

Grand Enclos du Chateau de Cerons Graves Rouge 2016

For a bit of history, this Chateau dates back to the Second Empire 1852-1870 period in France under the rule of Emperor Napoleon III. The lands of the Chateaux de Cerons were split into two parts following the construction of the National Highway linking Bordeaux to Spain this is how the Grand Enclos du Chateau de Cerons gained its independence.

This Grave is 50% Cabernet Sauvignon and 50% Merlot, originating from the oldest plots, best and ripest grapes, the best exposure & the most marked gravelly terroir. The 2016 vintage is remembered for the extreme weather, heavy rains in winter, drought in summer and a great Indian summer. The harvest was exceptionally long, late October into early November. It is a balanced and delicious Bordeaux, you're sure to enjoy. Cheers!

Skillet skirt steak with Roquefort butter & roasted Brussels sprouts, baby potatoes & onions Serves 2

Ingredients

- 2 Tbsp Roquefort
- 2 Tbsp butter, at room temperature
- 1 small shallot, finely minced
- 1 Tbsp chopped fresh parsley
- Kosher salt and cracked black pepper
- 2Tbsp vegetable oil
- 1 lb skirt steak, cut into 2 pieces
- 1/2 pound baby potatoes
- ½ lb. Brussels sprouts
- 1 sweet large onion
- 2 Tbsp olive oil
- Kosher salt and cracked black pepper

Method

Preheat the oven to 375 degrees F°. halve the potatoes, cut the onions in quarters, slice the Brussels sprouts in half. Place on a sheet pan fitted with parchment paper, toss well with olive oil and season with the salt and pepper. Place in the oven and cook for about 45 minutes the veg should be well browned and tender. The onions may cook faster if so remove them from the pan and set aside, reheat briefly before serving. Next line for the butter, in a small bowl, mash together the blue cheese, butter, shallot and parsley. Season with salt and pepper to taste. Heat the vegetable oil in a heavy cast iron skillet until very hot. Season the steak well on both sides with kosher salt and pepper put the steak in the pan and reduce the heat to medium high. Cook until done about three minutes on each side, let them rest a few minutes and then thinly slice the steak across the grain. Serve with a tablespoon of the flavored butter on top of the steak and surround the steak with the roasted vegetables.

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Sax 'Zwillinglauser' Grüner Veltliner, Kamptal 2020

The Sax family has been in the Kamptal region of Austria since 1660. The name of the wine "Zwillinglauser" meaning "naughty twins" was named for the twin brothers who now run the estate. The grapes are grown on granitic heat retaining soils perfect for Gruner Veltliner and the wine is aged in stainless steel. The wine is pale lemon in color, with a slight spritz and a light fresh nose of green apple, apricot, lemon-lime citrus zest and has a long finish. This is a fun, happy wine that is sure to make you smile.

Asian lettuce wraps with chicken meatballs and sesame noodles

Sesame noodles:

- 2 Tbsp toasted sesame oil
- 3 Tbsp of soy sauce
- 2 Tbsp rice vinegar
- 2 Tbsp chunky peanut butter
- 1 Tbsp Chinese sesame paste or tahini
- 2 Tsp Sriracha
- 2 Tsp garlic grated on a micro plane
- 1 inch ginger peeled and grated on micro plane
- 1 cup finely chopped fresh cilantro
- 2 Tbsp sesame seeds
- 1 lb of spaghetti cooked according to package directions

Method

In a large bowl, whisk together the sesame oil, soy sauce, vinegar, peanut butter sesame paste, Sriracha, garlic and ginger. Toss in the noodles and the sesame seeds and cilantro stirring well. Serve at room temperature or cold.

Chicken meatballs:

- 1 lb ground chicken
- 1 1/4 cups chopped fresh cilantro
- 1 small onion finely diced
- 3 cloves garlic finely minced
- 1 Tbsp freshly minced ginger
- 2 Tsp ground cumin
- 1/4 Tsp cayenne pepper
- 1/8 Tsp ground allspice
- 1 1/2 Tsp kosher salt
- 2 eggs
- 1 cup Panko breadcrumbs
- Vegetable oil for cooking
- 1 Head of Boston or bib lettuce leaves

Method

Sauté onion garlic and ginger in a bit of vegetable oil till cooked through not browning. Transfer the onion, garlic, ginger mixture to a large bowl. Add chicken, cilantro, cayenne, allspice, salt, eggs, and breadcrumbs. With a light touch, combine the ingredients being sure not to overwork the mix. Form the meat mixture into 1 1/2-inch balls. It is helpful to have damp hands for this. In a large sauté pan cook in batches, not overcrowding until cooked through a few minutes on each side.

To serve

- 1 carrot, julienne placed in ice water, dried on a towel when ready to serve
- 1 red pepper julienned placed in ice water, dried on a towel when ready to serve
- Sriracha to taste
- 2 limes, quartered
- On a large platter lay down the leaves of the bib or Boston lettuce. Place a twirl of noodles in each leaf, place a meatball in each leaf, garnish with carrot and bell pepper. Scatter the limes around the platter. Serve with Sriracha. Enjoy!

Palacio de Fefinanes Albariño 2020

The Palacio de Fefinanes is housed inside a spectacular Baronial Palace which sits on the lovely Maine Square of coastal Cambados. It was built in 1647 and it was the first producer to bottle wine under D. O. Rias Baixas denomination. The winery was established in 1904 and the label design dates from 1928 and shows an engraving of the Fefinanes palace. Both the Galician name Albarino and Portuguese Alvariño mean “white, whitish” This is a classic styled Albariño, full of life and freshness. The grape is noted for its distinctive botanical aroma and citrus undertone. Cheers!

Mexican tortilla soup

Here is a great recipe for a leftover roast chicken or you can simply buy a rotisserie chicken. This soup has a lot of pizzazz. It packs a punch of flavor and is absolutely fresh and delicious. Be careful seeding chipotle peppers being sure not to touch your eyes, it's a good idea to use a paper towel when doing this.

Ingredients

- 1/3 of a cup extra-virgin olive oil
- 1 small onion diced
- 1 poblano seeded and diced
- 3 garlic cloves minced
- 1 chipotle in adobo seeded & finally chopped, all the sauce from the can. (The rest of the chipotles can be placed in a plastic bag and frozen.)
- 1 Tsp ground cumin
- 1 Tbsp Spanish smoked paprika
- Half cup cilantro chopped plus more for serving
- 1/2 cup chopped scallions plus more for serving
- 4 cups of chicken stock
- 1 15 ounce can whole peeled tomatoes broken up well with your hands
- 3 cups shredded cooked chicken
- 4 corn tortillas, sliced into strips and fried in vegetable oil or good quality tortilla strips such as Green Mountain Gringo tortilla strips.
- Sour cream for serving
- diced avocado for serving
- Cilantro for serving
- Scallions for serving
- Lime wedges for serving

Method

In a Dutch oven heat olive oil over medium heat. Add the onion, poblano, garlic and cook until they are soft. Add cumin, paprika, scallions, cilantro, tomatoes, stock and let simmer for 20 minutes. Add the chicken and simmer for an additional 10 minutes. To serve, ladle the soup into warmed bowls and float a handful of tortillas on each bowl. Top with a dollop of sour cream, some avocado, scallions and cilantro serve with lime wedges.

Domaine Marcel Richaud Cairanne

I adore this wine, buying all that was available for the state and hope you will adore it as well. From the village of Cairanne in the Southern Rhône, a luscious blend of Grenache, Syrah Mourvèdre and Carignan is meant to express the village's stellar terroir. The cuvée is fermented and aged in concrete tanks. This wine is made without the addition of any sulphur which along with the concrete contributes to the pure fruit you will find on the palate. The vineyard is farmed biodynamically with minimal intervention, avoiding the use of chemicals, additives and technology.

Irish Bangers, sautéed shredded Brussels sprouts and mash

Bangers and mash is a quintessential British dish served with onion gravy. Its roots extend to Ireland where you'll find the dish in many pubs. Both Whole Foods and Trader Joe's carry "Irish Style Banger Sausages", The pork sausages are quickly pan roasted, served over a bed of sautéed Brussels sprouts with caraway and buttery mash potatoes. An ode to St. Patrick's Day.

Serves 4

- 24 oz Brussels sprouts trimmed and shredded by knife, by slicing in half and then thinly slicing both halves or in a food processor with slicing disk.
- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 Tbsp caraway seed
- 1 Tsp Hungarian sweet paprika
- Kosher salt and freshly cracked black pepper

Method

Heat the butter and olive in a very large sauté pan over medium heat. Add Brussels sprouts and the seasonings, stir occasionally for 5-7 minutes, crisp tender and still bright green. Re-season to taste, serve hot.

Mashed Potatoes

- 2lbs Yukon Gold potatoes
- 1/2 cup whole milk
- 1/2 cup heavy cream
- 3/4 stick butter
- 1/8 tsp freshly grated nutmeg
- 1/8 tsp white pepper

Method

Peel the potatoes and cut them into 2-inch cubes. Place them in a pot and rinse well to remove the starch from them. Cover with cold water by 2 inches. Cook until they almost fall apart by piercing them with a fork. Meanwhile, heat the butter, cream and milk together, (I do this in a glass measuring cup in the micro wave, make sure it doesn't boil). Drain the potatoes well, put them through a ricer or food mill (if you don't have a ricer or mill, mash with a potato masher) and return to the pan. Lightly stir in the hot liquid and season. Don't over mix or you'll create sticky wallpaper paste. If you need to hold them for a bit, transfer to a mixing bowl covered with a kitchen towel and put the bowl over a pan of lightly simmering water for up to 20 minutes, this is called a ban marié. If they become a little dry add a bit more heated cream to them and stir lightly.

Bangers

- 8 banger sausages
- 2 Tbsp olive oil
- Preheat the oven to 375. Time wise, when you have put the potatoes on the stove to cook, heat a cast iron pan or oven proof skillet over medium heat, add olive oil. Brown the sausages on all sides and place in the oven to finish, roughly ten minutes.

To serve

Warm a serving platter in the oven for several seconds. Put the Brussels on half of the platter, mash on the other & top the Brussels with the roasted sausages.