



## PINOT NOIR PAIRINGS

### **Braised Pork Shoulder**

So one of the things I've done is a slow braised pork shoulder with (surprise) Asian flavors. This means that I use soy sauce, hoisin sauce, fish sauce, star anise and just regular H<sub>2</sub>O. With these sauces you don't have to add salt because of the salt content in them. This takes about 3-4 hours on a slow braise. I love to serve this over polenta. It goes really well with the earthiness of the Bacigalupi.

### **Grilled Pork Tenderloin**

I love to mix a few crazy things so here we go. I recently grilled pork tenderloin that was marinated in a plum preserve (you can use any dark fruit preserve and homemade is always the best), Soy sauce, sesame oil (just a little) and a pinch of salt ( reserve some of the marinade in a bowl for basting). Leave in the fridge for about 2 hours. Baste the tenderloin while you are grilling and when done, let rest for 10 minutes. This goes great with the Bacigalupi Pinot Noir.

### **Miso Glazed Fish**

Mix together a couple of spoonfuls of red miso, soy sauce, brown sugar and lemon or lime. I use Salmon or Halibut so put it in a zip lock bag, pour mixture in the bag and refrigerate for an hour or two. Remove the fish from the bag and pat dry with a paper towel. Heat a pan with about a tbs of Vegetable oil and sear fish on both sides, about 4 minutes per side. Serve over rice and maybe some roasted carrots coated with honey or brown sugar, salt and herb de Provence.

To serve with your Thanksgiving turkey paired with Pinot Noir:

### **Potatoes au Gratin**

I do have a twist for potatoes au gratin. You'll need 2 Yukon Gold or Russet potatoes thinly sliced, one onion thinly sliced, 4 garlic cloves thinly sliced, 2 cups of either chicken or vegi stock, fresh thyme and

a couple of tablespoons of olive oil. Heat pan to medium and sauté onions until translucent, add garlic and when you smell the garlic, add stock and bring to a boil . Layer potatoes in a high sided Pyrex and pour boiling mixture on top of the potatoes and spread the onions and garlic around. Bake at 350 for about 1 ½ hours and you will have an amazing, healthy side dish alternative.

### **Flaky Brown Butter Fish**

For something lighter after all of the heavy meals try this. Get some flaky white fish. Sautee in butter and olive oil until done. Then add a little more butter and sage and thyme leaves to the butter and cook slowly until the butter is brown. Pour over fish and serve with:

### **Sautee Green Beans**

Fine chop a shallot and sautee in olive oil for about a minute, then throw in the green beans and toss with shallot and add white wine. Cook down the wine until it's gone and serve with the fish.

### **Grilled Pork Tenderloin**

To continue with the grill theme, let's go with pork with Pinot Noir. I love to mix a few crazy things so here we go. I recently grilled pork tenderloin that was marinated in a plum preserve (you can use any dark fruit preserve and homemade is always the best), Soy sauce, sesame oil (just a little) and a pinch of salt ( reserve some of the marinade in a bowl for basting). Leave in the fridge for about 2 hours. Baste the tenderloin while you are grilling and when done, let rest for 10 minutes. This goes great with the Bacigalupi Pinot Noir

## **SAUVIGNON BLANC PAIRINGS**

### **Spaghetti Squash**

So for a side dish or a main vegetarian course, try spaghetti squash with any vegetables that are in season and that you enjoy. I cut the squash in half, take out the seeds and coat it with a little salt, pepper and olive oil and roast on a cooking sheet cut side down for about 40 minutes at around 375. After, with a fork, just take out the pulp and it's like spaghetti and you can make it your own. This goes great (depending on the vegi's) with both the Pinot and the Sauvignon Blanc.

### **Grilled Watermelon Arugula Salad**

I know you're thinking...grilled watermelon? Yep, I grill watermelon. It really concentrates the flavors and it's really easy to do. Slice the watermelon and leave the rind on, brush with some olive oil and add just a minute amount of salt. Place on a hot grill and leave for about five minutes for each side just so you see some grill marks. Dice the watermelon into medium size pieces, and put in a bowl. Add cucumber slices, the arugula and sprinkle in some goat cheese and toss with balsamic vinaigrette. It goes great with the Sauvignon Blanc. See....Easy.

### **Shrimp or chicken Stri-Fry**

First take your shrimp or chicken and marinate it for about two hours with, Soy sauce, Hoisan sauce, Lots of Ginger, Garlic, a pinch of salt and Star Anise. Cook the the Udon noodles in salted water.

Put 1tbls of Vegetable oil in a hot pan. Sautee your shrimp or chicken until done and set aside. Add onion and carrot and cook for about 4 minutes. And garlic, ginger, lemongrass and broccoli and cook for another 4-5 minutes. (try to keep vegetables crisp) Add a splash of white wine and cook off for a couple of minutes then add meat and cooked noodles. Stir until combined and serve with a cool glass of your Sauvignon Blanc.

### **Yogurt Herbed Chicken**

So during the holiday season, I like to try and find something a little lighter to eat between the heavy meals you'll be eating throughout the season and this pairs well with the Sauvignon Blanc.

I like to take boneless, skinless chicken, either breasts or thighs, and marinate it in Greek yogurt, sage, thyme, lemon or lime and salt and pepper to taste. Make sure that before you put the chicken in the marinade, you taste it and it should have enough salt taste so that's it's a little saltier than you normally would like. This works like a brine.

After a few hours, you can either bake or sauté (which I prefer in a cast iron skillet) for about 5 minutes each side or bake for about 45 minutes at 350. If you are going to sauté, check doneness and maybe finish off in the oven for about 10 minutes at 400.

### **Wild Mushroom Risotto**

Don't worry I have an easier way to do it. Get some of your favorite dry wild mushrooms in a large bowl and re-constitute them with about 6 cups of hot water for a good 20 minutes until they're soft. Pour that water in to a sauce pan making sure to leave any dirt particles in the bottom of the bowl. Squeeze the water out of the mushrooms and set on paper towel. Chop in big pieces

In a large pot sautee one onion and a little garlic for a couple of minutes, put in 1 cup of risotto and stir until it's opaque then add a little Sauvignon Blanc and drink the rest. Once that is cooked down add hot mushroom broth maybe 4 cups at first (not traditional I know) let cook on medium low stir occasionally until liquid is gone. Then one cup at a time add the remaining 2 cups until they are absorbed into the rice. If it's still a little chewy, add water or white wine if you haven't finished the bottle. Then add the mushrooms, a couple of pats of butter, salt and pepper to taste and a little dash of Pinot at the end to brighten it up a bit. (You can use chicken or beef stock if you don't need it to be vegetarian)

### **Venetian Pasta with Shellfish**

For this recipe I used mussels, bay scallops and prawns. Take the mussels, some diced tomato, fennel, shallots, garlic, white wine and butter and put this into a large sauce pan over high heat and cover. When the mussels start to open, put in some lemon zest, salt and Pastis or Pernod and cook that for about a minute. Reduce the heat to medium and add the scallops and prawns and cook until the sauce starts to thicken. When the shrimp are done, add some parsley and toss with pasta. Great for a warm summer evening.

If you have any other questions about food and wine pairings, (even if it's not L'Objet Wines) please feel free to ask. Cheers!!!