

Art Department

PUNCH IT UP

Batched cocktails make holiday soirees light and easy

Story and recipes by Julia Larson

Holiday hosting calls for putting your best foot forward. Being prepared well before your guests arrive is the key to what better way to do that than with a festive, delicious bowl of punch?

An easy and delicious way to share a drink with a large group, punch has a history going back several centuries—traditionally a tingle made from a spirit, sugar, citrus, soda water and water—but modern twists have given punch its staying power. The trick with punch is making sure that every thing is well-chilled and has appealing presentation, but achieving punch perfection typically requires little fuss by the host. Each of the original recipes here are full of citrus, making measuring and waste, and most of the work happens hours or even a day before, allowing you time for last-minute details elsewhere on your table.

From a Lamborghini and pomegranate sipper to a crisp cranberry and rosemary punch, these easy-to-make punches are sure to become favorites for all your gatherings, whether holiday parties or other get-togethers, year-round.

Photographs by Penny de los Santos
Food Styling by Judy Haubert

HOW TO SET IT
Visit [www.winespectator.com](#) for more details.

Viski Raye Angled Crystal Cocktail Tumblers
Set of two
\$14.99

Pomegranate Lambrusco Punch

Ingredients
1 whole orange
2 cups pomegranate seeds
1 cup granulated sugar
750ml pomegranate juice
750ml vodka
750ml bottle Lambrusco, chilled

Prepare the Garnish
1. Take the orange, slice off the top and bottom, then slice the ends, then slice the rest into thin rounds. Pierce each slice with 4 or 5 whole pomegranate seeds. Place the punch bowl or angel food cake pan, add the orange slices and seeds, then across the bottom. Place in the freezer and freeze until solid, 3 to 4 hours.

Make the Punch
In a molar and pestle set or a reamer, crush the seeds from 1/2 of the lemons and the granulated sugar. Add the juice from the rest of the lemons and sugar, making sure to mix them together to extract the juice. Add the pomegranate juice, the juice of 2 lemons, the lemons and Angostura bitters into the punch bowl. Add the Lambrusco. Stir to combine, then in the refrigerator until cold, about 2 hours.

To Serve
About 1 hour before serving, take the ice with lemons from the punch bowl and place in a bowl of warm water. Add the punch to a punch bowl and the melted ice to a punch bowl. Serve 12.

Tip A table of ice cubes and pomegranate juice is a great addition to a punch bowl.

then transfer the simple syrup to an airtight container. (Will keep in the refrigerator for up to 1 month.)

2. Mix pomegranate juice, triple sec, 1/4 cup simple syrup, vodka and orange juice in a large bowl, stirring to combine. Transfer to a large punch bowl or pitcher and stir to combine. Let the punch sit for 1 hour.

3. To Serve
Add the ice cubes and pomegranate juice mixture into a 3-liter bucket. Add the punch and top with chilled Lambrusco. Serves 12.

Tip The larger the ice cubes, the longer they take to melt, making a less diluted drink.

Chilly Bourbon Toddy Punch

A twist on the classic hot toddy, this punch combines strong and citrusy Earl Grey tea with sweet and smooth bourbon. With a dash of Angostura bitters and a splash of Angostura—a botanical bitters filled with baking spice flavor, the tea is spicy and cloy, typically used in dishes in cocktails. This recipe uses a pour of Angostura, which turns this punch a feisty fuchsia color.

How to Make It
1. Add 1 cup water to the ends, then slice the rest into thin rounds. Pierce each slice with 4 or 5 whole pomegranate seeds. Place the orange slices and seeds in the bottom of a punch bowl or angel food cake pan, add the punch bowl or angel food cake pan, add the orange slices and seeds. Place in the freezer and freeze until solid, 3 to 4 hours.

Make the Punch
In a molar and pestle set or a reamer, crush the seeds from 1/2 of the lemons and the granulated sugar. Add the juice from the rest of the lemons and sugar, making sure to mix them together to extract the juice. Add the pomegranate juice, the juice of 2 lemons, the lemons and Angostura bitters into the punch bowl. Add the Lambrusco. Stir to combine, then in the refrigerator until cold, about 2 hours.

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Tip A table of ice cubes and pomegranate juice is a great addition to a punch bowl.

HOW TO GET IT
Mahalo Silver-Plated Punch Bowl
\$149.99
Mahalo Impéiale Porcelain Tea Cup and Saucer
\$30.00
Set of two

HOW TO GET IT
[williams-sonoma.com](#)
\$149.99

William Sonoma Winter Punch Bowl
williams-sonoma.com
\$149.99

William Sonoma Winter Punch Cup and Saucer
williams-sonoma.com
\$30.00

Date Decoupage Collection Silver-Plated Screened Ladle
cocktailking.com
\$40

Rum, Sherry, & Cola Punch

Ingredients
1 1/2-ounce jar stemmed cocktail cherries
250ml Jamaican rum
750ml amaretto Sherry
1/2 cup granulated sugar
750ml cola

Prepare the Garnish
1. From the jar of cocktail cherries, separate out 12 with the stems still attached. Place the cherries and stems aside. In a standard ice-cube tray, add the cherries and stems, then fill the tray with water and freeze. If the tray is filled with water and cherries, let it sit for 4 hours or overnight.

Make the Punch
1. Using the determined cocktail cherries, add the cherries with the juice of 1 lemon. Let sit in the refrigerator for 1 hour.

2. In a large mixing bowl, add the muddled cherries, Jamaican rum and sherry and stir to mix.

Transfer to an airtight container and refrigerate until chilled, at least 4 hours.

To Serve
Add the cherries and cherries to a punch bowl along with the ice cubes, the plain ice and the cherry ice cubes. For each serving, add the cherries and cherries into a glass with ice and top with cola.

Recommended Cherries
1. **Long Stemmed Cherries**
williams-sonoma.com
\$30.00

Tillie Farms Merry Maraschino Cherries
cocktailking.com
\$12

Judy Haubert

www.art-dept.com

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Cranberry and Rosemary Gin Spritzer

Tart and crisp cranberries come together with earthy rosemary in this bubbly cocktail, bolstered by herbaceous gin. The secret to this cocktail is to use a London dry gin, which is well-balanced between citrus and peppy juniper. (Not a fan of gin? vodka is an easy 1-to-1 switch.) Accented by silky white vermouth and topped with club soda, this sipper works all year round.

Ingredients

- 1/2 cup granulated sugar
- 750ml cranberry juice
- 750ml white vermouth
- 750ml London dry gin
- 3 times, juiced
- 2 cups whole cranberries, frozen
- 1 lime, juiced
- 2 limes, sliced into rounds
- 1 liter club soda

Make the Punch

1. In a large saucepan, stir in a sugar and 750ml cranberry juice. Bring to a medium heat and stir until the sugar is dissolved. Cool to room temperature, remove the seeds of the lime from the lime juice and add to the punch. Cool, then transfer the simple syrup to a tightly sealed container. (Will keep in the fridge for up to 1 month.)

2. In a large mixing bowl, stir together cranberries, lime juice, and lime slices. Add the rosemary simple syrup. (Add more rosemary simple syrup to taste, if needed.) Then add the London dry gin and pour into a large punch bowl. Top with club soda. Serve 12.

TIP Don't want to overestimate your punch with melted ice? Frozen fruit adds flavor and chill to batched cocktails, without a ton of water.

HOW TO GET IT

Crate & Barrel Match Signature Cocktail Set, \$129.99 Williams Sonoma Glass Soda Siphon, \$100

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Food

All-Around Apple

IN YOUR HAND, IN A PIE, IN A SALAD: THIS PIECE OF FRUIT IS PERFECT FOR WHATEVER YOUR RECIPE—OR MOOD—CALLS FOR

BY Matt McMillen
REVIEWS BY Brunilda Nazario, MD, WebMD Senior Medical Editor

BOSTON-BASED PASTRY CHEF JOANNE CHANG HAS EATEN AN APPLE A DAY SINCE SHE WAS A YOUNG GIRL. "I love apples, and as a kid, I had to limit myself to two a day or I would eat six or eight. No joke!" says Chang, owner of Flora & Fauna, a coffee shop in the cookbook *Pie Day*. "There the crunch, the juicy, sweet, slightly tart flavor of a great apple, how easy they are to eat, and tote around." Here are her five favorites.

FUJI "Gross, fatty, and very sugary, overwhelmed with a strong tartness that leaves a bad taste in your mouth. Grate a Fuji on a salad, or eat it and simply bite into it."

GOLDEN DELICIOUS "Sweet and mellow, with a subtle, nutty flavor. Great for baking pies, but not so good for eating raw. The flesh is less assertive and more delicate, so it's an ideal match for pork dishes."

GRANNY SMITH "Very tart and not super juicy, they have a sharp, clean taste and hold their shape in baking. Plus, their acidity nicely counters the sugaryness of whatever sweet treat you are baking."

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MASTER THE ART OF THE ARMCHAIR VACATION

As overseas jaunts remain uncertain, many seek ways to escape their living room without buying a plane ticket. For more ideas on the art of the stay-home wine vacation, we asked industry experts to weigh in.

BY LAUREN MOWERY
PHOTOS BY PENNY DE LOS SANTOS

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Tomatoes in Honey-Horseradish Brine
Adapted from *Beyond the North Wind: Russia in Recipe and Lore*, by Diana Goldstein (Tree Speed Press, 2010)

INGREDIENTS

2 pounds cocktail or cherry tomatoes
In medium saucepan, combine 2 cups water, 1/4 cup honey, 1/2 cup horseradish, 1/2 cup vinegar, 1/2 cup sugar, 1/2 cup cloves, garlic, 1 tablespoon all-spice berries, 1/4 teaspoon black pepper, 2 bay leaves, 1 whole clove, and 1 cardamom. Bring to a boil, then reduce to simmer just long enough to dissolve the sugar. Remove from heat and let cool completely.

Sterilize 1-gallon jar. Layer in tomatoes, 3 horseradish leaves, 6 black peppercorns, 1/2 cup vinegar, 3 dill stalks (including flowering heads). Pour brine over all. To keep the tomatoes from sinking, fill a reusable plastic bag with water and place on top of them. Cover jar with cheesecloth secured with rubber band, and leave at room temperature for 3–4 days. Skim of any foam that forms. Transfer to the refrigerator, refrigerated, for several weeks.

USE THEM IN A BLOODY MARY

Pickling fruits and berries is known as a classic preservation technique in Russia. This particular brine is a variation of a “pomidorovaya” (tomato) Goldman mix, which she serves as an accompaniment to meat meals, but they can be pickled and soaked as a condiment or garnish. She suggests using this brine to pickle ingredients, watermelon or apples.

A Toast to

Take a seat in the solstice, and reimagine summer as people in Nordic countries do: as a long afternoon that unfurls into the midnight sun. Celebrate with close friends around a bonfire on the beach, and pick wildflowers to garnish drinks.

The following cocktails draw inspiration from traditions that mark the longest, most delicious days of the year in Sweden, Finland, Norway, Denmark and Iceland.

Bonfire Old-Fashioned

In a mixing glass, muddle all ingredients except orange peel, with ice. Strain into Old-Fashioned glass over large ice cube. To garnish, hold orange peel alongside the glass and light the orange peel from you. Using other hand, light match. Place orange peel so the oils sizzle through flame and ignite. Use peel to garnish, if desired.

***SOMMARSAFT**

In small saucepan, combine 1 cup Demerara sugar and 1 cup water. Cook over medium heat, stirring occasionally, until sugar is dissolved. Remove from heat. Let cool, and store in airtight container. Refrigerated, it keeps up to 2 weeks. Makes about 1/4 cup.

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Summer

Midnight Sun Dance

Inspired by the midnight sun, this few weeks during the summer when the sun never sets above the Arctic Circle, Kara Newman created this sparkle with summer nights in mind. “When I think of summer, I always think of cocktails, and I always think of cocktails by the beach,” says Chi, who was a character at Donna Karan’s 2010 show. “This cocktail represents the midnight sun with its way of glowing and illuminating things in the dark, drawn directly from a pastel-hued sunset.”

Courtesy Funny Chi, liquid artist, New York City

INGREDIENTS

1 ounce Lurton Amaretto-Diary
10 ounce aged rum, such as Forty-North 502 Jamaican Rum
10 ounce fresh lemon juice
1 ounce simple syrup (equal parts sugar and water)
1 heaping teaspoon strawberry preserves, preferably Bonne Maman
1/2 ounce sparkling wine, top
Fresh mint, for garnish
Sliced strawberries, for garnish

In cocktail shaker filled with ice, combine all ingredients except sparkling wine and garnishes. Shake well, then double strain into a tall, slender cocktail glass or wine glass. Top with sparkling wine. Garnish with mint, strawberries and orange wedge.

KARA NEWMAN
PHOTO BY HEAMI LEE
STYLING BY JUDY HAUBERT

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Vodka Maypole

Throughout Scandinavia, tall trees, tall larch and their adorned maypoles were raised to welcome summer and to ward off evil spirits and the devil. Bjarne Birk, proprietor of Portland’s Alpine Club in Portland, Oregon, was inspired by a maypole when he attended the annual Grindavik Festival in Iceland.

“As a child, I would go with my Finnish grandparents each summer to the Grindavik Festival in Iceland. This is a traditional Scandinavian, yet boiled goods, dance to accompany the maypole, and the maypole to be raised,” she says. “The festival was always the highlight of my summer.”

Her cocktail is a tall, slender glass layered fresh berries with crushed ice and garnished with vodka, kombucha and pink grapefruit juice. “It’s a vodka cocktail with kombucha, which is like a kombucha and vodka cocktail,” she says. “Vodka suggests sweeping berries down from a pink grapefruit juice, a pink fizz.”

Courtesy Bjarne Birk, proprietor, Portland’s Alpine Club, Portland, Oregon, ME

INGREDIENTS

4 fresh raspberries
6 fresh blueberries
2 ounces vodka
1/2 ounce crème de pêche liqueur
2 ounces pink grapefruit juice
Grapefruit slices, for garnish
Mint sprig, for garnish

Fill Collins glass to top with crushed ice. Add layer of raspberries, then top with layer of crushed ice. Add layer of blueberries, then fill glass with crushed ice.

In separate mixing glass, combine vodka and crème de pêche. Pour approximately 2 ounces berry kombucha into mixing glass, and gently stir. Strain into tall, slender glass, top with remaining berry kombucha. Garnish with grapefruit slices and mint sprig.

HOW TO MAKE CRUSHED ICE:
Place ice cubes in plastic bag. Close bag almost completely, leaving a small opening for air to escape. Wrap bag in a clean kitchen cloth and use mallet or rolling pin to pulverize ice into pebble-sized pieces.

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**Waverly Inn
Oysters Rockefeller**

Courtesy Executive Chef Stephen Woods, Waverly Inn, New York, NY

While some Oysters Rockefeller preparations are little more than butter, herbs and bread crumbs, chef Woods' version is rich and complex enough to be a main dish as well as an exceptionally festive appetizer. Oysters should be at room temperature when they go in the oven, so remove them from the fridge 30 minutes before use.

1 stick (8 tablespoons) butter
2 garlic cloves, thinly sliced
1 hot green chili, thinly sliced
1 lb. fresh spinach, rinsed clean of all grit
6 green onions (white and green parts), chopped
2 tablespoons fresh-squeezed lemon juice
2 tablespoons Sauternes or other sweet wine
2 tablespoons heavy cream
2 oz. Berkshire ham, finely diced
1 cup panko breadcrumbs
1 packed cup fresh parsley, rinsed clean of all grit
4 oz. parmesan cheese, grated
4 tablespoons melted butter
24 large oysters (Chef prefers Island Creek), freshly shucked, bottom shells reserved
Coarse salt, as needed*
Lemon halves, for garnish

*Note: If you don't have a large quantity of oysters, you can stabilize the oysters on the cups of 2 muffin tins before they go in the oven.

Position rack in top third of oven and heat to 450°F. Melt butter in a large sauté pan over medium heat. Add garlic, chili, spinach and green onions. Cook about 5 minutes, or until onions are tender and spinach has completely wilted. Deglaze with the lemon juice. Add sweet wine, then add cream and cook until liquid has almost completely evaporated. Transfer to a food processor and pulse until very finely chopped.

In a medium bowl combine the ham, panko, parsley and parmesan, then add melted butter and mix well. Cover a large baking sheet with coarse salt. Arrange oysters, in bottom shells, on salt. Divide spinach mixture among the oysters (one tablespoon each) and sprinkle with panko mixture.

Take a few minutes for the mixture to meld and panko to deeply golden, about 10 minutes. Serve with lemon halves (the coarse salt can be transferred to a platter to stabilize oysters). Serves 4 to 8 as an appetizer.

PAIRING: Vintage Sauternes
"Back in the late 19th and early 20th centuries, Atlantic coast oysters and Sauternes were a classic pairing, making a lovely sweet-salty contrast. The oysters are a nod to the past. For older wine, we wanted to amp up the salty and savory notes, which balance out the complex sweet flavors in the wine. It's still salty and savory, but the oysters are more prominent in the dish—smaret from ham and parmesan, freshness from lemon and scallion, and richness from butter and cream—is contrasted by the layers of flavor in the older Sauternes—baked and dried fruit, spices and nuts."

To Serve: "Older Sauternes makes me a little crazy, because I feel like they stop time. It's such an overwhelming surge of flavor that your brain pauses to explore the tastes and smells, which is why I like to have a glass of sweet wine served a lot. Don't stress about it. Peak drinking windows or special occasions: opening a great sweet wine creates the occasion. Even better, it tastes even better the next day, with more flavor once it's opened. And I always drink Sauternes out of a big wine glass—any will do, they just make a two-ounce pour look small!"

—Jeff Harding, wine director, Waverly Inn

Breaking Windows
The concept of "peak drinking windows" for an age-worthy wine is at its most basic: the time before losing vibrancy and complexity—is an educated guessing game to a large degree. Open a bottle of wine early and you won't make a huge difference in your pleasure and could bring some welcome surprises.

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Caramelized Mushroom Soup

Courtesy Chef William Bradley, Addison, San Diego, CA
Instagram: @addisonresturant

Addison, located at San Diego's Fairmont Grand Del Mar hotel, is one of only a handful of U.S. restaurants with two Michelin stars. Recently, it's shifted from a more classically French approach to a fresh take on seasonal California cuisine. In California, wild mushrooms peak between November and February, but feel free to make this soup with whatever mix of mushrooms is available to you.

6 cups chicken stock
1 cup dried porcini mushrooms (about 1.3 oz.)
8 oz. fresh chanterelle mushrooms
8 oz. fresh cremini mushrooms
8 oz. fresh shiitake mushrooms
4 tablespoons salted European-style butter
1 teaspoon chopped fresh rosemary
2 cloves garlic, sliced
4 shallots, diced (about 1 cup)
½ cup toasted pine nuts
2 cups heavy cream
Flour or Set or Maldon sea salt, to taste

Add chicken stock and dried porcini to a saucepan over low heat and simmer for 30 minutes. Add shallots, garlic, and shallots to a heavy sauté pan over medium-low heat. Sauté for about 10 minutes, stirring often, until shallots are sweet and translucent and mushrooms have released their moisture. Add the mushrooms to the shallots. Add a slotted spoon and add the mushrooms to the porcini (to catch any grit from the porcini) and simmer for 5 minutes. Add heavy cream, bring back to a simmer, and cook for 5 more minutes. Remove from heat, cover, and let sit for 3 minutes. Place mixture in a blender and puree until very smooth. Divide among four soup bowls and serve immediately (soup can also be refrigerated and re-blended just before serving). Serves 4.

PAIRING: Vintage Champagne
 The best aged Champagnes have a marvelous balance of richness along with vibrancy and freshness. My favorite Champagnes for aging are vintage Champagnes made for Champagne. These tend to have more depth of character even as they deepen in color, become softer, and develop flavor of hazelnut, crème brûlée and honey over time. Similar to an aged Sauternes, a vintage Champagne can also match beautifully with earthy and creamy mushroom soup. They match in texture, while the faintly sweet notes of an aged Champagne effectively contrast the wild, earthy flavors of the mushrooms.

To Serve: For aged Champagnes, I suggest glassware that has a wider bowl than the traditional flute, like a glass designed for port or sherry. Much of the charm comes from the rich and toasty aromatics. I suggest a serving temperature between 50 and 55°. The higher the temperature, the more greater richness and creaminess, while the lower temperature creates greater focus and definition. Both glassware and temperature can be effectively used to showcase our favorite qualities in aged champagnes. —Karin Chapman, wine director, Addison

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DEVILISHLY CHARMING

Have some sympathy and some taste for these takes on a classic deviled egg.

Classic deviled eggs are a winner's hit. Perfect the master recipe, then take your game to fiendish heights with these nine new variations. —Kris Bevinton

DEVILED EGGS

- 12 hard-boiled eggs, peeled
- 6 tablespoons mayonnaise
- 2 teaspoons Dijon mustard
- ½ teaspoon paprika
- ½ teaspoon dry mustard powder
- ½ teaspoon cayenne pepper
- ½ teaspoon turmeric or curry powder
- Pepper or dried chiles, for garnish

Photo by David J. Suter/Photographer.com

More Egg-cellent Ideas

SCHELLIGER
 Deviled eggs with a twist: replace the mayonnaise with a mix of sour cream and horseradish. Add a few dashes of Tabasco and a dash of cayenne pepper.

CODGAR
 Add a few drops of Tabasco and a dash of cayenne pepper to the deviled eggs. Top with a few pieces of cod.

SALMON
 Deviled eggs with a twist: add a few pieces of salmon to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

ANCHOLY
 Deviled eggs with a twist: add a few pieces of anchovy to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

PICKLED
 Deviled eggs with a twist: add a few pieces of pickled jalapeños to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

AVOCADO
 Deviled eggs with a twist: replace the mayonnaise with mashed avocado. Add a few dashes of Tabasco and a dash of cayenne pepper.

CRUNCHY
 Deviled eggs with a twist: add a few pieces of crushed pretzels to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

EGG-ON-EGG
 Deviled eggs with a twist: add a few pieces of deviled eggs to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

KOREAN
 Deviled eggs with a twist: add a few pieces of kimchi to the yolks. Add a few dashes of Tabasco and a dash of cayenne pepper.

WINE PAIRINGS:
Batalla 2021 Pinot Noir's Unsullied Chardonnay (Russian River Valley)
 Deviled eggs are the perfect wine pairing with a hint of acidity, spice, and richness. Pair with a hint of richness and cream like Batalla Chardonnay that has a hint of acidity.

Despite the lack of oak, mouthwatering citrus, Asian pear and ginger are the perfect wine to offset the pungent mustard and spice notes of the eggs.

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Judy Haubert

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Dinner, WITH A TWIST

BY NILS BERNSTEIN

It has been said that mixologists are the chefs of the bar. And just as culinary combinations can inspire cocktails, with little creativity, the kitchen is a place where one can be craft in plated applications. A curry with pineapple and coconut milk is essentially a meal in itself, but after all, because alcohol evaporates more quickly than water (due to its lower boiling temperature), cooking with said liquor can give the components more or smooth with no "boody" taste (try deglazing pans with Cognac, brandy or rum). Here, the flavor of a margarita, an onion and lime, garlic, and cilantro make some delicious dishes.

PHOTOGRAPH BY PENNY DE LOS SANTOS
FOOD STYLING BY JUDY HAUBERT
PROP STYLING BY VANESSA VAZQUEZ

Oysters with Margarita Mignonette

Captain Chef and Partner Bob Brody, RPM Seafood, Chicago
Instagram: @rpsmargarita

In the Midwest, a popular metier among the Chefs we've interviewed is to ensure that oysters are farmed exclusively. If it be oysters in Washington State and New Brunswick, Canada. The restaurant has an "aged" signature menu of creative tequila- and lime-based cocktails, and the highlight is the Margarita on the Rocks margarita. In this, citrus notes and subtle sweetness from tequila are a natural with fatty oysters.

1/2 cup fresh-squeezed lime juice
2 tablespoons fresh-squeezed orange juice
1 1/2 tablespoons agave nectar or tequila
1/2 teaspoon sea salt
1 tablespoon minced shallot
1 tablespoon minced jalapeño
1 tablespoon coarsely chopped cilantro
24 freshly shucked oysters on the half shell

In a small bowl, mix citrus juice, agave, and salt until well dissolved. Add shallot and jalapeño and mix well. Cover and refrigerate for up to two days. Add cilantro just before serving. Top each oyster with about a teaspoon of margarita or let guests add to taste. Makes 24 (probably enough for 4 to 8 as an appetizer).

PAIR WITH

Amestotol 2021 Txakoli (Getaria Txakolina)

Txakoli is a white wine with raw acidity in general, but it's also a wine with a lot of minerality. Fiercely complementing this, a margarita is like a salt rim with a slice of lime. Another reason to go for a white wine since 1820, however, is that it's a wine that's been around the Bay of Biscay and the Mediterranean. This bottle is made entirely from Hondarribia Gai grape, lightly sparkling, and fermented low in alcohol (10%).

"Gin and Tonic" Kampachi Crudo

Chef/Owner Kit Petersen, The Dash & The Peacock, Washington, D.C.
Instagram: @duckandpeach_dc

Gin and tonic is prepared with a lemon slice—new! Chef's innovative spin on this elegant appetizer. Buy the sashimi-grade fish from a high-quality supplier in Japanese market; besides being safe to eat raw, fish intended for sashimi or sashimi will be cut to a uniform shape with all skin removed.

1/2 cup kosher salt
1/2 cup granulated sugar
Zest of one lime
Zest of one lemon
8 juniper berries, crushed
6 ounces sashimi-grade kampachi (sometimes sold as yellowtail or arctic char)

TO FINISH:

1 1/2 tablespoons fresh-seaweed lemon juice
1 teaspoon gin
1 Persian cucumber, sliced thin
2 blaster egg or breakfast radishes, sliced thin
1 tablespoon extra-virgin olive oil
Maldon sea salt

Mix lime juice, sugar, citrus zest and juniper berries on a plate until well combined. Add kampachi and cover with the mixture on all sides. Refrigerate for at least one hour and up to four. When ready to serve, place fish in cold water to remove excess salt. Cut fish into 12 equal slices. Mix lemon juice and gin in a small bowl. Layer fish in a "string" arrangement with one slice of radish and cucumber between each piece of fish. Dribble with the lemon-gin mixture, then the olive oil, and sprinkle with a little Maldon salt. Serves 2 to 4 as an appetizer.

PAIR WITH

Kendall-Jackson 2021 Avant Unoaked Chardonnay (California)

You might be tempted to pair this dish with a wine with some weight and richness, like a chardonnay (the Verdicchio or Sauvignon Blanc), but it's hard to find a wine that will not compete with the lime. Here, the tart lemon and juniper kick. This unoaked Chardonnay, cold-fermented and tank-aged, is all refreshing that flavor of green apple, tangy and acidic fruit.

Judy Haubert

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Juicy Sazerac Glazed Pork Chops

Chef Eric McCormack, Fritto Grotto Bar, New York City

Instagram: @frittogrotto

Chef McCormack is a year-round New York City resident, immersing himself in local cuisine before opening Fritto Grotto Bar in New York City. In this recipe, the pork chops are finished with a butter sauce inspired by the famed New Orleans cocktail, the Sazerac. Sazeric is balanced by the two citrusy notes and a touch of heat, which is a similar aroma to the hint of habanero in a Sazerac.

4 bone-in pork rib chops (1 to 1 1/2 inches thick)

1 cup tea leaves

Cajun seasoning of choice

Cajun kosher salt

1/4 cup rye whiskey (McCormack prefers Sazerac brand)

1/2 cup orange juice (McCormack uses Hemmway)

1/4 teaspoon Angostura Bitters

4 tablespoons cold unsalted butter, cut into 8 pieces

1/2 packed cup fresh fennel, roughly torn, for garnish

Add pork chops to the butter, cover, and refrigerate for at least 4 hours up to 8 hours. When ready to cook, remove pork, pat dry and discard butter.

Season pork liberally with Cajun seasoning, then add a layer of Cajun kosher salt. Grill (or cook in an oiled skillet over medium-high heat) until it reaches an internal temperature of 140°F on a meat thermometer. Remove to a plate, tent with foil, and let sit for 10 to 15 minutes to rest.

While pork rests, heat a small skillet over medium heat, then add rye, Cajun, and butter (be very careful as a gas stove, as the alcohol in the rye, can catch fire). Add orange juice and Angostura Bitters (about 1 1/2 to 2 1/2 tablespoons) about 3 minutes. Remove from heat and whisk in butter one piece at a time; return pan briefly to the heat only if the butter stops melting. Taste and add salt, if needed.

Pour sauce over the pork chops, garnish with fennel fronds, and serve immediately. Serves 4.

Lamb Scottadito alla Mojito

Scotadito roughly translates to "burn finger" on any name for this irresistible Italian preparation that's meant to be eaten with your fingers to get every last bit. The bright mojito-inspired sauce cuts through the rich, juicy meat and adds on the classic minty flavor. Use the marinade as a dipping sauce if you'd prefer to use a spoon.

1/2 lamb rib chops, frenched if desired

Kosher salt and fresh-ground black pepper, as needed

1/4 cup dark rum, such as Myers or Bacardi Black

2 tablespoons fresh-squeezed lime juice

2 tablespoons olive oil

1/2 cup fresh mint leaves

1/2 cup mixed fresh mint

2 tablespoons unsalted butter, cut into 6 pieces

Season lamb with salt and pepper and leave at room temperature for up to two hours, or refrigerate for up to 8 hours (bring to room temperature before cooking). In a small bowl, mix together rum, lime juice, olive oil, mint, and butter. Cut remaining lamb meat into 1/2-inch cubes (large enough to hold 6 lamb chops in a single layer) over medium-high heat. Coat with oil and, when hot, add 6 chops. Cook on an internal temperature of 125°F for medium-rare (cooking time will vary depending on thickness, usually no more than 3 minutes per side). Remove lamb to a platter, tent with foil, and repeat with remaining 6 chops.

While lamb rests, add skanks to the hot pan (skanks are the bones and fat left over after the meat is browned, about 30 seconds). Add rum mixture, scraping up brown bits, and let boil until it thickens to a sauce consistency, about 2 minutes off heat and add mint and butter, stirring until butter melts. Taste and add salt, if needed.

Using tongs, drop chops through the sauce to coat. Serve immediately. Serves 4.

Judy Haubert

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THE WAITING GAME

Those wines you've been cellaring for years, waiting for the right occasion to pop the cork? The time is now.

As they say, when it comes to great wine, the wine is the occasion. Still, if you're someone who likes to cellar, it's only natural that you've got cellared for years or even decades, the holiday season can provide that extra incentive to indulge.

Steer clear of busting out these bottles at large-scale dinners where everyone might only get a sip, or when many guests may not appreciate the gesture. Instead, pull together a small meal with loved ones who appreciate wine as much as you do, and cook classic dishes that are as time-tested as the wines.

Not every wine is made to age, and usually it gets better immediately. Yet when it comes to many of the world's greatest wines, time can be an asset instead of a hindrance (aka "bottagey") rather than a curse, of which there may have been only a hint on release. These qualities can make a magical pairing with the right dish.

BY NILS BERNSTEIN | PHOTOGRAPHY BY JOEL GOLDBERG | FOOD STYLING BY JUDY HAUBERT | PROP STYLING BY CHARLOTTE HAVELANGE

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Prime Rib with Jalapeño Yorkshire Puddings

Courtesy Chef-Owner Aaron Bludorn, Bludorn, Houston, TX
Instagram: @bludornhtx

Aaron Bludorn's eponymous Houston restaurant serves seasonal cuisine inspired by the bounty of Texas and the Gulf. For all the menu's creativity, there are always a handful of classic dishes, like fried oysters, double-cut pork chop with greens and one of Houston's best sides. This simple showstopper has the welcome addition of jalapeño to classic Yorkshire puddings. The better benefits from a long rest, so make it at the same time you dry-brine the roast.

FOR PRIME RIB:

1/4 cup kosher salt
1/4 cup black pepper
1 1/2-lb prime rib roast (ska standing rib roast), about 1 lb

Combine salt and pepper and rub evenly over the roast. Refrigerate, uncovered, for at least 8 and up to 24 hours. Remove from the roasting pan and let stand for 2 hours before roasting.

Heat oven to 500°F. Place the roast on a large baking tray with a rack. Put in oven for 15 minutes. Reduce temperature to 225°F and continue baking until an instant-read thermometer reaches 125°F (for medium-rare). Temperature will continue to rise as it rests. This could take anywhere from 10 to 20 minutes, depending on the size and temperature of the roast when it goes in the oven; start checking internal temperature with a meat thermometer 90 minutes in.

Remove, tent loosely with foil, and let rest for at least 30 minutes before carving. Raise oven heat to 425°F to cook the Yorkshire puddings as the roast rests. Serves 8.

FOR YORKSHIRE PUDDINGS:

6 eggs
1 1/2 cups milk
1 1/2 cups "00" flour, sifted (can substitute all-purpose flour)
1 teaspoon kosher salt
1 large jalapeño, seeded and minced
1/2 cup (1 stick, or 8 tablespoons) clarified butter (ska ghee)

At the same time you season the roast, make the batter: Whisk eggs until well beaten, then add milk and jalapeño until flour is fully incorporated. Cover and refrigerate mixture and take out 2 hours before cooking the roast. Before cooking the puddings, whisk to remove any sediment and add to a jug or measuring cup with a spoon.

When roast is out of the oven and temperature rises to 425°F, place two teaspoons butter in each part of a 12-cup Yorkshire pudding pan and place in the oven to heat for 5–10 minutes (if not using clarified butter, only heat for 5 minutes; it will burn). In the oven, quickly divide batter equally in the pan, each should be 1/2 to 1/4 cup. Put pan back in the oven for 10–20 minutes until the puddings are golden brown. Serve immediately.

PAIRING:
Vintner's Mandate
"A common misconception when it comes to red wine is that it always gets better with time. Not true. There are some reds that are meant to age and some that are meant to enjoy young and fresh. Bordeaux, both Left Bank and Right Bank, gets better with time because their strong tannin structure softens and becomes more integrated. Latour is my favorite commune on the Left Bank because there is an elegance and depth to these wines that you don't find in other cemeteries. Typically, Bordeaux wines hit their peak around 10 to 20 years, depending on the quality level and vintage. It's perfect with prime rib because the tannins in the wine cut through the fat in the steak, but the wine is gentle enough for the tender meat."

To Serve: "I'd recommend standing the bottle upright at least 24 hours before your meal so the sediment falls to the bottom. Then gently decant, leaving the sediment behind. The wine has already seen oxygen, so there is no need for decanting readily to introduce air into the wine, as you would with a young wine. The wine will evolve over time, so don't be afraid to open a bottle early. You can even open a bottle of wine early, just don't drink it all at once." —Molly Aurstad, wine director, Bludorn

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Judy Haubert

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Cauliflower-Chickpea Pancakes

These savory chickpea pancakes are the perfect vehicles for melted cheese and any cabbage-adjacent vegetable you might have languishing in your crisper. I used a mix of green and red Brussels sprouts, Napa cabbage, and topped them with shredded Cheddar, mozzarella, or Parmesan.

—Emily Salina, associate managing editor, digital

4 $\frac{1}{2}$ cup chickpea flour
4 tablespoons olive oil
Salt and pepper
2 cloves garlic, chopped
 $\frac{1}{4}$ cup chopped onion, any kind
1 cup cauliflower florets, chopped into marble-sized pieces; more for serving, optional
1 tablespoon parsley, chopped
Pinch red pepper flakes
 $\frac{1}{4}$ cup shredded cheddar, mozzarella or Parmesan
 $\frac{1}{4}$ cup plain Greek yogurt, preferably whole fat

Heat oven to 350°F. Line baking sheet with aluminum foil or parchment paper.

In a medium sauté pan, combine olive oil, 1/4 cup warm water, and 1/4 cup chickpea flour. Stir in salt, to taste, and set aside 10–12 minutes.

In medium sauté pan, warm 1 tablespoon oil over medium heat. Add garlic and shallots, and cook 2 minutes. Add cauliflower and parsley, and season with salt, pepper and red pepper flakes. Cook, stirring occasionally, until cauliflower is tender, about 4 minutes. Transfer cauliflower mixture to heat-proof bowl and set aside.

Wipe oil from sauté pan and return to medium heat. Add 1 tablespoon oil, tilting pan to coat when oil is hot. Add half of pancake batter. This pan needs to coat and spread batter into wide pancake.

Cook 1–2 minutes, until underside is lightly browned. Use a spatula to flip and cook until lightly browned, 1–2 minutes. Repeat process to prepared baking sheet. Repeat process with remaining tablespoon oil and pancake batter.

Divide cooked vegetables between the pancakes, and sprinkle each with cheese, salt and pepper. While cheese is just melted, about 2–3 minutes.

Remove from oven and top with Greek yogurt, cauliflower (if you like), salt and pepper. Serves 2.



Judy Haubert

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Rosemary and Lemon-Slice Halibut with Black Olives

This is an all-season dinner entrée we rely on pretty much year-round, inspired by a recipe from the New York City restaurant of the same name. The garden—the only shopping we have to do is for whatever fresh fish can find. The pungent rosemary and black olives are paired with lemon slices to the tune of rosemary, and everything gets browned under a broiler. It's not a delicate preparation, but a hearty one that only needs a simple salad to make it complete and satisfying meal.

—Tom Donohue, contributing editor

2 pounds halibut, cod, red snapper or other white fish fillets
Salt and pepper, to taste
16 rosemary sprigs
2 lemons, sliced into wedges
Olive oil
16 cups Kalamata olives

If fish fillets are less than $\frac{1}{2}$ -inch thick, heat oven to 400° F. If thicker, heat broiler on high.

Pat fish dry and cut into single-portion-sized pieces if necessary. Arrange fish in a single layer on each piece on nonstick sheet pan or sheet pan lined with parchment or foil. Sprinkle with salt and pepper. Place one or two rosemary sprigs on each fillet. Scatter lemon slices on top of rosemary. Add light drizzle of olive oil to each slice. Scatter olives in pan.

If fish fillets are thicker than $\frac{1}{2}$ inch, position rack in center of oven and roast for 6–8 minutes, until nearly opaque in center. Move rack to top, turn on broiler and broil until lemon slices brown around edges.

If fillets are thinner, start them on top rack under broiler. Cook, watching closely, 3–4 minutes until opaque in center. Serves 4–6.

Orecchiette with Greens, Nuts and (Real or Fake) Sausage

This comforting, easy pasta dinner, inspired by a recipe in Colby Henry's "Back Pocket Pasta," is perfect for a weeknight meal or to make any day of the week. It's one I know my two young girls will scarf down without prompting, and it requires as many or as few ingredients as happens to be at hand. As with so many pasta dishes, the beauty lies in the flexibility. Go for store-bought if you taste buds and your stomach will be happy.

—Christina Pickard, contributing editor

1 16-ounce box dry orecchiette
Olive oil
1 pound sweet Italian sausage, casings removed, or plant-based sausage
Salt and pepper, to taste
16 oz frozen peas, if desired
16 cup mushrooms, sliced, if desired
3 cloves garlic, sliced
2 cups spinach, escarole or bok choy
Salt and pepper, to taste
1/2 cup raisins, soaked in warm water 10 minutes, then drained
1/2 cup pine nuts, toasted
1/2 cup grated Pecorino Romano or other hard cheese, plus more to finish

Bring large pot of well-salted water to boil, and cook pasta according to package instructions until al dente. Reserve water and drain pasta.

Meanwhile, warm large splash of oil in a large sauté pan. Add sausage and cook, breaking with a wooden spoon, until browned, about 10 minutes. Add peas and mushrooms, if using, and garlic. Cook until garlic is fragrant, about 2 minutes, then stir through, about 5 minutes.

Add greens and cook until wilted, 1–2 minutes, adding reserved pasta water 1 tablespoon at time until sauce forms. Remove from heat, and season with salt and pepper. Stir in raisins, pine nuts, and cheese. If dry, add more pasta water.

Pour into large bowl, and sprinkle with grated cheese. Serves 4.

WINE PAIRING
Two Shepherds 2018 Trimble Vineyard Carignan (Monterey County)

Black olives add depth to this dish. As a result, it's cut to a light-bodied, nontoxic red wine like this, preferably served with a light chili. A rich, full-bodied white, like Roussanne, would also complement it nicely.



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Pour into large bowl, and sprinkle with grated cheese. Serves 4.

WINE PAIRING
Ben Haines 2019 Chardonnay (Yarra Valley)

Ben Haines' 2019 Chardonnay is bold enough to stand up to the dish's sausage spice, without overwhelming delicate flavors from raisins and pine nuts. Its bright acidity will pair nicely with the cheese.

Judy Haubert

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the crush
RECIPE OF THE MONTH

HANDLE WITH CARROT

This classic dish, with orange wine to match, is ready for any dinner scenario.

Widely available year-round, carrots have a peak season in the fall. You may even be able to find them in a variety of colors, in addition to the signature orange, for a vibrant addition to a Thanksgiving spread or just a weekend meal. Try to find whole young carrots, rather than bigger baby carrots that are actually carved from larger varieties. Check for doneness just before most of the liquid has evaporated. If they're too hard, cover and simmer for a few minutes more before finishing the dish. —Nile Bernstein

GLAZED CARROTS

1 pound small, thin carrots, peeled
2 tablespoons butter
1/2 cup granulated brown sugar
2 tablespoons reduced fresh mint, optional
Lemon wedges, for garnish

Place carrots, butter, sugar and $\frac{1}{2}$ cup water in skillet with lid or saucpan just wide enough that the carrots can lie flat. Bring to a boil, large for pan, cut them in half on diagonal.)

Bring to boil, cover, then reduce heat and simmer for 5 minutes. Uncover and turn heat up to medium-high. Cook until carrots are tender, but carrots are tender and liquid has evaporated, leaving glaze on the carrots. Add mint, if using, to taste, and toss with mint, if desired. Serve warm, with lemon. Serves 4-6 as side dish.

WINE PAIRING

Donkey & Goat 2019
French Red Wine, Provence (Et Dericote County)

Why not pair carrots with an earthy red wine? The earth gives this bottling the body to stand up to the sweetness of the carrots. The bright acidity has a similar effect as the tanginess of the carrots. Donkey & Goat (2019) is a blend of this wine is a rich and structured trocken that boasts tannic red and Christmas-spice notes.

PHOTO: ANDREW HETHERINGTON/CONTRIBUTOR/GETTY IMAGES FOR WINE ENTHUSIAST

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the crush
COCKTAIL OF THE MONTH

MEET YOUR MOCHA

Don't even talk to us until we've had our coffee-chocolate cocktail

This playful mash-up of the Espresso Martini and White Russian—originally called The Moscow Mule—is a cocktail in the TV show *Curb Your Enthusiasm*—celebrates the delicious intersection of chocolate, coffee and vodka.

"I like mochas," says Aaron Boyle, bar manager at Cincinnati cocktail bar Comfort Station, who created the drink. "I have such a sweet tooth, but a bitter-sweet tooth, loves dark chocolate and coffee." He skins eggs in a mix of chocolate and milk and adds orange bitters to "brighten the coffee and espresso notes," creating a festive chocolate-orange egg.

—Kara Newman

THE MOCHA RUSSIAN

Courtesy of Aaron Boyle, bar manager, Comfort Station, Cincinnati

1/4 ounce vodka, preferably Ketel One
1/4 ounce coffee-flavored vodka, preferably Van Gogh Double Espresso Vodka
1/4 ounce coffee liqueur, preferably St. George NOLA Coffee Liqueur
1/4 ounce chocolate cordial
1/4 ounce orange liqueur (or regular coffee, coffee)
2 dashes Regan's Orange Bitters
Dark chocolate shavings, for garnish

Combine ingredients in rocks glass. Add 2 dashes orange bitters and stir. Strain into prepared and chilled. Garnish with dark chocolate shavings.

PHOTO: ANDREW HETHERINGTON/CONTRIBUTOR/GETTY IMAGES FOR WINE ENTHUSIAST

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the crush
SHAKE THINGS UP

WINTERIZE YOUR COCKTAILS

You don't have to change over your whole bar when temperatures drop. Here are some tricks to make classics suit the season.

BY KARA NEWMAN

There's a reason that so many bars roll out new menus each season: Drinks that feel so refreshing all summer long can feel a little different on a cold night. Instead of tossing out cocktails, savvy bar pros simply adjust recipes to make them more robust, flavors and formats.

What appeals about this approach is that Beverage Director and partner at Shore Leave, a tropical bar in Boston, is that rather than switching to super-sweet drinks, like an Old Fashioned, this gives the bar a chance to add easy-drinking options in the rotation.

Plus, "you can feel like you're embracing the change of seasons in a very tangible way," he says. "There's no reason not to act like a bridge to the next season—not that they cannot stand on their own all winter long."

PHOTOS BY EMILY SWAKES
DRINK STYLING BY HUDY HAUBERT
FROST STYLING BY ASHLEIGH SARBONE

PHOTO: ANDREW HETHERINGTON/CONTRIBUTOR/GETTY IMAGES FOR WINE ENTHUSIAST

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1. SPICE IT UP

Lotta recommends bringing in "warming" flavors. To transform a classic margarita, add a few dashes of mezcal while rum to Scarlet Ibis, a gold rum from Brazil with notes of coffee and tobacco. Baking spice rum from Mexico's Cenepan develops fur-kicky, her Japanese-inspired bar in Chicago. Hot water is added to a mix of coffee and rum to create a coffee-spiced rum, yielding a playful drink with a mojito-like flavor. This drink lends itself to customization. If you don't like coffee, add a dash of orange juice or lime juice; in place of rum, try a base spirit of another flavor.

2. WARM UP—LITERALLY

If you're looking to hydronize a Negroni, Julia Monstad brings in a Japanese twist. She adds a dash of mezcal to the rum to Scarlet Ibis, a gold rum from Brazil with notes of coffee and tobacco. Baking spice rum from Mexico's Cenepan develops fur-kicky, her Japanese-inspired bar in Chicago. Hot water is added to a mix of coffee and rum to create a coffee-spiced rum, yielding a playful drink with a mojito-like flavor. This drink lends itself to customization. If you don't like coffee, add a dash of orange juice or lime juice; in place of rum, try a base spirit of another flavor.

3. PLAY WITH SEASONAL PRODUCE

At La Colombe in Westville, California, Beverage Manager Eric Jefferson modifies the Paloma to incorporate pomegranate juice, alongside the traditional lime juice and orange juice. Another variation: Swap out the citrus for seasonal fruits. Some go-to winter fruits include pear, pomegranate, persimmon and winter citrus such as blood orange, clementine and tangerine.

INVIERNO PALOMA

Courtesy of Eric Jefferson, general manager, La Colombe, Westville, CA

First, make spiced agave syrup. In small pot over low heat, combine 1 cup agave syrup, 1/2 cup water, 1/2 cup orange juice and 1 cinnamon stick. Stir continuously until mixture begins to simmer. Let cool and refrigerate for 1-2 hours. Strain into a cocktail shaker. To ounce shochu, 1/4 ounce honey syrup (2:1 ratio to hot water), 1/4 ounce fresh lemon juice and 1/4 ounce lime juice. Add 3-4 ounces hot water, depending on desired strength of cocktail. Stir briefly to combine. Once lemon peels over the top of drink to express oils, strain into prepared glass. Garnish with thyme sprig.

To make cocktail, place agave salt in shallow dish. Muddle 1 ounce rim of Collins glass, then roll in salt to coat. Sprinkle rim with agave salt. Fill glass with ice. In a cocktail shaker, combine 2 ounces reposado tequila, 1/2 ounce lime juice, 1/4 ounce red grapefruit juice, 3/4 ounce spiced agave syrup and 1/2 ounce fresh orange juice. Strain into prepared glass. Top with soda water. Garnish with thyme sprig.

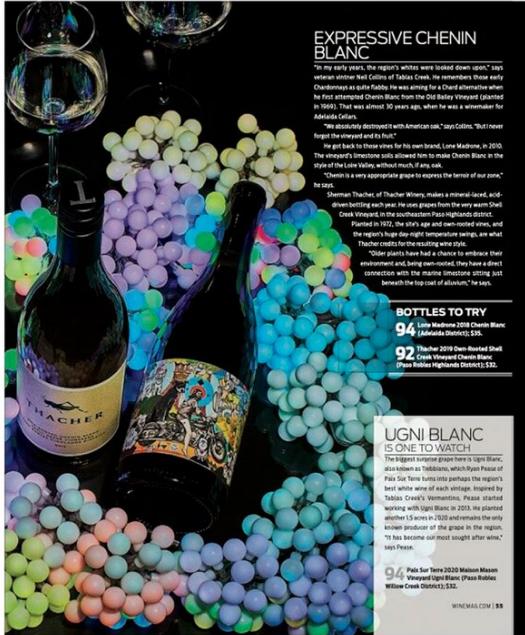
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Judy Haubert

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EXPRESSIVE CHENIN BLANC

"In my years here, the region's whites were looked down upon," says veteran vintner Neil Collins of Tablas Creek. He remembers these early Chardonnays as subtle Fiddys. He was aiming for a Chard alternative when he first planted Chenin Blanc in 1990, and then Oregon's Cheninブラン in 1995. That was almost 10 years ago, when he was a winemaker for Adelaida Cellars.

"People thought it was too disparate with American oak," says Collins. "But I never forgot about the vine and its fruit."

He got back to those vines for his own brand, Lone Madrone, in 2010. The vineyard's Chenin Blanc is allowed to make Chenin Blanc in the style of the Loire, with a touch of oak. "It's a very Loire-like wine," he says.

Shaneen Thacher, of Thacher Winery, makes a mineral, leesy, acidic-driven bottling each year, with even grapes from the very warm Shell Creek Vineyard in the southeastern Paso Highlands district.

"It's a very expressive wine, with a lot of minerality and the region's huge day-night temperature swings, or what Thacher credits to the resulting wine," he says.

Other plants have had a more subtle change than Chenin Blanc. "Our vines have had a more subtle change than Chenin Blanc," he says. "But I think, because of that, they have a direct connection with the marine limestone strata just beneath the top coat of alluvium," he says.

BOTTLES TO TRY

94 *Thacher 2019 Chenin Blanc (Adelaida District); \$35.*

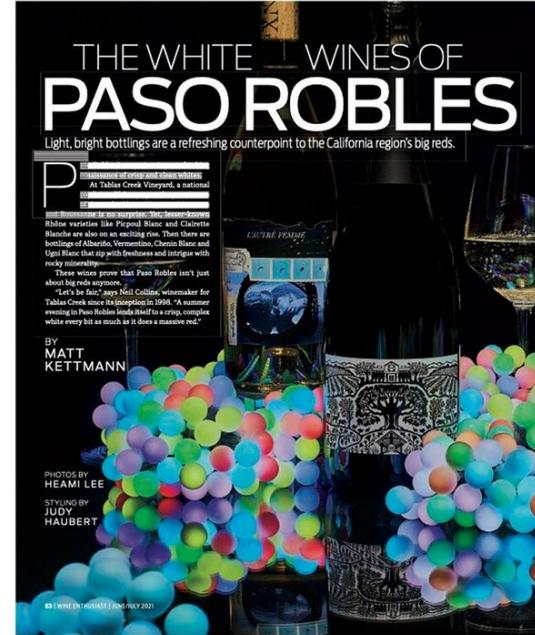
92 *Thacher 2019 Chenin Blanc (Paso Robles Highlands District); \$30.*

UGNI BLANC IS ONE TO WATCH

The biggest surprise grape here is Ugni Blanc, also known as Tibidabo, which French Peasie of Pals sur Terre has turned into a region's best white wine each vintage. Inspired by Tablas' Chenin Blanc in 2013, he planted Ugni Blanc in 2014. "It's the only known producer of the grape in the region. It has become our most sought after wine," says Peasie.

94 *Pals sur Terre 2020 Malison Mason Vineyard Ugni Blanc (Paso Robles Wine Creek District); \$35.*

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THE WHITE WINES OF PASO ROBLES

Light, bright bottlings are a refreshing counterpoint to the California region's big reds.

PASO ROBLES IS NO SURPRISE. WE'VE BEEN HERE SINCE THE 1970S. White varieties are the region's forte, and Chenin Blanc is also on an exciting rise. Then there are bottlings of Albariño, Vermentino, and Ugni Blanc that zip with freshness and intrigue with every bite as much as it does a massive red.

These wines prove that Paso Robles isn't just about big reds anymore.

"I think Neil Collins is a winemaker for Tablas Creek since its inception in 1990," says Matt Kettmann. "A summer evening in Paso Robles feels it's a crytic, complex white every bit as much as it does a massive red."

BY MATT KETTMANN

PHOTOS BY HEAMI LEE
STYLING BY JUDY HAUBERT

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RHÔNE ROOTS

For many, Rhône was the go-to white Rhône grape across California, but over the last decade, Grenache blanc has emerged as a more intense and easier to market.

In 2017, Stanley Berliner, proprietor and sommelier of Top Wines, opted for the grape in his white wine, a lower alcohol, 2016 contrast to his rich, Rhône-like heavy whites.

"Flaunting both restraint and power in a white wine?" he asks. "Now, that's interesting."

One of the first "new" white Rhônes to turn heads was Picpoul Blanc, which Berliner Ranch uses in both its white and sparkling wines by itself and in blends.

"With so many Rhône white varieties lacking in acid, Picpoul Blanc is the key to balance," says Berliner. "It's a very aromatic grape, but between the 'heat' and 'understated' white Rhône in Paso Robles."

Clairette Blanche is an even newer variety to the scene. Since 2013, Andrew Phillips of Phillips Wines has been growing it in his vineyard in the Santa Ynez Valley, and while blends it well as a complement to red wines with Syrah and Mourvèdre.

"It's an extremely versatile grape," he says.

Sometimes, these varieties work best on their own, as in Léon Estève's Soiph, a blend of Roussanne, Marsanne, and Clairette Blanche, made since 2015.

"It's bold, powerful, and concentrated enough for a Syrah blend and when paired with a lighter wine, but it's also delicate enough for a rosé and refreshing to make it crisp and refreshing," says Léon Estève's Phillip Phillips. "These whites break the stereotype and shine brightly from beneath their big, bold red siblings."

BOTTLES TO TRY

93 *Mehler Ranch 2016 Léon Sparkling Picpoul Blanc (Adelaida District); \$60. Editor's Choice.*

93 *Top 2018 Axis Grenache Blanc (Paso Robles); \$48. Editor's Choice.*

92 *Tablas Creek 2019 Pardailan de Tablas Manz (Paso Robles); \$45.*

90 *ONX 2019 Lautrec Femina Rame (Paso Robles); \$42.*

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VIVACIOUS VERMENTINO

A newer kind of Vermentino sticks by a wine nurseryman into a shipment of vines bound for Tablas Creek in the 1990s, unthunked this non-native variety's staying power.

More commonly found in places like Corsica, Liguria and Sardinia, and also known as Rude, the grape doesn't grow well in California.

Vine Robles Vineyard & Winery, in Paso's eastern hills, planted some Vermentino in the Hawthorn Vineyard, a cool, windy spot. The variety began to make a varietal bottling in 2011.

"It's a very aromatic, citrusy, floral, and mineral wine that's very good for most versatile, food-friendly white wines," says Winemaker Kevin Willhong. He likes to pair it with light dishes like pasta, seafood and chicken, as well as salty snacks. "What really sets it apart for me is its high weight and depth, long finish and the mouth-which is something that's not typical for a Vermentino."

He's happy that Paso Robles is finally getting recognized for its white wine.

"Now, in the long growing season and cool maritime-influenced nights, we can get these flavorful crisp whites—you just need to work with the wine and canopy a little," he says. "It's a great wine for a summer night, or for a meal you're in need of a good white."

He's not the only one embracing the shift toward white.

"Instead of using grape varieties that have been harvested for centuries, we're looking for grape varieties that have been created for the last 10 years," he says. "People are looking for a higher quality, crisp whites with a higher acidity," he says. "The consumer continues to demand this style of robust whites."

That's what happened with Vermentino in Spain, as seen in the Project Espana bottling for Derby Wine Estates. After almost four years in the bottle, the 2017 release burns with lime and guava pit, and retains a fine, long finish.

"I've found the textural component of the wines can be enhanced with a light crushing, followed by a lot of skin contact," says Sean Gengenbach, winemaker Sean Gengenbach. "The resulting wine is very rich in phenolic compounds from the skins and, paired with the heat, can make for a delicious white wine with the ability to mature with age."

BOTTLES TO TRY

93 *Derby 2017 Project Espana Albariño (Paso Robles); \$24. Editor's Choice.*

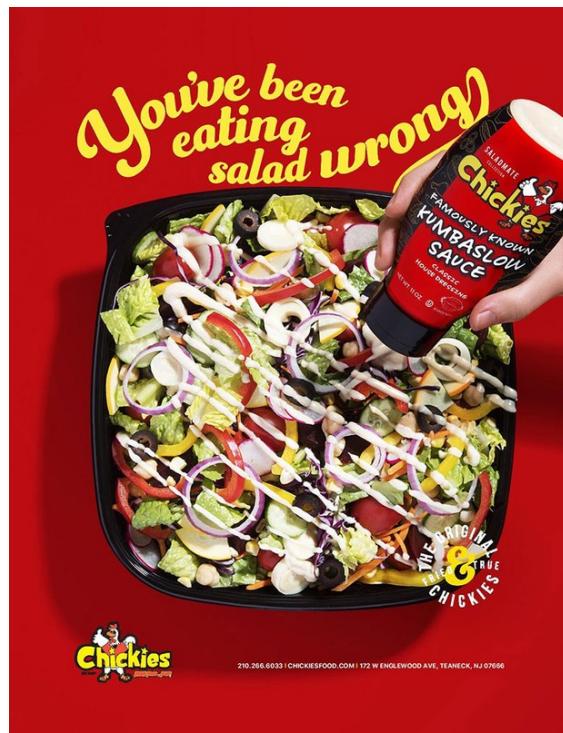
91 *Vine Robles 2019 Vermentino (Paso Robles); \$20. Editor's Choice.*

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Judy Haubert

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Food

All-Around Apple

IN YOUR HAND, IN A PIE, IN A SALAD: THIS PIECE OF FRUIT IS PERFECT FOR WHATEVER YOUR RECIPE—OR MOOD—CALLS FOR

BY Matt McMillen
REVIEWS BY Brunilda Nazario, MD, WebMD Senior Medical Editor

BOSTON-BASED PASTRY CHEF JOANNE CHANG HAS EATEN AN APPLE A DAY SINCE SHE WAS 10 YEARS OLD. "I adored apples, and as a kid, I had to limit myself to one a day or I'd feel sick. No joke!" says Chang, owner of Flour Bakery + Cafe and author of the cookbook *Pie Party*. "I love the crunch, the juicy, sweet, slightly tart flavor of a great apple, how easy they are to eat, and tote around." Here are her five favorites.

FULL
"Crunchy, juicy, and very sugary, with a hint of tartness that keeps it from being too sweet. Great for baking, too, and find and store them well."

GRANNY SMITH
"Very tart and not super juicy, they're great for baking and hold their shape in baking. Plus, their acidity nicely counters the sweetness of whatever sweet treat you are baking."

GOLDEN DELICIOUS
"Sweet and juicy, with a hint of tartness that makes it a great match for pork dishes."

HONEYCRISP
"They're so juicy that eat it all. These juicy apples are ideal on their own, but also great for eating in salads—slice finely and toss with spinach and a red wine vinegar and a red wine vinaigrette."

CORTLAND
"Not a favorite to eat out of hand, but a terrific baking apple with loads of fresh, fragrant flavor. A great flavor that works wonderfully in a pie or crisp."

SEARCH THE ARTICLE: [Health Benefits of Apples](#) at WebMD.com

80 WEBSITE: [WEBMD.COM](#)

THAI-INSPIRED SPREAD

Lentil Lettuce Wraps with Peanut Sauce

Fuel up with these healthy, crisp vegan wraps. We like using large, leafy lettuce leaves, but any large leaf lettuce should work. The peanut sauce includes sriracha, a kicky red condiment found in the Asian food section of large supermarkets.

MAKE IT Place a heavy-bottom pot on medium heat. Add a little oil and onions, garlic, and celery, all finely chopped with several cloves of garlic, minced. Cook 5 to 7 minutes until soft. Add 1 cup rinsed lentils, 2 cups vegetable broth, and 1/2 cup water. Bring to a boil, reduce to simmer, and cover for 15 to 20 minutes, until lentils are tender and most of the broth has evaporated. Add a splash of lime juice and a dash of sriracha. Make peanut sauce: Whisk together 4 tbsp unsalted peanut butter, 2 tbsp soy sauce, 1 tsp grated ginger, the juice of 1 lime, 1 tsp sriracha, and 2/3 cup water. Adjust the consistency with a splash of water if needed. To assemble, place a spoonful of lentils on a large clean, lettuce leaf. Top with shredded carrots, red pepper, and cilantro. Drizzle with peanut sauce and a dollop of peanut sauce. Roll lettuce like a taco to eat. **SERVES 4**

PER SERVING (LETUCE WRAPS): 480 calories, 10 g protein, 50 g carbohydrates, 21 g fat (4 g saturated fat), 0 mg cholesterol, 10 g fiber, 10 g sugar, 325 mg sodium. **Calories from fat:** 47%

THE MIX
OLIVE OIL, ONION, CARROT, CELERY, GARLIC, FRESH LIME JUICE, LENTILS, VEGETABLE BROTH, CUMIN, CEDARWOOD, PEANUT BUTTER, SOY SAUCE, GINGER, BUTTER LETTUCE, AVOCADO

Food

Crazy for Curry

PICK UP THESE POWDERS TO ADD A WORLDLY—AND FLAVORFUL—TOUCH TO ANY HOMEMADE MEAL

BY Matt McMillen
REVIEWS BY Hanisa Bhargava, MD, WebMD Senior Medical Editor

ORIGINATING IN INDIA, PERHAPS AS MANY AS 4,000 YEARS AGO, CURRY delivers complex flavors, frequently concentrated in powders of blended spices. Many are premade and you can buy them online. You can also make your own. Such spice blends form the base of a curry. But curry means more than just a powder. In Christmas, Hanisa Bhargava, MD, a frequent guest on *The Dr. Oz Show* and *Today*, it's a technique of slow-cooking meat or vegetables to slowly infuse flavors. "Anokha says, 'Here, she walks us through some of her favorite styles to demonstrate curry's reach and variety.'

SOUTH AFRICAN CURRY
"This blend is flavored with Portuguese peri-peri peppers, chili powder, cumin, coriander, turmeric, fennel seeds, and more. A frequent main ingredient is lamb, which is served in a bowl made of a hollowed-out loaf of bread."

VINDALOO CURRY
"From India, with Portuguese influences, this has a vinegar tang and some heat. It's often a one-pan dinner, slathered with onions, tomatoes, and spices like cumin, coriander, and cardamom, and a generous hit of freshly ground black pepper."

MALAYSIAN CURRY
"Fragrant with onion, ginger, turmeric, star anise, and a host of other spices, this blend is a favorite that works well with potatoes, tofu, eggplant, or beans, washed down with coconut milk."

BURMESE CURRY
"Loaded with shalots, color and flavor also coming from tamarind, lemongrass, and tamarind. This simple curry with eggplant, buttery squash, mushrooms, and chicken."

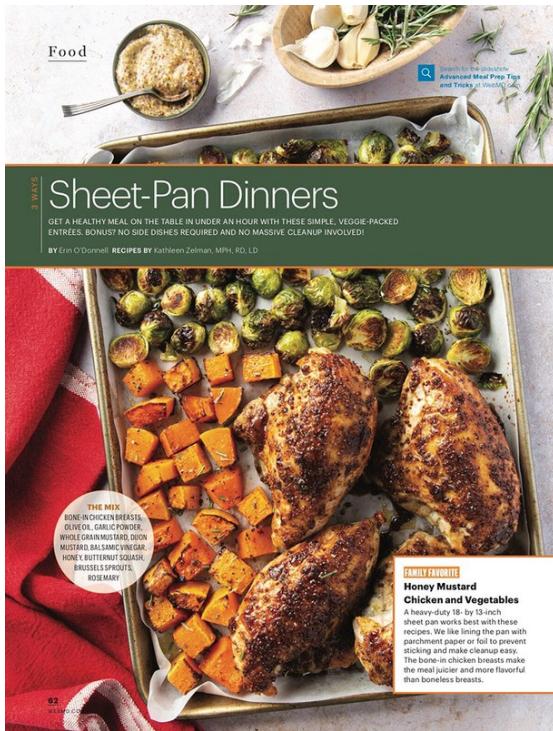
THAI CURRY
"Distinguished by galangal, lemongrass, and makrut lime leaves, Thai curries are known for their aromatics with dry spices like cinnamon, cumin, coriander, and garlic, ginger, and shallots, and different colored chili peppers."

SEARCH THE ARTICLE: [Spices and Herbs to Spice Up the Flavor](#) at WebMD.com

66 WEBSITE: [WEBMD.COM](#)

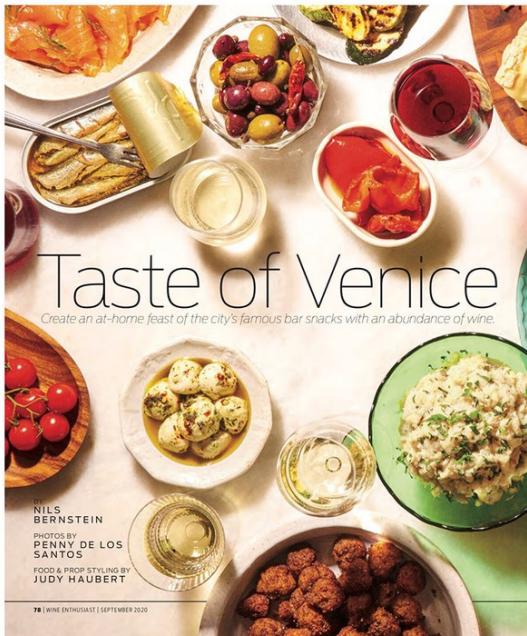
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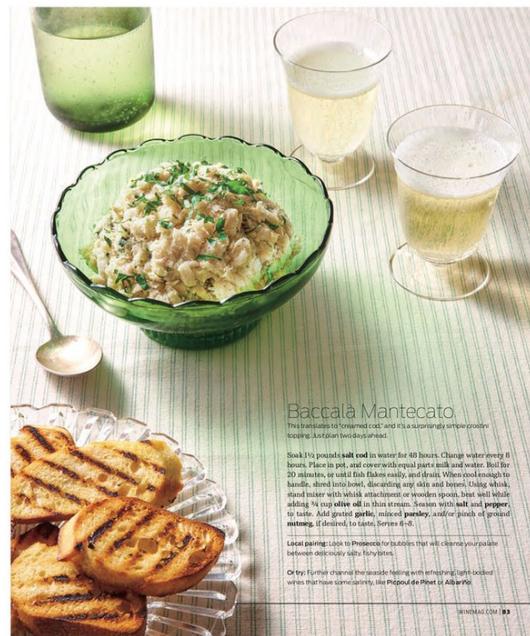
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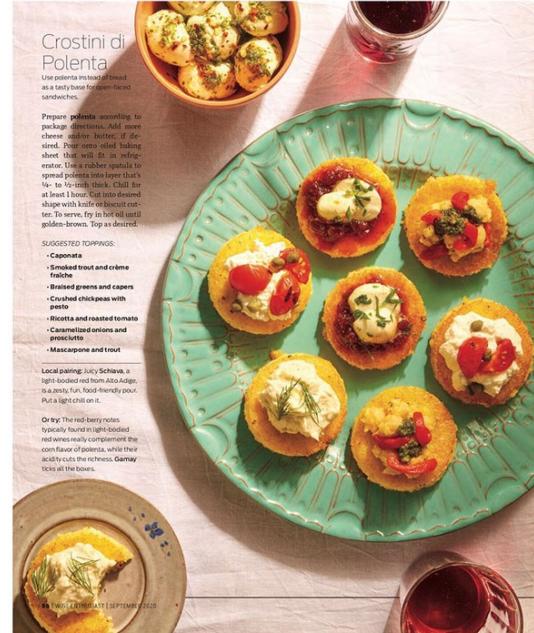
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allrecipes

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NEW YEAR, NEW FOODS

3 Better-for-You Snacks to Try

Walmart + + allrecipes

SCROLL

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≡ allrecipes[®]

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1 Great Value Greek Plain Nonfat
Yogurt, 5.3 oz

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PAID CONTENT

Sweet-Tooth Yogurt

Greek yogurt is a great source of protein, calcium, and probiotics. I like to buy individual yogurt cups and top them with fresh, fiber-rich fruits, like strawberries or blueberries, dark chocolate chips, and unsweetened coconut flakes for sweet and simple snacking.

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4 Great Value, Hard Boiled Eggs, 6 Count

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Easy Turkey and Crackers

Multi-grain crackers topped with hummus, turkey, and sliced cherry tomatoes make for a quick-yet-satisfying snack. Be sure to use crackers that have little to no added sugar. If you're not feeling turkey, you can switch it up and use canned tuna or sliced hard-boiled eggs. I love that a Walmart+ membership makes it easy to stock up on healthier snacks like these with free delivery from your store.

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4 Freshness Guaranteed
Guacamole, Mild, 8 oz

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PAID CONTENT

Protein-Packed Chips and Dip

Chips and dip is one of my favorite crunchy combos for an afternoon pick-me-up. My go-to is corn chips loaded up with pico de gallo and some guacamole — avocados are full of heart-healthy fats! I also like to amp up the protein with canned black beans.

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PAID CONTENT

THESE Fast, Fresh Dishes

WILL DELIGHT YOU AND YOUR FAMILY

Walmart + Better Homes & Gardens

SCROLL
↓



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PAID CONTENT

Seasonal Salad Kit and Protein

Pulled rotisserie chicken or another protein (I often opt for salmon, which can bake in under eight minutes) on top of a salad kit is easy peasy. Serve with a bake-at-home baguette, and the whole meal is ready just like that. Salads adapt to the seasons easily, and with your protein added, they're an all-in-one meal.

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PAID CONTENT

3 Marketside Bake at Home French Baguette, 10 oz

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PAID CONTENT

Meatless Tostadas

Cook from your pantry and put each Walmart+ grocery delivery to good use. Heat up refried beans or mashed kidney, garbanzo, pinto, or black beans to generously schmear on a tostada. Top with a slaw (think marinated shredded apple and zucchini) or purchased slaw mix, and cheese. Serve with seasoned rice that just needs to be heated in the microwave.

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1 Mainstays 4 Quart Multi-Use
Reinforced Non-Stick Jumbo
Cooker with Glass Lid

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PAID CONTENT

Speedy Skillet Dishes

Come fall, I lean toward apples or squash, and pork chops with a sprinkle of pecans in a butter-and-maple sauce. You could just as easily use slices of steak and Brussels sprouts for a hearty winter take, chicken with asparagus in the spring, or salmon with tomatoes and green beans for summer. Modify with whatever ingredients you like, and add a steam-in-bag veggie or starchy side to make dinner a breeze.

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88 Saturday-Sunday July 13-14, 2019

EATING & DRINKING

THE WALL STREET JOURNAL

180: AN-A-TO-Z-GUIDE

Where There's Smoke

In search of summer, this is how we cook, underneath, over fire pits, on grills, in smokers and grilling buildings. Or we skip the heat entirely and go for the flavor fixups across the U.S.A.

A

In the Adirondacks

Created at the turn of the 20th century, the Adirondack barbecue is a wood-fired meal. The meat is slow-cooked over a fire pit, then served with a side of beans, cornbread, and biscuits.

B

In the Berkshires

Since 1947, the Berkshires barbecue has been a tradition. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

C

Charcoal, wood, and propane are the fuel sources for barbecue.

G

In Wisconsin, the barbecue is the art of the barbecue. Pork shoulder is the meat of choice, slow-cooked over a wood fire, then served with beans, cornbread, and biscuits. The meat is served with a side of coleslaw.

H

In West Texas and Pennsylvania

Both the barbecue and the pit barbecue are the meat of choice. The barbecue is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

I

In the Midwest

The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

K

White Zebra, Memphis, barbecue, and barbecue sauce are the barbecue fixups in Kansas.

In Missouri, the barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

L

In Louisiana

The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

M

In Memphis

The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

N

In New Mexico

The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

O

In the Offbeat

To the west of the Mississippi River, barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Grill Crush: Try these different brands of the A-to-Z elements for a range of delicious pre-cooked meals.

Photo: Michael S. Lewis

Meat + Charcoal The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Meat + Beer The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Meat + Hot Dogs + Hamburgers The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Meat + Newspaper The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Meat + Hot Dogs + Hamburgers + Hot Dogs + Hamburgers The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.

Meat + Charcoal + Grilling + Vatkioti The barbecue is the meat of choice. The meat is slow-cooked over a wood fire, then served with beans, cornbread, and biscuits.



3 Pro Tips for Taking an *Instagram-Worthy* Food Photo

PROFESSIONAL FOOD STYLIST **JUDY HAUBERT** SHARES HER EXPERT TIPS FOR TAKING YOUR FOOD AND DRINK PHOTOS FROM LACKLUSTER TO BOLD AND BEAUTIFUL. THESE THREE POINTERS WILL TURN YOUR EVERYDAY FOOD AND BEVERAGE MOMENTS INTO WORKS OF ART.



1

Ditch the Flash for a Reliable Light Source
"Natural light is such an easy fix," Haubert says. If you're going into a restaurant with a plan to photograph your food, she recommends asking for a table outdoors or by the window. If it's not possible to catch perfect rays of sunshine, try candles or a friend's phone flashlight. tinyurl.com/293933



3

use filters to your advantage especially in low-light situations, if you get the best photo out scenario, you can go through preset filters and there will be something to make the photo look better," Aubert says. "Then you can go in on that specific filter and play around with the levels to see if you can even improve that."



IMAGERY. WINE COLLECTION

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What It Takes to Style a Food Magazine Photoshoot

IMAGERY + FOOD & WINE

The glossy magazine covers on newsstands seize attention: A big bowl of rigatoni with red sauce that's dusted with just the right amount of Parmesan; avocado toast with bright herbs and a perfectly runny fried egg; a sliced ham with a fresh-out-of-the-oven sheen, surrounded by crisp veggies and a ruby red glass of juicy Pinot Noir.

These boldly styled and beautifully photographed dishes—in magazines and cookbooks, and even on Instagram—are what home cooks yearn to create. But it takes more than good camera angles and a couple of hours of preparation to produce these splashy, mouthwatering food and wine photos. Behind every great professional culinary photo is a stylist who strives to make it look both delicious and realistic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they expertly present in *Elevate Your Plate*—a collection of curated recipes and how-to tips to help you prep and plate like a pro. So does Judy Haubert, a professional food stylist who's been styling food photo shoots for more than 10 years. Though each assignment is unique, the process leading up to a shoot is generally the same, from combing through recipes in advance to putting together the tools to take on set. With the help of Imagery's gorgeous wines and bottles, Haubert explains the process and how a shoot comes to life, from start to finish.

“

Some recipes require basically making it in its entirety so I can reheat it the next day”



THE DAY BEFORE THE SHOOT

Haubert's work starts as soon as she accepts an assignment to style a photoshoot. The first step, she says, is to hop on a call with the client, their creative team, and the photographer.

“We talk through what the goal of the shoot is, what we want to get out of it in terms of mood and what's the aim,” Haubert says. “Are we selling something? Do we want someone to make a recipe? How does it feel for the audience?”

She looks at the collection and the mood the client is going for, and the recipes will come. Once the book and timeline of a shoot are set in Haubert's mind, her research begins. She starts by going through each recipe, noting any questions she might have about the instructions or ingredients to make sure they'll look as appetizing as possible.

“I find that recipe writers or chefs are not always thinking in terms of the visualization of [a dish]—they're just like, ‘Oh, it has to taste good it has to be easy to make.’” Haubert says. “Sometimes I just want something green or a pop of color. I think of it as my job to think about what I like what could go within the dish to make it look authentic.”

Haubert can then start making her shopping list to order any ingredients or supplies she might need. She also has to account for how many times she'll have to make each recipe—often it's more than once. She makes sure she has enough ingredients on hand to make two or three backups, and she secures a styling assistant to keep her organized and efficient on set.

“That's the most crucial part for me,” Haubert says. “If I'm well organized and I do all the leg work in advance, then usually the shoot goes very smoothly.”

Depending on the shoot, she'll typically have a day to spend on preparations per day of shooting. “I have to really sit down and plan and make sure that all the timing aligns,” Haubert says. “There's nothing more stressful for me than feeling like I don't have enough lead time to accomplish a project as successfully as it possibly can be under any and all circumstances.”

“

Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.”



THE DAY OF THE SHOOT

Preparation for a photo shoot continues well into the shooting day. Once on set, Haubert and her assistant start preparing each dish for its glamour shot. “It's probably about an hour and a half, two hours a shot—that's pretty standard,” she says, adding that timing varies depending on what kind of shoot it is and how much time is allotted in the studio.

Styling a dish requires putting her kit to work. She'll use the pastry brush to dust away crumbs that high-powered digital cameras can pick up, even if the naked eye can't. She employs tweezers to place garnishes and accents just so on a plate.

Haubert is also integral in making decisions or giving input about the setting and prop elements, like informing the prop stylist what kind of serving utensils would make sense for a specific dish or suggesting accessories to round out a shot. “The recipe I've made may be the main component to the shot, but we'll sometimes discover that something is missing,” she says. “In that case, it could be a lifesaver to be able to whip up a bunch of stuff in the kitchen to make sure that we're getting a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.” For example, filling an ornate vintage goblet with a deep ruby red wine, like Imagery's 2019 Pinot Noir, can elevate the overall image.

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. “I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold,” Haubert says. If a dish cools down too much or starts melting, “you just have to be ready to just keep doing the same thing over and over and over,” she adds.

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"THAT'S A WRAP"

Haubert's job is basically finished when she hears those three magic words. All that's left to do is pack up supplies, break down props, and unpack everything when she gets back home. The leftover food goes home with her and others who are cleaning up and breaking down the set—not a bad reward at the end of a shoot.

"I love hearing 'It's a wrap!'" Haubert says. "They really do say that. And those are some great words to hear."

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. "I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold," Haubert says. If a dish cools down too much or starts melting, "you just have to be ready to just keep doing the same thing over and over and over," she adds.

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GET BALANCED WITH YOGA MOVES

Greet the day with a consistent morning stretching routine to increase your flexibility, help with stress management, and warm up your muscles.



KICKSTART YOUR BRAIN WITH A BREAK

Your brain is charging up for the day during breakfast, so make it work double-time by reading that book you've been eyeing.

MIX UP YOUR WORKOUTS

There are many ways to perk yourself out of a workout slump. Reach out to a friend who will keep you motivated, or sign up for an online class or head to the great outdoors for a run. A slight change in your workout routine will make you move your muscles differently.



PREPARE YOUR TIME

Try overnight oats, which are a blank canvas for toppings, or bake a big batch of muffins and freeze them for the week. By prepping ahead, you'll have a delicious breakfast ready for you every morning.



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Starbucks' new **2x Caffeine** K-Cup® coffee is blended with coffee extracts, a caffeine source naturally found in coffee beans. Get more energy in your cup by trying Starbucks' **Golden Turmeric** K-Cup® coffee, which is blended with vitamins B1, B3, B5, B12 and biotin. Want to start the day with something soothing, warming flavor? Go for Starbucks' **Golden Turmeric** K-Cup® coffee, which is blended with spices like turmeric, ginger, and cinnamon.

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*Compared to one pod of Starbucks' K-Cup® Black coffee.

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It's Not Mayo, It's Miracle Whip

Add more flavor to your classic creamy potato gratin with the zip and tang of **Miracle Whip** this Thanksgiving.

Creamy Potato Gratin

PREP TIME: 17 MIN. COOK TIME: 1 HR 12 MIN. 12 servings

1 garlic clove, halved
Cooking spray
2 cups heavy cream
1/2 cup **Miracle Whip** Dressing
1 tsp. kosher salt
1/2 tsp. black pepper
1/2 cup finely shredded sharp cheddar cheese (about 2 oz.)
1 lb. russet potatoes, peeled
1/3 cup shredded Parmesan cheese (about 1 1/2 oz.)
1 Tbsp. chopped fresh parsley (optional)

KITCHEN TIP
Faster Slicing
Cut prep time by using a mandoline, v-slicer, or food processor's slicing attachment.

- Preheat oven to 350°F. Butter the bottom and sides of a 13 x 9-inch glass baking dish with cooking spray.
- Whisk together cream, **Miracle Whip**, salt, and pepper in a medium bowl. Stir in cheddar.
- Cut potatoes into 1/8-inch-thick slices. Arrange half of slices in prepared baking dish; pour over half of cream sauce. Arrange
- remaining half of slices in dish; pour remaining sauce over top. Cover dish tightly with foil; bake at 350°F for 1 hour or until potatoes are almost tender.
- Uncover baking dish. Sprinkle gratin evenly with Parmesan cheese. Bake at 350°F until potatoes are tender and top is lightly browned, for 2 minutes or until top is lightly browned.
- Let stand 10 minutes and garnish with parsley.



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BAKERY

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The crush
RECIPE OF THE MONTH

SIMPLE SUP

Make this soup to keep calm and simmer on.

SACRED ONION SOUP
Adapted from *Black Sea*, Caroline Eden (Quadrille Publishing, 2019)

INGREDIENTS

- 12 small round shallots, trimmed and peeled
- 2 cups vegetable stock
- 2 cups whole milk
- 3 ounces Arborio white rice, rinsed
- 5 sprigs thyme
- Salt and fresh-ground black pepper, to taste
- 1 tablespoon salted butter, melted

INSTRUCTIONS

Soak shallots in ice water to temper, about 10 minutes. Drain and set aside.

In a deep-sided pot, slowly bring vegetable stock and milk over high heat. Add rice, shallots, rice and thyme. Season with salt and pepper, to taste. Reduce heat to simmer. Stir frequently so skin doesn't form; simmer until rice is cooked and shallots are soft, about 30 minutes. Stir in melted butter until well incorporated.

Ladle soup into bowls, and arrange 3 shallots in middle of each. Serves 4.

WINE PAIRING

REVIEW 2017 *Mesochore* (*Mavrodhfo*)
Nikos Kotsopoulos, *mesochore.com*
Nicknamed "the chameleons" for its ability to yield a wide range of colors, this wine is made from a white grape from Greece. Herbs, crisp mineral, stone fruit and bitter leafy greens are the perfect partners to create a refreshing counter to the soup's creaminess and richness.



SKIN-CONTACT
Thanksgiving

Shake up the year's most predictable meal with these unexpected pairings.

BY SARAH E. DANIELS
PHOTOS BY MORGAN IONE YEAGER
FOOD STYLING BY JUDY HAUBERT

Disagreements over "stuffing" versus "dressing" or whether to casserole the green beans set aside, the traditional Thanksgiving dinner tends to follow a scripted menu. Just as predictable? The argument over whether to serve red or white wine alongside.

But this year, it's time to break the wining and dining chain of the holiday. Lend both sides near equal support. So, this year, skip the bickering and instead opt for a line of skin-contact pours.

Sometimes referred to as orange wine, these are made from white wine grapes that are left to soak with their skins. Ranging in color from amber to Chavat's Atomic Tangerine, they can take on characteristics of both red and white wines. This means they can also match your meal from hors d'oeuvres to dessert.

If you're not convinced, don't be. Flip through the following pages for traditional recipes built to pair with pleasantly surprising, wildly delicious skin-contact bottlings.



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WINE ENTHUSIAST

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76
Clementines to the top

GINGER SNAPS BACK
COCKTAIL OF THE MONTH

A classic pisco cocktail gets a spicy, funky, fizzy makeover from kombucha.

In Peru, the Chilcano is a classic highball that features pisco, the national spirit, grape brandy, mixed with ginger ale and a squeeze of lime. At Rosalind, a West Hollywood restaurant run by Ricardo Zizzo, "godfather of Peruvian cuisine" and native of Lima, ginger kombucha is added to the recipe for a California twist: the tangy, probiotic kombucha provides effervescence and zingy spice, while layering in a funky, tangy note for more complexity. —Kara Newman

CHILCANO
Courtesy Jeremy Lake for Rosalind, West Hollywood, CA

1 ounce pisco or vodka
1 ounce BarSlef Perfecto Amor or rum (optional, for height)
½ ounce lime juice
½ ounce simple syrup
Dash of Angostura bitters
2–3 ounces ginger kombucha
Candied ginger for garnish

In cocktail shaker, combine first 5 ingredients with ice. Shake well with simple syrup. Fill Collins glass filled with kombucha. Garnish with candied ginger.

BarSlef Perfecto Amor is a mixology blend of pisco, rum, and brandy—in this case, pisco. It's made of Cognac's or Armagnac's Floc de Gascogne, which is a type of sweet vermouth that can be used instead.

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BRINGING UP **BEEFSTEAK**

A traditional New York City feast is the perfect occasion to break out your favorite bottle of Cabernet Sauvignon.

PHOTOS BY DAVID PRINCE
FOOD STYLING BY JUDY HAUBERT

BY LAYLA SCHLACK

For those who love steak but could do without such high-brow fare as filet mignon or silverware, the beefsteak banquet is a dream come true. These private functions date back to late-19th-century New York City, when they were thrown by prominent individuals as fundraisers for fire departments and other civic organizations.

The format then was simple: Men (and women) would pay a very fee, for which they'd have access to all the beef and beer they could consume. Side dishes were minimal and table settings were sparse, as diners cut into-sized pieces that men would eat with their hands, which they would wipe on aprons, rather than napkins.



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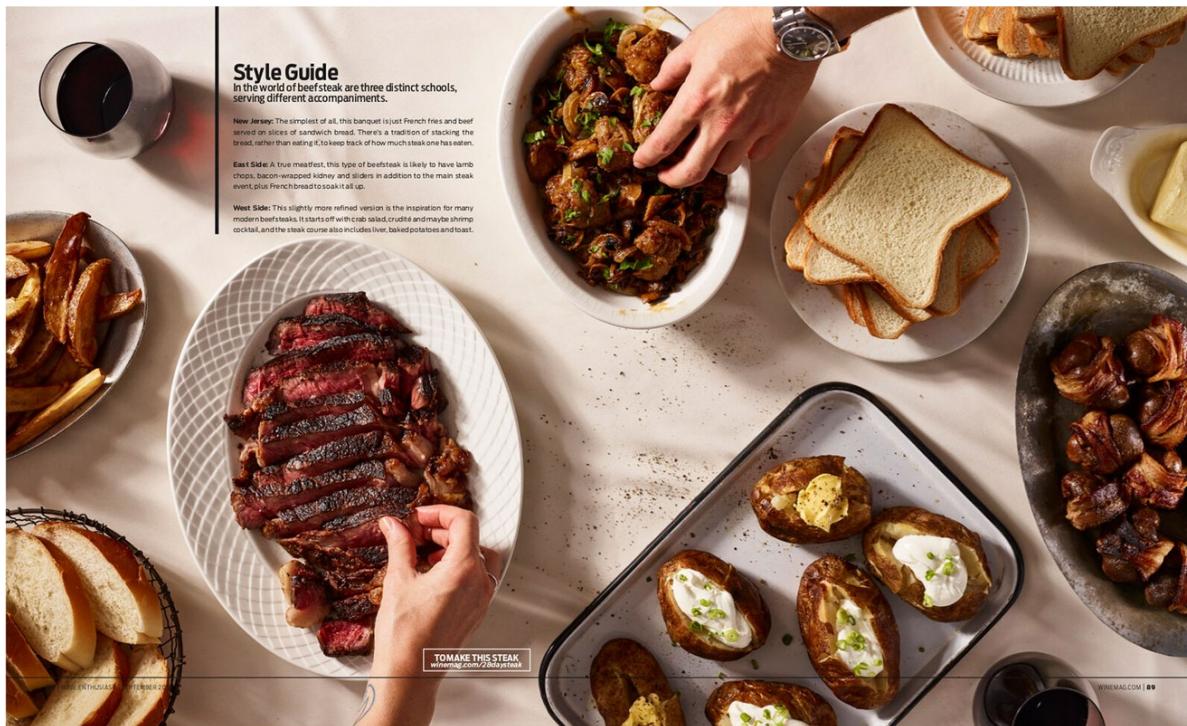
Style Guide

In the world of beefsteak are three distinct schools, serving different accompaniments.

New Jersey: The simplest of all, this banquet is just French fries and beef served on slices of sandwich bread. There's a tradition of stacking the bread, rather than eating it, to keep track of how much steak one has eaten.

East Side: This slightly more refined version is the inspiration for many modern beefsteaks. It starts off with a carb salad, crudité and maybe shrimp cocktail, and the steak course also includes liver, baked potatoes and toast.

West Side: This slightly more refined version is the inspiration for many modern beefsteaks. It starts off with a carb salad, crudité and maybe shrimp cocktail, and the steak course also includes liver, baked potatoes and toast.



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What to Drink

Bear This is the traditional option. A brown ale, like Samuel Smith's *Not Brown Ale*, will have the malty richness to stand up to the meat, and its round caramel notes won't overwhelm the way a hop-forward IPA might. A lager, like Jack's Abby Craft Lagers' *Past Shift Pilsner*, with just a hint of spicy grain, accomodates palate-cleansing accompaniment.

Whiskey Bourbon, like a big, round, well-made smoothie, is the go-to cocktail to invoke a New York state of mind. Try *Prohibition Distillery's Bootlegger 21 New York Bourbon Whiskey* or *Onepoint 12 Point Bourbon Whiskey*, which is aged in brandy barrels.

Wine Could there be anything but Cabernet? For a big-bodied Napa Cab whose body and structure will go toe-to-toe with all that meat, this spread has relatively straightforward flavor, so a top-shelf wine will easily shine. Don't forget to bring into your cellar.

Roasted Leg of Lamb

A yogurt marinade tenderizes and adds flavor. Be sure to use a meat thermometer in the thickest part of the leg to check doneness, rather than going by eye or feel. Save the bones for dog treats or soup stock.

Courtesy Andrew Smith, executive chef, Riverpark, New York City

- 1 7½-pound bone-in leg of lamb
- 8 ounces plain Greek yogurt
- ¼ cup salt, plus more for seasoning
- Zest of 2 lemons
- ½ cup chopped mint
- 2 tablespoons ground black pepper, plus more for seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 6 medium red potatoes, cut into 1-inch pieces
- 4 large carrots, peeled and cut into 1-inch pieces

Heat oven to 375°F.

Pat lamb dry with paper towels.

In large mixing bowl, combine yogurt with all spices, and mix in all lamb.

Place vegetables in bottom of roasting pan with lamb on top. Cook until lamb reaches an internal temperature of 135°F for medium, about 2 hours.

Remove from oven and let sit 20 minutes before carving. Season vegetables with salt and pepper, to taste.

To slice lamb, hold it by the bone and top part of bone, and hold it in non-dominant hand. With other hand, use sharp knife to slice downward, making slices as thin as possible.

Arrange slices on serving platter. Serves 10–12.

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Pick Your Sides

For a meal to be a feast and bread alone, try some of these ideas that are in keeping with the meat's traditional spirit.

- Caesar salad
- Carrot and celery sticks
- Crab, grapefruit and mango salad (winemag.com/crabsalad)
- Garlic bread
- Liver pâté
- Mashed potato
- Red skin potato wedge
- Roasted carrots and parsnips
- Olives and pickles
- Shrimp cocktail
- Sharp Cheddar
- Tomato and cucumber salad

Prohibition put a hold on beef-steak banquets. Without the promise of beer, gathering around to gorge on steak was less common. When they resumed after repeal, things were a little different: Women were more likely to attend, having been granted that right when Prohibition was first put in place. *The New Yorker*, writer Joseph Mitchell says their presence made the events tamer, the men less willing to engage in ghettopany. Potentially, napkins were used, too.

The modern history of the beefsteak is one of people looking to reclaim tradition, in the same way that crab boils, fish fries and barbecue are. In the community affairs at the SoHo and the Melrose, beefsteaks are quintessential New York.

Wally Malard, the senior director of food and beverage operations at The Culinary Institute of America, has been instrumental in lighting the dinners. At the school's Hyde Park, New York, campus, he hosts an annual beefsteak with a few flourishes, like New York State ribeyes, which are a favorite as a resource for chefs looking to host their own.

Executive Chef Andrew Smith of Riverpark in New York City has been throwing a beefsteak each year since he started. He says he wants to do something both festive and warming for the winter months, as he was talked to Malard about hosting one of the banquets, and then developed a menu that could be used, as he received with his own approach.

"It's kind of in keeping with our rustic side," Smith says, noting that he was inspired by big, simple, peasant-style meals.

The Riverpark beefsteak starts off with a peel-and-eat shrimp, Caesar salad and bread with whipped bone marrow and lardo. The main event is a leg of lamb, standard rib roast, lamb chops, and a few sides. Smith sources his beef locally and serves Bourbon, too.

"It's one of those menus that I don't mess around with a lot," he says.

There's another way to throw a beefsteak, and we've taken a wine-cooked approach. Read on to learn about more traditions, what to serve and why wine—particularly Cabernet Sauvignon—is the accompaniment beefsteak's been missing.

Table Talk

Getting aprons for all your guests to wear (and mugs) to wash their hands makes a great party (and will still recommend departing from tradition and providing napkins). Keep table settings simple with a fork and steak knife, cut food to the size of a bite, and serve in serving-sized portions and presentation. Don't be afraid to put out ketchup or Worcestershire sauce, mustard or horseradish; plus salt and pepper, but skip any other condiments and table decor. This will be an animated meal with lots of talking and reaching over the table for more helpings, so make it easy on your guests by keeping clutter to a minimum.

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Instant Pot Onion Dip for a Pasta Bar Party



The Golden Bubble Cocktail for a Cheeseboard Party



TUTTI PROSCIUTTI

Both powerful and delicate, prosciutto invites a range of wine-pairing options.

When you're selecting a wine to drink with this decadently salty cured meat, the options can feel as complex as the ham itself.

Fortunately, there are lots of delicious options to highlight it in different ways.

Prosciutto is any Italian dry-cured ham. Prosciutto di Parma and Prosciutto di San Daniele are two ends of the category. These are salted and left to dry for a minimum of 18 months, and sometimes more than three years, at which point they are sliced paper-thin and served uncured. Other prosciutto-adjacent hams include French jambon de Bayonne.

While it's often served wrapped around fruits or veggies, draped over pizzas or fettuccine, crisped for a soup or salad topper or sliced in thin ribbons to weave into pasta, good prosciutto is an elegant snack or appetizer on its own. It has several distinct flavor components that invite creative wine pairing, depending on which ones you want to highlight.

—Nils Bernstein

• SALT

Salt loves sweet—just think of prosciutto's saltiness paired with a light and off-dry Chenin Blanc from the Loire (e.g. Vouvray) or South Africa's Chenin Blanc, which is sweet and smoky, all of which are naturals with ham.

• FAT

Prosciutto is inherently salty, which means it loves the fat, particularly the fat of hams from Italy's Emilia-Romagna region, just like Prosciutto di Parma. These hams are leaner, with less fat, as well as gentle tannins. Tannins can lessen the richness, while fat mellows tannin's astringency.

• NUTTINESS

A sweet, creamy nuttiness predominates in Prosciutto di Parma, especially Prosciutto di Parma, whose pigs are fed the whey from Parmigiano-Reggiano production. These hams are also leaner, with less fat, and the Italian region of Friuli-Venezia Giulia, where it's the ham Prosciutto di Polpettone, is full-bodied and offers prominent nutty notes.

• FUNK

An aptly named pairing, Prosciutto is a sign of great pairings. Alesso from France's Languedoc-Roussillon region feature similar aromas of vintage leather and tobacco, and the ham's saltiness adds fruit and spice. Try it with an antipasto plate of prosciutto, soft blue cheese and long-aged Gouda.

MONICA HODGE

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A photograph of a table set with various Italian delicacies. In the foreground, there's a glass of rosé wine, a glass of white wine, and a large ham. On the table are bowls of olives, a lemon, a loaf of bread, and some pasta. The background is a textured wall.

Tastes of the ITALIAN SOUTH

Traverse the regions through these unique local dishes.

As difficult, and incorrect, as it may be to address Italian cuisine as a whole, it's true that simplistic, rustic fare is not the only food that can be enjoyed by most. Italy's food culture is shaped by its varied terrain, which thrives in a variety of geographies. From the coastal areas with a plethora of seafood to grain fields atop sunbaked plateaus and seasonal-herb-dotted mountains, the food of the south is as vibrant and varied as its scenery.

The regions of Calabria, Puglia, Basilicata and Sicily each have their own unique culinary story, and no single dish can speak for an entire locale. And as varied as the narratives may be from one region to the next, so too is the diversity from town to town.

What unites them is the intent of the food: to highlight the best local ingredients and satisfy both body and soul.

BY ALEXANDER PEARTREE
PHOTOS BY MORGAN IONE YEAGER
STYLING BY JUDY HAUBERT

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Cavatelli with Tomato & Wild Mint Pesto

Mention Campania, and the first thing that comes to mind is pizza. However, the region extends beyond this well-known city into the foothills and peaks of the Apennines. This dish from Ispina highlights the fare of interior Campania and traditionally accomodates the puleggiu herd that grows wild in the mountains. State-side, you'll use mint as a substitute (the wilder, the better).

Adapted from *Food of the Italian South* (Clarkson Potter, 2019), Katie Parla

Wine Pairing
From one of Campania's many volcanic wine-producing areas, *La Sibilla's Piedrosso* from Campi Flegrei is a savory, medium-bodied red that will hold up well alongside this dish. Its supple tannins and tangy acidity match well with the tomatoes, while delicate herbal and fresh mineral nuances offset the meat and basil.

■ For a recipe from Basilicata, please visit winemag.com/southitaly

4 garlic cloves
Pinch of salt, plus more to season
1½ cups loose-packed mint
1½ cups loose-packed basil or parsley, plus more for garnish
7 tablespoons extra-virgin olive oil
1 teaspoon red pepper flakes
1 can (12-ounce) whole tomatoes, crushed by hand
1 cup Romano or other plum tomatoes, halved
1 pound cavatelli
Chile oil (optional)

With mortar and pestle, crush garlic and pinch of salt. Add mint and basil in stages, crushing until incorporated. Add olive oil to hydrate, no more than 3 tablespoons.

Warm a 1½-quart oven-safe dish in a large pan over medium heat. Warm oil again to shimmer, add pesto. Cook, stirring frequently, until hot. Add red pepper flakes, and cook until fragrant, about 30 seconds. Add tomatoes, and season with salt, to taste. Simmer until tomatoes begin to fall apart and sauce thickens, about 25 minutes. Meanwhile, bring large pot of heavily salted water to boil. Cook cavatelli for about 10 minutes, or until package indicates. Reserve 1 cup of pasta water, and drain cavatelli. Add cavatelli to sauce, and mix well. Adjust sauce's consistency with reserved pasta water, as needed. Cook, stirring frequently, until cavatelli are loosely attached to pasta, about 1 minute. Season with salt, to taste. Garnish with basil leaves and drizzle with chile oil, if desired. Serves 4–6.

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Swordfish Involtini

Surrounded by the Mediterranean, Calabria has a strong relationship with the sea. The cuisine along the 500 miles of tortuous coastline is based heavily on seafood, with the fish of the Ionian the Sea of Reggio Calabria known particularly for swordfish. Angelo Cuppone, chef at Houston's Roma, created this recipe as an ode to his mother. Cuppone says that she often made dishes with swordfish, which was always inspired by the ingredients that were available.

Courtesy Angelo Cuppone, chef, Roma, Houston

2½ cups unseasoned breadcrumbs

2 tablespoons capers

½ cup black Cerignola olives, pitted and coarsely chopped

Salt and fresh-ground pepper, to taste

1 pound swordfish, sliced into ½-inch-thick fillets (10–12 fillets)

3 tablespoons extra-virgin olive oil

½ small onion, fine chopped

1 large tomato, peeled and seeded

Parsley, fine chopped, for garnish

Lemon, thin sliced, for garnish

In mixing bowl, combine breadcrumbs, capers and olives. Season with salt and pepper, to taste. Mix well, and let sit until breadcrumb mixture is well coated. Dip each of breadcrumb mixture on each fillet. Roll and secure with toothpick. Set aside.

In large frying pan, warm olive oil over medium heat. Add onions and cook until translucent. Add tomatoes and cook until liquid has evaporated. Add swordfish rolls to pan. Cook until golden brown, turning rolls gently to cook on all sides. Garnish with parsley and lemon slices. Serve immediately. Serves 4.

Wine Pairing

This dish is a great example of how food can elevate wine, while wine also complements the dish. The strawberry-hued rosato of Calabria offers a fine middle ground. Options like Librando's Old Rosato carry bold red berry and herb flavors bolstered by a pop of tannins, which makes it perfect alongside seafood.

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Pancotto

Puglia is home to a bread called *Pane di Altamura*, which is the only *Denominazione di Origine Protetta* (DOP) for bread. These rustic loaves from the Murgia plain are made from ancient wheats, with grain whole, and their crusts must be at least three millimeters thick. With a constant flow of crusty bread, the resourceful denizens have found a delicious alternative to tostini: stale loaves: bread soup.

"The ability to use something that is leftover and turn it into something that is delicious and soul satisfying is really special," says Chef Nicholas Stefanelli, owner of Masseria in Washington, D.C. Some will even call for seasonal greens, while others add potatoes for a heartier outcome. This recipe is a stripped-down take that highlights the savory bread.

Courtesy Nicholas Stefanelli, chef/owner, Masseria, Washington, D.C.

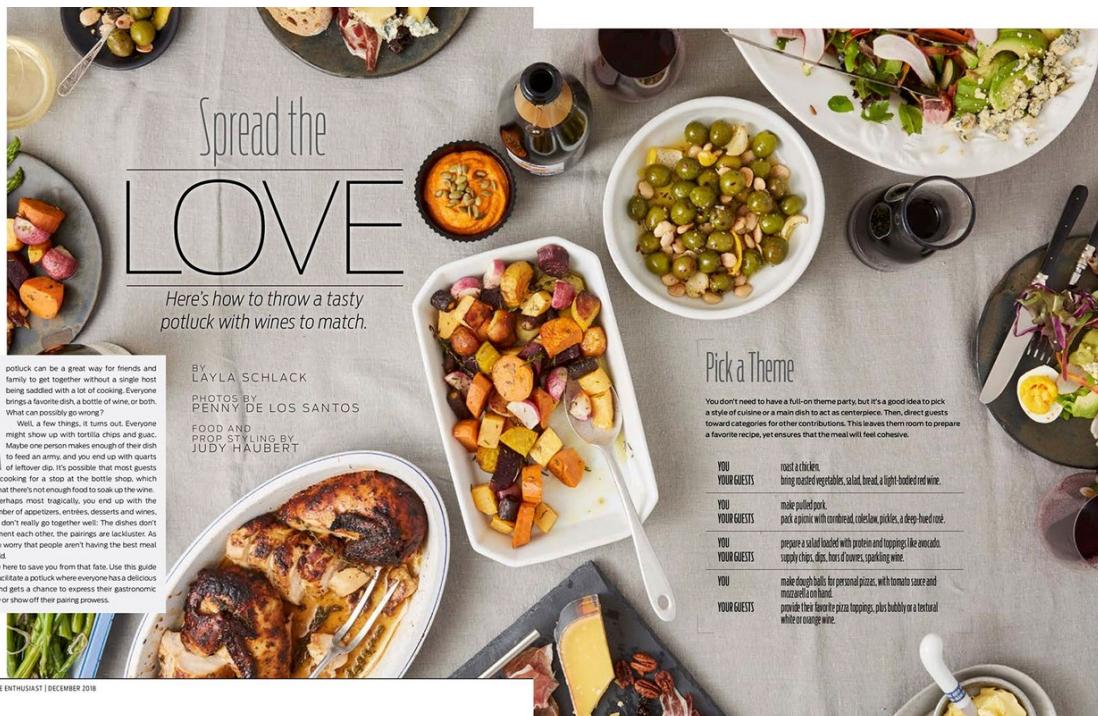
- 1 cup extra-virgin olive oil
- 1 clove garlic, sliced
- 1 medium yellow onion, diced
- 1 carrot, diced
- 3 stalks celery, diced
- 1 large tomato, fresh or canned, rough chopped
- 3 quarts chicken stock
- 3–4 thick slices rustic day-old bread, cubed
- Salt and fresh-ground black pepper, to taste
- 1 small bunch parsley, chopped
- 1/4 cup Pecorino Romano, shaved

Wine Pairing

No single flavor takes over this dish, so it's best to find a pairing that acts as a complementary backdrop. *Tornatore's PiattoBianco Chardonnay* is a milky oaked offering that will integrate with the bread, cheese and savory bread elements in the soup. It will also highlight the dish with its subtle, citrus-driven acidity. Serve this medium-bodied white slightly warmer than usual, at 50–55°.

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A potluck can be a great way for friends and family to get together without a single host being saddled with a lot of cooking. Everyone brings a favorite dish, a bottle of wine, or both. What's not to love?

Well, a few things, it turns out. Everyone might show up with tortilla chips and guacamole. Maybe one person makes enough of their dish to hog an entire table. And if you're the host, it's likely that it's impossible that most guests eschew cooking for a sit at the bottle shop, which means that there's not enough food to soak up the wine. Or, perhaps most tragically, you end up with the right number of appetizers, entrees, desserts, and wines, but don't really go together. The dishes don't complement each other, the pairings are lackluster. As host, you worry that people aren't having the best meal possible.

We're here to save you from that fate. Use this guide to help facilitate a potluck where everyone has a delicious dinner and gets a chance to express their gastronomic creativity or show off their pairing prowess.

BY LAYLA SCHLACK
PHOTOS BY PENNY DE LOS SANTOS
FOOD AND PROP STYLING BY JUDY HAUBERT

Pick a Theme

You can't expect everyone to follow the same rules, so it's a good idea to pick a style of cuisine or a theme in which to act as centerpiece. Then, direct guests toward categories for other contributions. This leaves them room to prepare a favorite recipe yet ensures that the meal will feel cohesive.

| | |
|-------------|--|
| YOU | road-trip chicken |
| YOUR GUESTS | bring out-of-the-vegetables, salad, bread, a light-bodied red wine. |
| YOU | make pulled pork |
| YOUR GUESTS | pack a picnic with cornbread, cole slaw, pickles, a deep-hued rose. |
| YOU | prepare a salad loaded with protein and toppings like avocado, supply chips, dips, hors d'oeuvres, sparkling wine. |
| YOUR GUESTS | make dough balls for personal pizzas, with tomato sauce and mozzarella on hand. |
| YOU | provide their favorite pizza toppings, plus bubbly or a tart white or orange wine. |

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Bottle Service

Chances are, there's someone you know who's not a fan of wine. If that's the case, it's time to think: "Bring your favorite bottle of wine." It's always a friendly directive. Also, it can be a great conversation starter. What makes this bottle special to you? How did you discover it?

As with the food, it's your duty to teach make sure your bottle of wine is something for everyone, and that it will complement the meal.

Cherie Cudlitz is a certified sommelier and hospitality professional who organizes a series of wine-pairing dinners called "Wine & Dine." She has a few food-friendly suggestions to help keep guests happy, including this dish for hors d'oeuvres, she says. "It can handle all the flavors at the party. It's not too elegant. It also goes well with fish, rare cuts of beef, turkey or steak, or tuna tartare."

GAMAY SUGGESTIONS

• Sheldene Point 2016 Gamay Noir

• Marc Laporte 2016 Mignon

On the lighter side, "Everyone loves sparkling wine. You can't go wrong with Champagne," or other sparkling wines like Prosecco, Cava, or wines, McCoy says. "Fried dishes go well with bubbles, too."

SPARKLING SUGGESTIONS

• André Clouet 2008 Millésime

Blut (Champagne)

• E. Mouzon N.V. Franciacorta

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Be Prepared

Yes, this is a joint effort, but as the host/organizer, you have the power to make sure that everyone is fed. This includes having allergen-free options to suit all dietary restrictions, as well as backup food in case there's not enough. Leila Cudlitz, author of the cookbook *Food & Wine: 100 Recipes for Entertaining*, bought items to cover her bases.

"I'm a connoisseur of always having a cheese plate on hand," she says. The small charcuterie and seafood she has on hand are great to keep in the refrigerator and allow you to put together a cheese plate at a moment's notice.

In addition to the recipe to the right, Cudlitz recommends Marcona almonds, hummus-dressed olives, and a small bowl of a dollop of goat cheese on a cheese platter. These can add a lot of flavor to a cheese plate without a whole lot of prep.

She also advises to

make sure that you

can put together a big, meal-size

soup or salad. Sometimes,

people get busy and can't bring

enough food, so make

out a meal so that everyone

leaves satisfied. And if you don't

have time to prepare a meal, care of

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WARM OLIVES

Courtesy Leila Cudlitz, author, *Food With Friends* (Clarkson Potter, 2016)

In small saucepan, combine 1 cup Cacciatore-style olives, 1/4 cup blanched almonds, 2 smashed cloves garlic, 1 wide strip lemon zest, 2 tablespoons dried oregano, 1/4 teaspoon red pepper flakes, and fine sea salt and black pepper. Bring to a boil. Cook over medium heat for about 5 minutes to heat through. Toss and serve immediately in shallow bowl. Makes 10 cups.

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PORCINE OF INTEREST

Make this noble pork roast a centerpiece for your holiday feast.

CROWN ROAST OF PORK

1 8–10 pound crown roast of pork, top 1/2 inch of bone removed, rinsed, and Kosher salt and fresh-ground pepper; for seasoning

One day before cooking, rub roast generously with salt and pepper. Place meat on rack in roasting pan, breast side up, and lay baking sheet. Refrigerate, uncovered, overnight. One hour before cooking, remove roast from refrigerator and rest at room temperature.

Heat oven to 300°F. Cook roast until a meat thermometer inserted in thickest part of pork reads 165°F, about 90 minutes to 2 hours. Raise heat to 500°F, and cook until nicely browned, about 10 minutes. Remove from oven, and tent with foil. Rest 10 minutes.

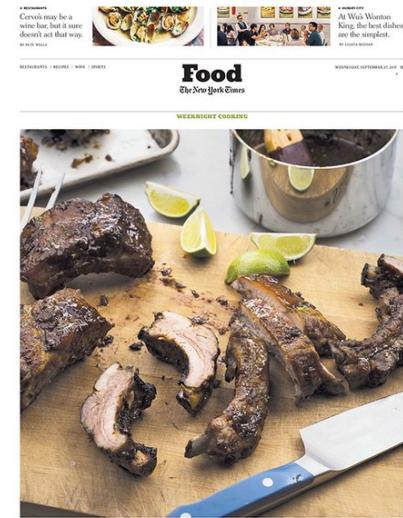
Fill cavity, if desired. Transfer roast to platter and spoon pan juices over meat before serving. Serves 8–10.

WINE PAIRING
19 CROWN 2015 Pinot Noir (Russian River Valley)
 Pork chops with Pinot Noir is a classic pairing, but this roast is a more elegant call for this tannic wine, which, when coupled with pork, affords the effect of a sauce. This bottling offers smoky, meaty and gamy aromas that are well balanced by the bright, perfumed rose. The palate is juicy and velvety, with pinot-friendly flavors of berry pie and cinnamon.

Crown may be a wine bar, but it sure doesn't act that way.

By HELEN WILSON

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Making Every Day Amazing

Weeknight cooking is a drag. Until you learn these intentions, write the master plan, decide on a plan, spend a few minutes in the evening setting out ingredients, and flipped that page, whooshed out the door at the end of the day, it's still likely that you will arrive home and be a hour after you planned, maybe two.

Workday Wines
20 great bottles for under \$20

Instant Gratification
How to master the art of the quick fix. Autumn in a Can

Vegetables With Style
Loving the taste of more vegetables. Page 2

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GRILLED OYSTERS ON A BED OF SALT

For even cooking and easy maneuvering, use this simple method

Instead of grilling oysters directly on the grill, chef Michael Schramm, of New York's Gramercy Tavern and the recently opened United—makes them on a salt bed. "I use sea salt, which he then puts over the fire." A salt bed distributes heat evenly and allows the oysters to warm evenly and just plump up without the heat causing the oysters to overcook. Plus, this preparation means they'll be ready to eat in just 10 minutes, so you'll lose less of that precious oyster liquor. Serve with a simple grilled lemon vinaigrette to keep up the smokiness.

SERVES 6
COOKS IN 10 MINUTES

- 2 lemons, halved, plus wedges for serving
- 2 sprigs rosemary
- 2 cups sea salt
- 1/4 cup olive oil
- Kosher salt and freshly ground black pepper, to taste
- 6 cups ice, as needed
- 2 dozen large oysters, shucked, top shell removed

Picking Oysters for Grilling

"You can grill any oyster you'd eat raw," says Michael of Gramercy Tavern's Michael Schramm. "But bigger is better, since the longer they cook, the more they'll flavor the bed." Rules of thumb: Opt for Pacific oysters, and look for a 4-5" shell. Shuck them the day before you cook them. Shuck one before you buy; that meat should almost fill the shell.

Bedding salt
 You can use sea salt or sand to form a bed for any shellfish on the barbecue.

Try a 2013 Schrammberg Riesling from the \$150 schrammberg.com, because oysters are meant to go with the right wine. Like something off-the-shelf, a gin and tonic works well, too.



The 2013 Palmina Detetto from Santa Ynez Valley, California, is a light, natural rosé that's perfect when served slightly chilled. Or, if you prefer a beer, a Rogue stout (10.5% abv) or a 10% abv sour ale are good bets.

The Tasteful Way to Handle Flare-Ups

When the flames from your barbecue look cool, but if fat drops down and flares up into the food, the food will taste terrible. His solution: Keep a squirt bottle by the grill filled with liquid that will flavor the food if it does drop down. The best flavoring for this purpose is a mix of barbecue sauce, fruit juice, barbecue sauce, or vinegar, diluted with water, is a good option.



Grilled Sangria

Whether it's juicing grilled limes into margaritas, charring tomatoes for bloody marys, or making sangria on the barbecue, sangria with caramelized fruits, grilling your drinks will add smoky depth to every sip

When the gates are hot but still clean, before you start grilling your meal, throw on the fruit for the sangria. Or, if the sangria is the meal, Build a medium-heat fire in a charcoal grill, or heat a gas barbecue to medium heat. If using a gas barbecue, grill over medium heat in batches, grill peeled and pitted star fruit, and 1/2 of a pineapple, turning once, until charred on both sides. Let cool. 1/2 cup each juice for mango and orange, and 8-10 minutes for star fruit and pineapple. Transfer to a large pitcher. Add 1/2 cup tequila and 1/2 a split vanilla bean. Bring 1/4 cup water to a boil, add 1/2 cup sugar to a simmer in a 2-qt. saucepan over medium-high. Cook until honey has dissolved. Let cool. Add the syrup to a pitcher with fruit. Add 1/4 cup Italian lemon soda, such as San Pellegrino. If desired, add 1/2 cup chilled 200-mL bottle of white wine. Refrigerate 2 hours; serve with mint sprigs.

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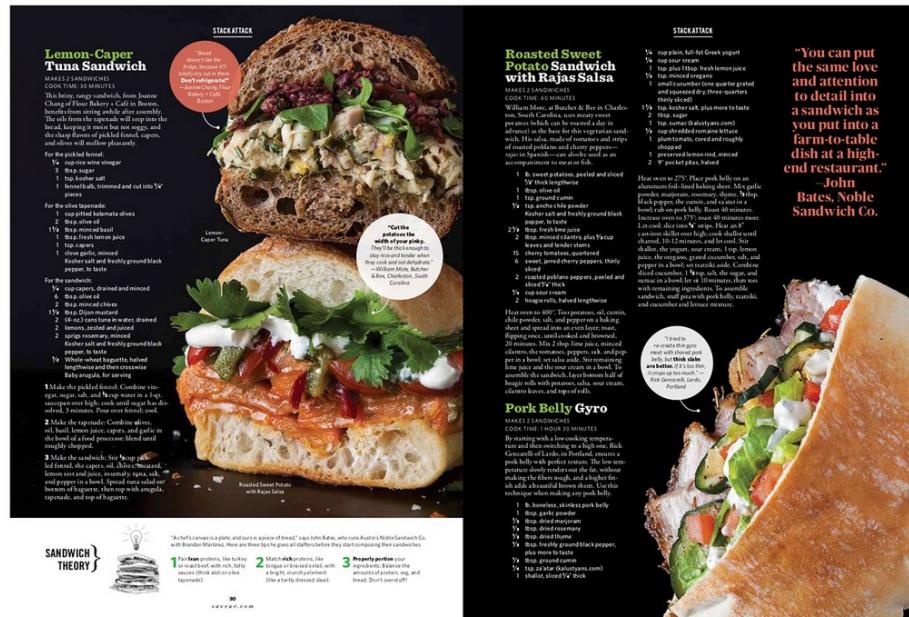
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• FROM THE SAVEUR •

TEST KITCHEN

To create this issue, our test-kitchen staff mastered gnochetti, took a crash course in obscure Asian ingredients, and learned some neat DIY tricks.

SPECIAL CITRUS

Lemon and salt. They're powerful enough on their own, but when combined they become preserved lemons, a transformative flavor that's easily added to any dish. Here, we've used the parts. Preserved lemons add a zingy zing to nearly that's brightening: roast chicken, Moroccan stews, and simple sautéed vegetables. You can also add them to a marinade for chicken (see page 30 for recipe). Cure them with cumin and coriander (as we do here) for a hit of spice, or use whatever other seasonings you like.

PRESERVED LEMONS

To make each flavor, add dried, stems, seeds, and all. Add water to cover and let stand for 24 hours. Strain, then add and mix with **1/2 cup** of salt. Let stand for 24 hours. Quarter & remove lengthwise. Place the lemons in a jar and add the salt. Cover with a layer of water. Add a layer of salt on top of the lemons. Repeat until the jar is full. Add fresh lemon juice and 2 bay leaves. Add a layer of salt on top of the juice. Cover the jar with a lid and place, shaking every day, in a cool, dark place for 1 month. Strain, pack, and refrigerate. Use within 6 months. Makes 1 quart.

PHOTOGRAPH BY GREGORY BURTON

A large, rectangular platter filled with broiled cauliflower florets. The cauliflower is charred and seasoned with a golden-brown picada sauce. Interspersed among the florets are long, slender green chili peppers, some whole and some sliced. A large, silver spoon is resting on the left side of the platter, holding a generous portion of the picada sauce. The entire dish is presented on a white surface, with a small bowl of the sauce visible in the background.

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Strawberry-Rhubarb Hand Pies

MAKES 5 PIES
TIME: ABOUT 2 1/2 HOURS

For these portable fruit pies, Georgia-based chef-restaurateur Michael Chiarello uses white wine vinegar to make the flavors pop. He prefers it over lemon juice because it has a touch of sweetness that matches well with strawberries.



When making this pie, keep all the ingredients cold so the dough is as little as possible.

Storage Wars
The high water content and thin skin of strawberries account for their more susceptibility to spoiling. Don't wash them until you're ready to eat. So, don't wash strawberries until you're ready to eat. And, to stave off spoilage, wrap the pie in plastic wrap and refrigerate it, covered. That will keep the dough from drying out.

SEASONAL ALL-STARS

Strawberry-Rhubarb Hand Pies

MAKES 5 PIES
TIME: ABOUT 2 1/2 HOURS

For these portable fruit pies, Georgia-based chef-restaurateur Michael Chiarello uses white wine vinegar to make the flavors pop. He prefers it over lemon juice because it has a touch of sweetness that matches well with strawberries.

For the dough:

- 2 cups flour, plus more for dusting
- 1/2 tsp. salt
- 1/2 cup sugar
- 16 oz. unsalted butter, cubed and chilled
- 2 lbs. whole milk
- 2 eggs
- 1/2 cup white vinegar
- 1/4 tsp. freshly ground black pepper
- 1/4 cup fresh lemon juice
- 1/4 cup granulated sugar

For the filling:

- 1 lb. unsalted butter, cubed and chilled
- 5 oz. strawberries, hulled and roughly chopped
- 2 oz. rhubarb, peeled and roughly chopped
- 1/2 cup sugar

1 Make the dough. Whisk flour, sugar, and salt in a bowl. Using a dough blender, pulse in butter until mixture is crumbly. Cut butter into flour mixture, forming pea-size crumbles. Add eggs, vinegar, and pepper. Whisk remaining egg in a separate bowl and add to flour mixture; work dough until it comes together in a ball of butter. (Alternatively, pulse ingredients in a food processor, then add eggs, vinegar, and pepper, and pulse until dough forms.) Wrap and refrigerate for at least 1 hour.

2 Make the filling. In a separate bowl, mix strawberries and rhubarb until soft and bubbly. Add sugar and let sit 4–8 minutes. In a small bowl, mix sugar, vinegar, pepper, lemon juice, and salt; cook 3 minutes more. Let cool to room temperature, and chill at least 30 minutes.

3 Assemble and bake pies: On a lightly floured surface, roll out dough to 1/8" thickness to make a 10" x 12" rectangle. Cut dough into six 4" x 5" rectangles. Place on a parchment-lined baking sheet; chill until cold, about 1 hour. Roll out remaining dough to 1/8" thickness. Place 2 tbsp. filling in the center of each square. Place 2 tbsp. filling on the edges of each square. Whisk remaining egg in a bowl and brush edges of each square with egg. Place a piece of dough over the other, encasing the filling. Crimp edges of dough to seal. Place on a parchment-lined baking sheet and chill 20 minutes. Preheat oven to 400°. Place on a parchment-lined baking sheet and chill remaining beaten egg.

4 Heat oven to 400°. Using a sharp knife, prick each pie 10 times. Brush each pie with the remaining beaten egg. Bake pies until golden, about 20 minutes; let cool slightly before serving.



This leftover sugar for the pâté de fruit is great sprinkled on tropical fruits like mango, papaya.

ELEGANT JELLIES ARE A SNACKABLE, STORABLE FORM OF SPRING'S FRESHEST FRUIT

Rhubarb-Strawberry Pâté de Fruit Rolled in Clément Crème Shrub Sugar

MAKES 1 DOZEN JELLY CUBES
TIME: ABOUT 1 1/2 HOURS, PLUS OVERNIGHT RESTING

Instead of plain sugar, Williams Sonoma's Craftsmen and Wolves flavor demerara sugar with Clément Crème Shrub, a spiced liqueur made of aged and white Agricole rum with black pepper and orange. It adds a clean, bright flavor to the glistening topping.

Shrub and toss to combine: Spread sugar evenly on a parchment paper-lined baking sheet; let stand at room temperature about 12 hours, or until dried, about 30 minutes. Let sugar cool and then crumble.

Cook: In a 9" x 13" parchment paper-lined baking dish with oil, set aside. Cook vanilla bean, rhubarb, and strawberries over medium heat, stirring well after each addition, until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 175°. Remove from heat. Let cool and discard vanilla bean; transfer mixture to a blender. Add lemon juice and syrup and purée until smooth; return mixture to pan and

1 cup demerara sugar
1 vanilla bean, split lengthwise, seeds scraped out and reserved
1 oz. Clément Crème Shrub or Cointreau
1/2 cup granulated sugar
1/2 cup canola oil, for greasing

12 oz. rhubarb, trimmed, roughly chopped
3 cups granulated sugar
1/2 cup strawberries, hulled
1 1/2 tbsp. light corn syrup
1/2 tsp. yellow (apple) vinegar
3 oz. lemon juice
1/2 cup demerara sugar and vanilla seeds in a bowl; sprinkle with. Whisk 3 tbsp. granulated sugar and the pectin in a bowl; sprinkle over fruit mixture. Let stand at room temperature about 1–2 minutes. Add remaining granulated sugar and lemon juice; stir well. Let stand until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 175°. Remove from heat. Let cool and discard vanilla bean; transfer mixture to a blender. Add lemon juice and syrup and purée until smooth; return mixture to pan and

2 Heat oven to 200°. Stir demerara sugar and vanilla seeds in a bowl; sprinkle with. Whisk 3 tbsp. granulated sugar and the pectin in a bowl; sprinkle over fruit mixture. Let stand at room temperature about 1–2 minutes. Add remaining granulated sugar and lemon juice; stir well. Let stand until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 175°. Remove from heat. Let cool and discard vanilla bean; transfer mixture to a blender. Add lemon juice and syrup and purée until smooth; return mixture to pan and

3 Place a piece of parchment paper over the top of the pâté de fruit; let stand at room temperature about 4 hours. Cut pâté de fruit into 1" squares; coat in reserved demerara. Shrub sugar. Place in an airtight container at room temperature; up to 1 month.

BIG NIGHT IN

A roasty, toasty, creamy, meaty, crowd-pleasing late-winter feast

PHOTOGRAPH BY BILL PHELPS



KUMQUAT GLAZED CORNISH GAME HEN WITH BACON

Season the hen with salt and pepper. Rub the skin with olive oil. Place the skin side up before roasting. Place the bacon, cut into 1" squares, on top of the hen. Roast for 15 minutes, then turn the oven down to 350° and cook for another 15 minutes. Let the hen rest for 10 minutes before serving.

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The
World
of Garlic

All garlic falls into one of three categories, each of which

ing a heavy appetite and their own carving sets which I would use to carve the turkey. These diners were filling and fulfilling, and they helped me understand how our restaurant could take part in the evolution of our small town.

At the early year at The French Laundry, we prepared sumptuous French dinners for our guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Rockwellian celebrations were that guests ing a heavy appetite and their own carving sets which I would use to carve the turkey. These diners were filling and fulfilling, and they helped me understand how our restaurant could take part

*To this day,
frying garlic
is my favorite
way to start
a dish*

The **President** did
not come to us to
bring us the
turkey. I
think I
will take
the up
small
part
of his
plan for
a few
days. I
will be
able to
understand
how our
restaurants could take
part in the
evolutionaries
make up more than a third
of the population of our small town.
In the early years, as **The French Laundry**, we pre-
pared bountiful **Thanksgiving** dinners for our
guests. Each table received an individual, beau-
tifully roasted turkey. The only requirements
for these **Rockwell** celebrations were that guests
which I would use to serve the turkey. These din-
ners were a great success. I am able to
understand how our restaurants could take part
in the evolutionaries make up more than a third
of the population of our small town.
In the early years, as **The French Laundry**, we pre-
pared bountiful **Thanksgiving** dinners for our
guests. Each table received an individual, beau-
tifully roasted turkey. The only requirements
for these **Rockwell** celebrations were that guests
which I would use to serve the turkey. These din-

A Beautiful Grind

An intrepid novice learns, hands-on, how the sausage gets made, and finds joy in all of its luxurious, spice-packed glory

anous, spice packed

A large, spiral-shaped barbecue sausage is arranged on a white plate. The sausage is browned and has a distinct spiral pattern. It is garnished with several sprigs of fresh rosemary. The plate is set against a white background.

by Haubert

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