

from our galley

When thinking Spring...

...lamb, asparagus and fresh fruit come to mind. So we came up with a simple easy menu for you to enjoy for dinner and paired it with a couple of our favorite wines.

Grilled Boneless Leg of Lamb

1 boneless leg of lamb (butterflied) 8 cloves of garlic
½ soy sauce 4 tbsp fresh Rosemary
½ cup red wine Kosher salt
2 tbsp Dijon mustard Fresh ground pepper

Marinate for at least 2 hours in freezer bag. Place on hot grill and cook for 15-20 minutes on each side for rare to medium rare. Or for a lamb roast cook in the oven at 450 degrees for one hour (depending on size of the roast).

Orzo with Tomatoes, Feta, and Green Onion

2 cups red and yellow teardrop or grape tomatoes, halved ½ cup pine nuts, toasted
1 7-ounce package feta cheese, cut into ½-inch cubes ¼ cup red wine vinegar
(about 1½ cups) 2 tbsp fresh lemon juice
1 cup chopped fresh basil 1 teaspoon honey
1 cup chopped green onions ½ cup olive oil
6 cups chicken broth
1 pound orzo (or riso)

Whisk vinegar, lemon juice, and honey in small bowl. Gradually whisk in oil. Season vinaigrette with salt and pepper. (Can be made 2 days ahead. Cover and chill.) Bring broth to boil in large heavy saucepan. Stir in orzo, reduce heat to medium, cover partially, and boil until tender but still firm to bite, stirring occasionally. Drain. Transfer to large wide bowl, tossing frequently until cool. Mix tomatoes, feta, basil, and green onions into orzo. Add vinaigrette; toss to coat. Season with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature.) Add pine nuts; toss. Serve at room temperature.

Asparagus and Mushroom Salad with Shaved Parmesan

1 pound medium to thick asparagus, trimmed
½ pound mushrooms, stems trimmed even with caps
4 medium radishes, halved lengthwise & sliced thin crosswise
2 tablespoons fresh lemon juice
2 teaspoons Dijon mustard
½ teaspoon salt
½ cup extra-virgin olive oil
Freshly ground black pepper
1 bunch watercress, coarse stems discarded
¼ pound piece Parmesan, room temperature

With a sharp knife, cut asparagus diagonally into very thin slices and transfer to a large bowl. Halve large mushrooms. Slice mushrooms very thin and add with radishes to asparagus. Toss salad gently. In a small bowl, whisk together lemon juice, mustard and salt. Add oil in a stream, whisking, and whisk until emulsified. Drizzle dressing over asparagus salad and toss gently. Grind pepper over salad. Spread watercress on a platter and top with asparagus salad. With a vegetable peeler, shave 1/2 to 3/4 of Parmesan into curls over salad, reserving remaining Parmesan for another use.



Wine Pairings

White:

2007 "Hugo" Gruner Veltliner : \$12.99

This Austrian gem is the perfect wine for all the green vegetables in your life. It is rich on the palate and explodes with lemon custard and melon fruit.

Red:

2005 Chateau Coupe Roses "Minervois" Granaxa : \$22.99

This wine was made to pair with lamb! It is a blend of Grenache from the Languedoc region of Southern France. Smells of red cherries, raspberries, rosemary, lavender and saddle leather!

Fresh Berries In A Honey Yogurt Sauce *(not pictured)*

1 pint good quality Greek style plain whole milk yogurt
4 to 5 pieces crystallized ginger, grated
¼ to ½ cup honey, look for orange blossom, clover or sage, plus some for drizzling
1 orange zested
2 pints black berries or berries of your choice

In a bowl combine the yogurt, grated crystallized ginger, honey and orange zest. Let the yogurt mixture sit for about 5 minutes, the flavors will meld together a bit. Divide the blackberries between 4 dessert bowls, top with a large dollop of the yogurt mixture and then give each dollop a drizzle of honey for a sweet finish.