

Recipes from Ridge Vineyard Dinner 9/29/10

Penne con Salsiccia e Zafferano

Fine sea salt	1 Tbsp Fresh Thyme leaves
1/8 tsp crumbled saffron threads	3/4 lb sweet Italian sausage
2 Tbsp extra-virgin olive oil	1 c heavy cream
1 c thinly sliced onion	1 lb penne

Bring a large pot of salted water to a boil. Meanwhile, combine 1 Tbsp water and saffron in a small bowl and set aside. In a large nonstick skillet, heat oil over medium-high heat. Add onion and thyme, cook, stirring frequently until onion is softened, about 4 minutes, then add sausage and cook, breaking up sausage into small bits with a wooden spoon, until sausage is mostly cooked through, about 6 minutes. Add cream, saffron mixture and generous pinch of salt, bring to a simmer and cook for 2 to 3 minutes. Remove from heat and cover to keep warm. Add pasta to the boiling water and cook until al dente. Drain, then transfer to a large bowl, immediately add cream mixture and toss to combine. Adjust seasoning and serve immediately.

Polenta

4 c chicken stock	1 Tbsp salt
1 c golden pheasant polenta	

Cook as directed, and add at least 1 1/2 - 2 cups shredded imported fontina. Stir until smooth and well blended. Top with sautéed brown mushrooms seasoned with salt and pepper.

Grilled Shrimp Salad with Feta, Tomato, and Watermelon

1 1/2 Raw extra-jumbo shrimp (16-20 per lb), peeled (leave tail segment intact) and deveined. Season shrimp with old Bay Seasoning, Montreal Chicken and Olive oil.
3 c small-diced seedless watermelon (about 1lb)
2 c yellow pear tomatoes
6 oz feta, cut into small dice (1 1/4 c)
Fresh mint & basil thinly sliced (1/2 c)
1/2 medium head frisee torn into bite size pieces (4c) optional
Dressing:

Grill the shrimp and set aside. In medium bowl, gently toss the watermelon, tomatoes, feta, basil/mint, 2 Tbsp dressing, 1/4 tsp salt and 1/8 tsp pepper. Top with shrimp and drizzle with the remaining dressing.

Pork Chops with peach-ginger salsa

2 medium peaches (about 1/4 lb) peeled, pitted and chopped.
1 3in piece fresh ginger, peeled and cut into 4 thick coins
brown sugar
4 – 3/4 in thick boneless pork loin chops
1/4 c extra virgin olive oil

Molasses & Salt Brine

1/2 bottle molasses
1/8 cup salt

1 quart water

Mix together, taste for salt & sweet flavor. Adjust to taste. Add pork chops and brine meat 8-10 hrs. Remove and Grill Meat. Do not cook meat completely, this can be done the day before. Top with peach ginger syrup and bake in 325 degree oven for 45 min to an hour.

Boil Ginger (1 3in. piece of fresh ginger cut into thin rounds), water (1 c) & brown sugar (1 c) to make syrup. Pour over peach halves and roast in oven 20 minutes at 350 or until lightly done. Reserve the juice.

Peach Salsa

Cut peaches into small chunks
1/4 jalapeno pepper chopped fine
2 Tbsp Chopped Mint

1/2 sweet onion chopped
2 Tbsp Chopped Cilantro
add a little juice

After grilling meat lightly, return to oven with remaining juice and cook slowly till tender. Serve on a plate topped with peach salsa.