

Holiday Wines

Phyllo Wrapped Shrimp with Pear & Fennel Salad

Roast Pork with Porcini and Potato Gratin

Apple Crisp with Rum Raisins

Phyllo Wrapped Shrimp with Pear & Fennel Salad

3 sheets phyllo
½ stick butter
16 large shrimp, peeled and deveined
Salt and pepper

¼ cup balsamic vinegar, preferably pear flavored
1 teaspoon Dijon mustard
¾ cup good quality extra virgin olive oil

1 pear, finely julienned
1 small head fennel, julienned
½ head iceberg lettuce, finely sliced

Apple Chipotle Grilling Sauce (or other finishing sauce)

1. Lay one sheet of phyllo on a clean work surface; brush with melted butter. Lay a second sheet on top; brush with butter. Repeat with third sheet.
2. Cut sheets lengthwise into 1" strips. Cut crosswise in half.
3. Season shrimp with salt and pepper. Wrap each with a section of phyllo. Brush with butter. Place on a sheet pan.
4. Preheat oven to 400 degrees. Bake until shrimp are cooked through and phyllo is light golden brown.
5. Meanwhile, add vinegar and mustard to a mixing bowl. Season with salt and pepper. Slowly drizzle in olive oil, whisking constantly. Check seasoning and set aside.
6. Add pear, fennel and lettuce to a large mixing bowl. Dress with vinaigrette (reserve extra) and season with salt and pepper.
7. To serve, place a bed of salad on a plate. Top with shrimp and finish with grilling sauce.

Roast Pork with

2 pork tenderloin, trimmed
Olive Oil
2 tablespoons dry rub

Apple Chutney

1. Brush pork with olive oil. Season with spice rub.
2. Preheat oven to 375 degrees.
3. Roast pork until internal temperature reaches 145 degrees. Remove and let stand 5 minutes.
4. Slice and serve with apple chutney.

Porcini and Potato Gratin

2 tablespoons butter
2 medium onions, diced
¼ cup mushroom tapenade
5 pounds Yukon Gold potatoes, peeled and thinly sliced
6 ounces Fontina cheese, shredded
2 cups heavy cream
Salt and pepper

1. Melt butter in a heavy skillet. Add onions and cook slowly until golden brown.
2. Add the mushroom tapenade and season with salt and pepper.
3. Preheat oven to 375 degrees. Brush a large casserole dish with butter.
4. Layer the potatoes evenly on bottom of casserole. Season with salt and pepper. Top with half of onion mixture and one third of the cheese. Repeat with second layer. Finish with a third layer of potatoes and the remaining cheese.
5. Add cream to casserole and season top layer. Cover with foil and bake for 30 minutes. Remove foil and continue cooking until potatoes are tender and cheese is nicely browned.
6. Let stand 15 minutes before serving.

Apple Crisp with Rum Raisins

1 cup raisins
1 cup dark rum
1 cup plus 2 tablespoons all-purpose flour
½ cup packed light brown sugar
½ teaspoon baking powder
Pinch of salt
1 stick unsalted butter
2 cups granola
3-½ pounds crisp apples, peeled and cut into ¾-inch pieces
1 cup granulated sugar
1 tablespoon fresh lemon juice
2 teaspoons cinnamon
½ teaspoon freshly grated nutmeg

1. Simmer raisins and rum in small saucepan 3 minutes. Remove from heat. Ignite with match; let flames burn out, about 4 to 5 minutes. Drain (reserve rum liquid for another use). Let raisins cool.
2. Preheat the oven to 350°. Butter a shallow 3-quart baking dish.
3. In a food processor, pulse 1 cup of the flour with the brown sugar, baking powder and salt. Pulse in the butter. Pulse in the granola. Transfer the topping to a bowl.
4. In a large bowl, toss the apples with the granulated sugar, lemon juice, cinnamon, nutmeg and the remaining 2 tablespoons of flour, then spread in the baking dish.
5. Sprinkle on the topping and bake for 1 hour, or until the topping is golden and the filling is bubbling. Let cool for 20 minutes; serve.