

### Comparing Good and Great Wine

Shrimp and Avocado with Corn Tortillas  
Romaine and Pear Salad with Pear Dressing  
Lasagna  
Strawberry Cheesecake

#### Shrimp and Avocado with Corn Tortillas

1 pound cooked shrimp, diced  
2 medium tomatoes, diced  
1 small onion, minced  
2 avocados, peeled, pitted and diced  
½ teaspoon smoked paprika  
¼ cup ketchup  
Juice of 1 lime  
Fresh Cilantro  
Salt and pepper  
Tortilla Chips

1. Add shrimp, tomatoes, onion and avocado to a mixing bowl.
2. In a small bowl, mix together ketchup, lime juice and paprika.
3. Toss shrimp with dressing. Season with cilantro, salt and pepper. Serve with chips.

#### Mixed Green Salad with Pear Dressing

1 Anjou pear  
White wine, as needed  
1 teaspoon Dijon  
¾ cup vegetable oil  
Honey, as needed  
Salt and pepper

1 bag spring mix  
½ bag croutons

1. Peel, half and core the pear. Place in a small saucepan and cover with wine. Bring to a simmer and cook until the pear is completely tender and the wine has reduced slightly. Remove the pear and continue to reduce the wine until ¼ cup remains. Reserve. Place the pear in a food processor and puree until smooth. Strain and set aside.
2. Add the pear, reserved wine and Dijon to the bowl of a food processor; pulse to combine. With the machine running, slowly add the oil. Season with honey, salt and pepper. Set aside.
3. Add greens and croutons to large mixing bowl. Toss in enough dressing to coat the leaves. Season with salt and pepper.

**Lasagne di San Gimignano**

## Bolognese Sauce

¼ cup olive oil  
3 ounces sliced pancetta, finely chopped  
1 medium onion, finely chopped  
1 large carrot, finely chopped  
1 celery rib, finely chopped  
2 garlic cloves, chopped  
2 pounds ground beef chuck (not lean)  
1-½ cups dry white wine  
1-½ cups whole milk  
¼ cup tomato paste  
1-½ teaspoon thyme leaves

## Fresh Pasta

2-¼ cups unbleached all-purpose flour  
4 large eggs  
1 teaspoon salt

## Bechamel

2 tablespoons butter  
2 tablespoons flour  
2 cups whole milk  
Freshly grated nutmeg  
Salt and pepper

1. Make the Bolognese: Heat oil in a Dutch oven over medium heat until it shimmers. Cook pancetta, onion, carrot, celery, and garlic, stirring occasionally, until vegetables are golden and softened, 12 to 15 minutes. Add beef and cook, stirring occasionally and breaking up any lumps, until meat is no longer pink, 6 to 10 minutes. Stir in wine, milk, tomato paste and thyme. Season with salt and pepper. Simmer, uncovered, stirring occasionally, until most of liquid has evaporated but sauce is still moist, about 1 hour.
2. Make the Pasta: Add ingredients to the bowl of a stand mixer and mix until dough begins to form a ball. Continue kneading dough until smooth and elastic, about 6 to 8 minutes. Wrap dough in plastic wrap and let stand, refrigerated, 30 minutes. Divide the dough into eight pieces. Using a pasta machine, roll the dough into thin sheets. Cover and set aside.
3. Make the Bechamel: Bring a saucepan to medium heat and add the butter. When melted, add the flour and cook, stirring constantly, for two minutes. Add the milk in a steady stream, whisking constantly, until completely incorporated. Bring to a boil, reduce to a simmer and cook just long enough to thicken. Season with nutmeg, salt and pepper.
4. Assemble and Bake: Preheat oven to 375 degrees. Spread a thin layer of Bolognese on the bottom of a 10-inch by 14-inch casserole. Put a layer of fresh pasta over top. Layer a third of the remaining bolognese sauce, then a third of the bechamel sauce. Sprinkle with grated Parmesan. Repeat two more times. Bake lasagna on the middle rack of the oven until bubbly and golden on top. Let stand at least 10 minutes before serving.

**Cheesecake with Mixed Berry Topping**

## Crust

- 1-½ cups graham cracker crumbs
- ½ cup sugar
- 6 tablespoons (¾ stick) unsalted butter, melted

## Filling

- 1 cup strawberries, strained
- 3 8-ounce packages cream cheese, room temperature
- 1-¼ cups sugar
- 1 teaspoon vanilla extract
- 4 large eggs

- ¼ cup fresh lemon juice
- ¼ cup sugar
- 2 cups mixed berries

1. Preheat oven to 325 degrees. Lightly butter 9-inch springform pan. Stir cracker crumbs and sugar in medium bowl to blend. Add melted butter and stir until evenly moistened. Press crumb mixture firmly onto bottom of prepared pan. Bake until crust is set, about 12 minutes. Cool completely.
2. Beat cream cheese, sugar, and vanilla in large bowl until smooth. Add eggs 1 at a time, beating well after each addition. Add fruit puree and beat until well blended. Pour filling over crust in pan.
3. Bake cake until set and puffed and golden around edges, about 1 hour 25 minutes. Cool cake 1 hour. Refrigerate until chilled.
4. Add lemon juice and sugar to a small saucepan. Bring to a simmer and cook until sugar is melted. Pour over berries and let stand until berries are softened. Serve with cheesecake.