 1 cutlet at a time, dredge in flour, and shake off excess. Dip in eggs; let excess drip off. Dredge in panko to coat. Place on a plate.

Step 3 • Heat ½ cup oil in a 12-inch skillet over medium. Working with 1 or 2 cutlets at a time, cook in hot oil until golden brown, crisp, and cooked through, 2 to 3 minutes per side. Transfer to a baking sheet lined with paper towels; sprinkle lightly with salt to taste, and place in preheated oven to keep warm. Repeat with remaining cutlets, adding remaining ¼ cup oil to skillet after cooking 2 cutlets.

Step 4 • Divide cutlets among 4 plates; spoon about ⅓ cup tonnato sauce over each cutlet. Top evenly with parsley and onion. Garnish with additional caperberries and pepper. Serve with lemon wedges and the remaining tonnato sauce.

Fresh lemon, orange, and pomegranate juices paired with serrano chile bring heat and fresh, fruity flavor to sweet scallops. Quickly searing the scallops ensures each one has the perfect texture: a lightly crisp, golden brown exterior and a tender, nearly translucent center.

ACTIVE: 30 mins
TOTAL: 1 hr 10 mins
SERVINGS: 4

INGREDIENTS:

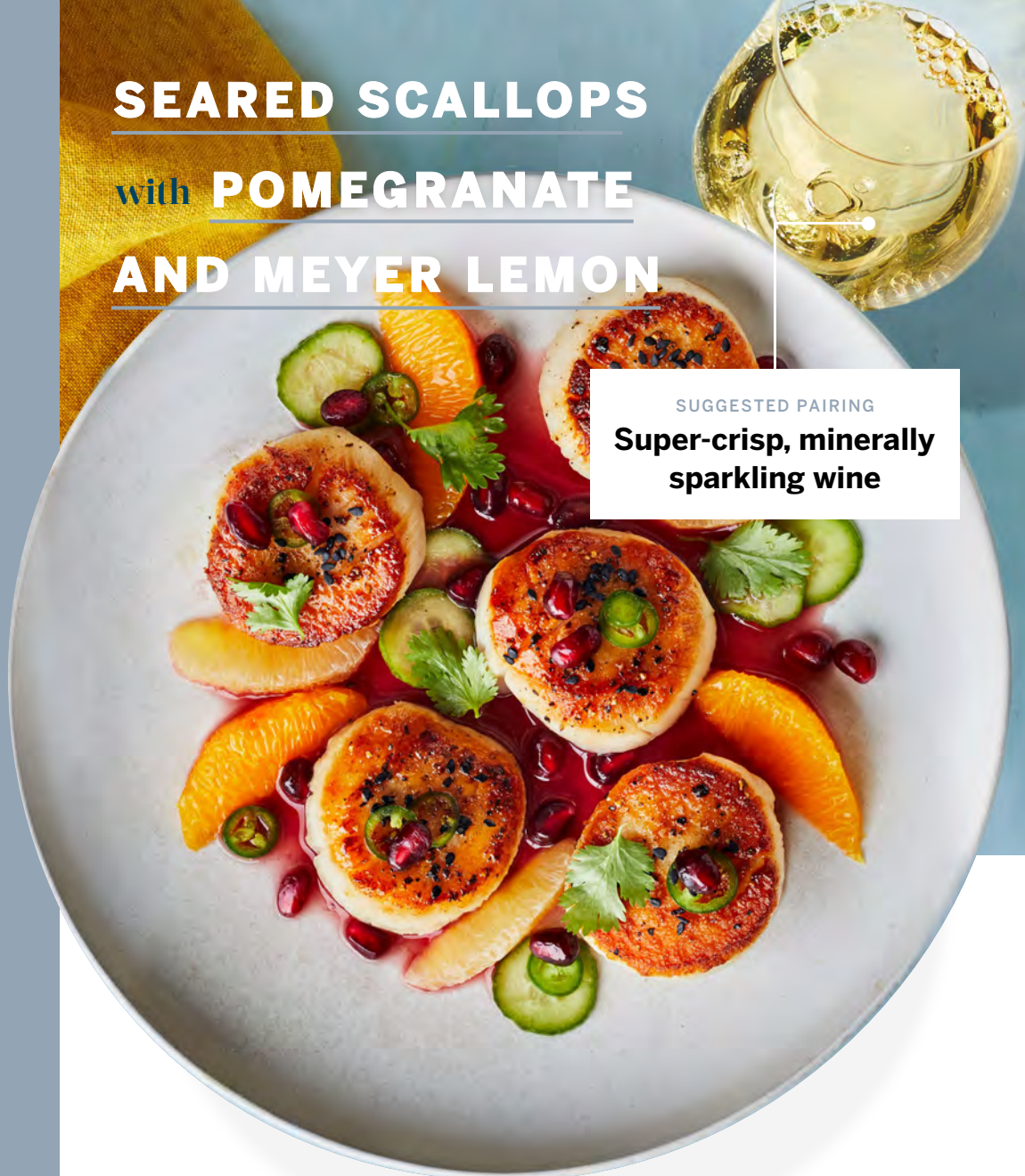
1 cup refrigerated pomegranate juice
1 tbsp granulated sugar
1½ tsp kosher salt, divided
½ cup fresh Meyer lemon juice
⅓ cup fresh navel orange juice
¼ cup extra-virgin olive oil, divided
20 large sea scallops (about 1½ lb), side muscles removed, scallops patted dry
¼ tsp black pepper
1 cup pomegranate arils
2 small Persian cucumbers, thinly sliced (about ¾ cup)
¾ cup navel orange segments
2 tbsp Meyer lemon segments
1 tbsp unseeded fresh serrano chile slices (optional)
1 tbsp toasted black sesame seeds
Fresh cilantro leaves, for garnish
Toasted lavash bread, for serving

SEARED SCALLOPS

with **POMEGRANATE**

AND MEYER LEMON

SUGGESTED PAIRING
Super-crisp, minerally sparkling wine



DIRECTIONS:

Step 1 • Bring pomegranate juice to a boil in a small saucepan over medium-high. Boil, undisturbed, until reduced by half, about 7 minutes. Remove from heat. Add sugar and 1 teaspoon salt; stir until dissolved. Transfer to a medium bowl; chill until mixture reaches room temperature, about 30 minutes. Pour lemon juice and orange juice through a fine wire-mesh strainer into pomegranate mixture; stir to combine, and refrigerate until ready to use.

Step 2 • Heat 2 tablespoons oil in a 14-inch nonstick skillet over medium-high. Sprinkle scallops evenly with black pepper and remaining ½ teaspoon salt. Cook scallops until golden brown on 1 side, about 4 minutes. Quickly flip scallops; cook 15 seconds. Divide scallops evenly among 4 shallow bowls; let cool slightly, about 10 minutes.

Step 3 • Arrange pomegranate arils, cucumbers, orange segments, and lemon segments evenly around scallops. Carefully pour ⅓ cup chilled pomegranate mixture around inside edge of each bowl so juice runs to bottom of bowl without covering scallops. Top servings evenly with serrano slices, if using. Drizzle remaining 2 tablespoons oil evenly over scallop mixture; sprinkle with sesame seeds. Garnish with cilantro, and serve with lavash.



The Dessert

P.9
FIG &
CARAMEL
NUT TART



SUGGESTED PAIRING
**Tangy, moderately
sweet Madeira**

FIG & CARAMEL NUT TART

ACTIVE: 35 mins

TOTAL: 2 hrs +
8 hrs 45 min cooling

SERVINGS: 8 to 10

Rich, barely bitter caramel; deeply toasted nuts; and chewy figs combine in a buttery crust for a dessert designed for pairing with Madeira. A pinch of flaky sea salt makes it the perfect end to a long lunch.

INGREDIENTS

tart crust

1½ cups all-purpose flour (about 6¾ oz), plus more for measuring cup
10 tbsp cold unsalted butter (5 oz), cut into ½ inch pieces
¼ cup granulated sugar
½ tsp fine sea salt
1 tbsp ice water

filling

2 cups raw mixed nuts (pecans, blanched hazelnuts, walnuts, slivered almonds, and pistachios)
1 cup granulated sugar
¼ cup water
1½ tsp honey
½ tsp fresh lemon juice
6 dried Mission figs (about 1¾ oz), stemmed and finely chopped

filling (con't)

1 cup heavy cream
2 tbsp unsalted butter
¼ tsp fine sea salt

additional

flaky sea salt
lightly sweetened whipped cream

DIRECTIONS

Step 1 • Make the tart crust: Pulse flour, butter, sugar, and fine sea salt in a food processor until mixture resembles small peas, 10 to 12 pulses. Drizzle 1 tablespoon ice water over mixture; pulse until evenly incorporated, about 8 pulses; crumbs should just hold together when pinched. Transfer mixture to a 10-inch round tart pan with 1-inch-tall sides and a removable bottom; use fingers to distribute crust evenly into bottom and up sides of pan. Using the floured bottom of a metal measuring cup, press crumbs firmly into bottom and up sides of pan. Freeze until hard, at least 20 minutes or up to 1 day.

Step 2 • Preheat oven to 350°F. Prick crust a few times using a fork. Bake in preheated oven until golden, 25 to 30 minutes. Remove from oven, and let cool completely on a wire rack, about 30 minutes.

Step 3 • While tart crust cools, make the filling: Arrange nuts in an even layer on a small rimmed baking sheet. Bake at 350°F, stirring occasionally, until evenly deeply toasted, 10 to 14 minutes. Let cool 15 minutes.

Step 4 • Stir together sugar, ¼ cup water, honey, and lemon juice in a medium saucepan. Bring to a boil over medium-high; boil, swirling pan occasionally but not stirring, until caramel is very dark and mixture registers 390°F on an instant-read thermometer, 7 to 10 minutes. Remove from heat. Carefully stir in figs and cream using a long-handled wooden spoon. Add butter and fine sea salt; stir until smooth.

Step 5 • Arrange toasted nuts in an even layer in cooled crust; pour warm caramel over nuts to fill crust. Let tart cool completely at room temperature until set, at least 8 hours or up to 1 day. For cleaner slices, chill tart at least 30 minutes or up to 4 days before serving. Sprinkle with flaky sea salt, and serve with whipped cream.