

HOLIDAY WINE: BEST GIFT BOTTLES & GADGETS

FOOD & WINE

DECEMBER 2013

best holiday recipes

ultimate buffet guide

hors d'oeuvres by the dozen and
more great party ideas

10 best
restaurant dishes
of the year

*Juicy prime rib roast
with creamed
Tuscan kale and a bold,
earthy Barolo*
RECIPE, P. 234

GREAT BARGAIN

Terrific wine under \$15.

HARD-TO-FIND

Wine that's worth the search.

STAFF FAVORITE

Bottles we especially love.

December Wines

These wines are all paired with recipes in this issue (see page numbers below to find the food match).

Sparkling

PAIR WITH *Cheese plates, appetizers and citrusy seafood dishes like Charred Squid with Beans and Meyer Lemon (p. 86).*

- NV Billecart-Salmon Brut Rosé Champagne **P. 82**
- NV Canals Canals Rosat Reserva **P. 86**
- NV Cleto Chiarli Grasperossa Amabile Lambrusco **P. 211**
- NV Fleury Pere & Fils Rosé de Saignée Brut **P. 84**
- NV François Pinon Touraine Brut Rosé **P. 86**
- NV Freixenet Cordon Rosado Brut **P. 86**
- NV Louis Bouillot Crémant de Bourgogne Perle d'Aurore Rosé **P. 86**
- NV Marc Hébrart Brut Rosé Champagne **P. 82**
- 2011 Medici Ermete Concerto Lambrusco **P. 211**
- NV René-Henri Coutier Brut Rosé Champagne Grand Cru **P. 84**

White

LIGHT

PAIR WITH *Raw shellfish and other starters like Prosciutto-Wrapped Shrimp with Bourbon Barbecue Sauce (p. 136).*

- 2011 Swanson Vineyards Pinot Grigio **P. 136**

MEDIUM-BODIED

PAIR WITH *Light chicken dishes and green salads like Winter Salad with Avocado, Pomegranate and Almonds (p. 92).*

- 2012 Bisci Verdicchio di Matelica **P. 216**
- 2011 Casa Marin Cipreses Vineyard Sauvignon Blanc **P. 92**
- 2012 Donnafugata Anthilia **P. 238**
- 2012 Fontezoppa Verdicchio di Matelica **P. 216**
- 2012 Tasca d'Almerita Regaleali Bianco **P. 238**

FULL-BODIED

PAIR WITH *Cheesy pastas, roast chicken and hearty fish dishes such as Whole Wild Salmon Fillet with Mustard Sauce (p. 217)*

- 2011 Buehler Russian River Chardonnay **P. 218**
- 2012 Dry Creek Vineyard Fumé Blanc **P. 150**
- 2011 Hanzell Sebella Chardonnay **P. 218**
- 2011 Jean-Marc Brocard Vieilles Vignes Chablis **P. 142**
- 2012 Louis Jadot Pouilly-Fuissé **P. 246**
- 2011 Pine Ridge Chenin Blanc **P. 240**
- 2011 Vinum Chenin Blanc **P. 240**

Red

LIGHT

PAIR WITH *Grilled chicken and earthy mushroom dishes like Three-Mushroom-and-Quinoa Salad (p. 240).*

- 2011 Anna Maria Abbona Sorì di But Dolcetto di Dogliani **P. 240**
- 2011 Franz Haas Pinot Nero **P. 238**
- 2011 J. Hofstätter Meczan Pinot Nero **P. 238**
- 2012 Jean-Paul Brun Terres Dorées L'Ancien Beaujolais **P. 240**

MEDIUM-BODIED

PAIR WITH *Pasta with meatballs, pork dishes and game birds, such as Roast Goose with Pork, Prune and Chestnut Stuffing (p. 105).*

- 2011 Au Bon Climat Santa Barbara County Pinot Noir **P. 152**
- 2011 Bodegas Nekeas El Chaparral de Vega Sindoa Garnacha **P. 146**
- 2010 Domaine Louis Boillot & Fils Pommard **P. 105**
- 2011 Joseph Swan Cuvée de Trois Pinot Noir **P. 220**
- 2010 Lohsa Morellino di Scansano **P. 154**
- 2011 Patz & Hall Sonoma Coast Pinot Noir **P. 220**

FULL-BODIED

PAIR WITH *Grilled steaks and substantial cuts of meat like Prime Rib Roast with Horseradish Cream (p. 234).*

- 2010 Avalon Napa Valley Cabernet Sauvignon **P. 214**
- 2009 G.D. Vajra Albe Barolo **P. 234**
- 2011 Ghost Pines Cabernet Sauvignon **P. 146**
- 2010 Michael Pozzan Annabella Cabernet Sauvignon **P. 214**
- NV Modern House Wines Here's To You **P. 142**
- 2009 Paolo Scavino Barolo **P. 234**

Dessert

PAIR WITH *Nutty, spiced or chocolaty desserts like Bittersweet Chocolate-Truffle Tart with Candied Oranges (p. 224).*

- 2006 Badia a Coltibuono Vin Santo **P. 236**
- NV Blandy's 5-Year-Old Malmsey Madeira **P. 223**
- NV Cossart Gordon 15-Year-Old Bual Madeira **P. 223**
- 2006 Volpaia Vin Santo **P. 236**

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PAIRINGS

Spiced Chicken Thighs with Fava Puree and Yogurt

PAGE 80

ACTIVE: 45 MIN; TOTAL: 5 HR 15 MIN

4 SERVINGS

Mattos arranges crisp chicken thighs on a velvety hummus made from dried fava beans, not chickpeas. A bright, lightly spicy rosé cava, like the NV Canals Canals Rosat Reserva, is delicious here. Also try the NV Freixenet Cordon Rosado Brut.

- ½ cup olive oil
- 5 garlic cloves, smashed
- 1½ tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 teaspoon grated lemon zest
- Kosher salt and freshly ground pepper
- Eight 6-ounce bone-in chicken thighs with skin
- ½ pound dried split fava beans
- ¼ cup tahini
- 2½ tablespoons fresh lemon juice
- 1 small red onion, halved and sliced
- ½ cup golden raisins, soaked in hot water for 30 minutes and drained
- ¼ cup pine nuts
- 8 cilantro sprigs, torn
- Splash of white wine vinegar
- ½ cup plain Greek yogurt

1. In a large bowl, whisk ¼ cup of the olive oil with the garlic, coriander and cumin seeds, lemon zest, 1½ teaspoons of salt and ¾ teaspoon of pepper. Add the chicken and turn to coat, then cover and refrigerate for 4 hours or overnight.
2. In a saucepan, cover the fava beans with 2 inches of water and boil until the beans begin to fall apart, 40 minutes. Drain the fava beans, reserving the cooking liquid.
3. In a blender, puree the favas with ⅓ cup of the reserved cooking liquid, the tahini, 1 teaspoon of salt and the remaining ¼ cup of olive oil. Keep the hummus warm.
4. Preheat the oven to 450°. Heat a cast-iron skillet. Turn the chicken in the marinade and scrape off any solids; add to the skillet skin side down. Cook over moderately high heat until the skin is golden brown. Turn the chicken; transfer to the oven and roast for 15 minutes, until the juices run clear. Remove from the oven and drizzle with 1 tablespoon of the lemon juice.

5. In a bowl, toss the onion, raisins, pine nuts, cilantro and vinegar with the remaining 1½ tablespoons of lemon juice. Season with salt and pepper. Mound the hummus on plates and spoon on the yogurt. Arrange the chicken on top, skin side up, followed by the salad and serve.

Charred Squid with Beans and Meyer Lemon

PAGE 76

ACTIVE: 35 MIN; TOTAL: 1 HR 30 MIN

PLUS OVERNIGHT SOAKING

4 SERVINGS

Meyer lemon adds fresh flavor to squid and fat, creamy beans, which can be tricky to pair with wine. But Carter succeeds with the NV François Pinon Touraine Brut Rosé from the Loire Valley. Another option: **NV Louis Bouillot Crémant de Bourgogne Perle d'Aurore Rosé.**

- ½ pound large dried white beans, such as gigante, soaked overnight and drained
- Kosher salt
- 3 celery ribs, thinly sliced diagonally
- 2 tablespoons white wine vinegar
- 1 cup flat-leaf parsley leaves
- 6 tablespoons extra-virgin olive oil
- Freshly ground black pepper
- 1½ pounds cleaned small squid bodies and tentacles
- 2 Meyer lemons, 1½ thinly sliced

1. In a saucepan, cover the beans with 2 inches of water and bring to a boil. Simmer until tender, 40 minutes. Off the heat, stir in 1½ teaspoons of salt. Let stand for 20 minutes, then drain and let cool.
2. In a bowl, toss the beans, celery, vinegar, and parsley with ¼ cup of the olive oil. Season with salt and pepper.
3. Season the squid with salt. In a cast-iron skillet, heat the remaining 2 tablespoons of oil. In batches, cook the squid over high heat, stirring, until browned in spots, 2 minutes per batch.
4. Squeeze the lemon half over the beans and toss; mound on plates and top with the squid and lemon slices; serve. ●

Estela, 47 E. Houston St., New York City; estelanyc.com.