

Duck Bolognese Makes 4 Servings

4 duck Legs
3 shallots julienned
1 cup duck or chicken stock
8 cloves of garlic; 2 cloves minced
3 Tb Marjoram Leaves
2 cups of Cabernet Franc Wine
2 bay leaves
5 allspice berries
1.5 pint of ripe cherry tomatoes
1# fresh pappardelle pasta
½ cup fine grated Parmigiano Reggiano
2 duck egg yolks
¼ cup finely sliced chives
1/3 cup butter-preferably plugra
½ cup olive oil

Season duck legs with salt and pepper, sear till golden brown-reserve in oven safe pan. Sautee ½ of the shallots with 6 cloves of garlic and 1 pint of tomatoes. Cook for 5-7 minutes. Deglaze with 1.5 cups of Cabernet Franc, reduce by ½. Pour over duck legs. Add duck stock, allspice, bay leaf and 2 Tb marjoram, cover and cook at 350° for 1.5 hours or until duck legs are tender. Cool duck legs to room temperature and then remove skin and bones- pick meat into large pieces. Reduce braising liquid by ¾- strain and check for seasoning. Sautee remaining shallot and garlic for 2-3 minutes. Add ½ cup Cabernet Franc reduce by ¾, add duck legs and remaining tomatoes. Heavily season pasta water with salt; cook pasta for 2 minutes. When pasta is done toss in large bowl and add ½ cup of pasta water, temper in both egg yolks into pasta. Then begin emulsifying olive oil into pasta. Toss in finely sliced chives- portion into desired bowls. Bring duck and sauce back to simmer, add marjoram and emulsify butter into sauce. Pour duck over pasta, garnish with cheese, olive oil and chive.

Serve with 2011 Januik Weinbau Vineyard Cabernet Franc

Grilled Kasslar with Peach Makes 4 Servings

4 10-12oz smoked Bone in pork chops
8 ripe peaches
¼ cup of your favorite honey (tupelo, wildflower etc.)
2 lemons
1 shallot
15-20 lemon verbena leaves torn (substitute mint leaves if not available)
½ tsp cracked pink peppercorns
1 Tb + ½ tsp lemon thyme leaves picked
½ tsp fleur de sel or maldon flake salt
3 Tb favorite extra virgin olive oil

Rub pork Chops with 1 Tb of Thyme and .5 EVOO for at least 2-3 hours before grilling. Slice peaches in half and remove pit. Cut into 6 or 8 wedges depending on size, set aside. Juice lemons, mix with rest of thyme, honey and pinch of salt. Toss peaches with dressing, let sit at room temperature for 30-45 minutes before serving. Peel, and shave the shallot very thin, mix with pink peppercorns and a splash of Viognier and olive oil, reserve. Grill Pork chops for 5-7 minutes on each side or until internal temperature is 140- let rest for 5 minutes. While pork is cooking, toss peaches with torn pieces of lemon verbena, shallot mixture. Taste for seasoning. Salt and pepper to taste. Place pork chop on desired plate, serve peach salad over the pork chop. Garnish with small lemon verbena leaves and fleur de sel.

Serve with 2013 Stillwater Creek Vineyard Viognier

Recipes compliments of Chef Seth Fernald

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