



Grillin' & Chillin'

with the

2007 PINOT NOIR Central Avenue Vineyard

Summertime is warm and lazy. This series of dishes is designed to pair well with Pessagno's Central Avenue Pinot Noir. With a bit of preparation the night before or in the early morning, you can eat fabulously and hang out on a lovely summer afternoon...away from the kitchen and out of the house.

Gus & Kathleen Gustat, Cellar Club Member Pairing Chefs





APPETIZER

Grilled Pitted Dates with Gorgonzola

If the dates have pits, slit them lengthwise, being careful not to cut all the way thru, and remove the pit. Stuff the dates with some blue cheese crumbles, fasten with a small pre-soaked skewer, pile on a tray and set aside. Once the grill is hot, put them on a fine-holed grill pan for about 2 minutes. Remove from the grill and arrange nicely on a platter and set out for nibbling while sipping Pinot Noir and waiting for the seafood to be grilled.





**GRILLED SEAFOOD &
CENTRAL AVENUE PINOT NOIR**

Grilled Skewered Scallops and Shrimp

Lemon Dill Rice with Pine Nuts

Grilled Zucchini Spears



Grilled Shrimp and Scallops

8/10 count Shrimp and large Sea Scallops: Plan on 1 scallop and 2 shrimp per person for a first course, or 1-2 scallops and 3-4 shrimp for an entrée. If you are presenting the meal as platters of finger food, plan on 3-4 skewers per person.

Prepare the raw seafood:

- Rinse the scallops.
- Remove the small attachment foot (this will peel off by hand and needs to be removed; it will be VERY tough if the scallop is cooked with this on).
- Peel the shells off the shrimp down to the last segment, leaving the tail and the last segment of shell on the shrimp.

Prepare a brine for the raw seafood:

- 1/2 cup sugar
- 1/4 cup kosher salt
- 2 cups cool water
- Stir until sugar and salt are dissolved

Put the shrimp and scallops into the brine and place the bowl into the refrigerator for 1-2 hours.

Prepare the skewers:

Use the short dowel-shaped skewers if you can, or short bamboo skewers if that is all you can obtain. Allow 2 bamboo skewers or 1 dowel-skewer for each scallop and every 2 shrimp. Soak the skewers in water for 1-2 hours.

Prepare the marinade for grilling:

- 1/2 cup garlic olive oil,

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- 1/8 tsp ground black pepper,
- 1/4 tsp kosher salt,
- 1 TBL lemon zest (zest of 1 lemon).

Combine in a small bowl and set aside until you are ready to begin grilling. This is enough for 6-8 shrimp, 2-4 scallops and 1-2 zucchini. Make a larger quantity as needed.

Get Ready to Grill

- Drain, rinse well, and pat dry all of the seafood.
- Skewer 1 scallop or 2 shrimp per skewer.
- Let the seafood come to room temperature (about 30 minutes).
- Heat the grill to 400-500 degrees (a hot grill).

Grill the Shrimp and Scallops

- Brush each skewer liberally with the marinade.
- Set the skewer on the grill – use a small-holed grill plate so that the food does not fall through the grates.
- Cook each shrimp 2-3 minutes per side (depending on your grill).
- Cook each scallop 3-4 minutes per side (depending on the grill and the size of your scallops).

Optional for the scallops: cook 1 slice of bacon until cooked but still soft, cut it lengthwise into 3 strips and wrap one of the strips around the circumference of each scallop and fasten the bacon in place with the skewer, then marinate and proceed to cook.)

Pile the finished skewers of shrimp and scallops attractively on a platter and serve.

Lemon Dill Rice with Pine Nuts

This can easily be made the night before or early in the morning. Place the finished rice in a grill-appropriate pot. Once your grill is heated, place this to one side on the back of the grill away from direct heat and let it heat up while you are grilling the seafood and the zucchini---Once heated, place the pot on a trivet alongside the platters of zucchini and shrimp and scallops. (Serves 6-8)

- 1 cup jasmine rice
- 1/2 cup pine nuts
- 1 TBL olive oil
- 3 finely minced cloves of fresh garlic
- 1 TBL dry dill leaf
- Zest of 1 large lemon
- 1/2 TBL butter (1 reasonable "pat")
- 2 cups chicken stock (or 1 can of stock and 1/4 cup of water)
- One small (2 quart) pan with tight fitting lid.

Put rice, pine nuts, oil in pan on medium heat - stir gently and fairly constantly until rice begins to be fragrant (about 5 minutes) add fresh garlic and stir constantly for about 3-4 minutes...be careful not to let garlic brown beyond very pale tan. Add 2 cups of chicken broth all at once, cover pan with lid and reduce heat to VERY low for 12 minutes. Take lid off, tilt pan to one side ----if you see liquid, cover for 2-3 more minutes and check again. When you tilt it and see no liquid coming up the side, put butter, dill and lemon zest into the pan --- toss gently and not very much ---just to somewhat distribute the zest and dill. Put lid back on pot; turn off the burner, let sit on the burner for 10 minutes before serving. (NOTE: if your burner is electric and not gas, then set the pot off the burner for 10 minutes instead of leaving it on the burner). It is now ready to serve in a warm dish. Or, this will re-heat very well. Excellent with either lamb or seafood.



Grilled Zucchini Spears

Select small, fresh zucchini—no more than 4-5 inches long.

Prepare the Zucchini:

- Rinse the zucchini and trim both ends off.
- Cut the zucchini in half lengthwise and then in half crosswise.
- Thread a skewer the length of the zucchini.

Pile the skewered zucchini on a platter and set aside until you are ready to grill.

Grill the Zucchini:

- Brush each skewer liberally with the marinade.
- Set the skewer on the grill - use a small-holed grill plate so that the food does not fall through the grates.
- Cook each zucchini spear for 2 minutes per side.

Pile the finished skewers of zucchini on a platter and serve.





**GRILLED LAMB &
CENTRAL AVENUE PINOT NOIR**

Grilled Herbed Rack of Lamb

Zucchini Carrot Crustless Quiche

Watermelon Cubes with Chopped Basil Vinaigrette



Grilled Herbed Rack of Lamb

Order Small Racks of Lamb from your Butcher – no more than 2-3oz per rib. Allow 3-4 ribs per person.

Marinate the Lamb Racks:

In a small bowl, mix:

- 2/3 c olive oil
- 3-4 TBL herbs de Provence
- 3 cloves mashed garlic
- 1 TBL balsamic vinegar
- 1 tsp kosher salt
- 1 tsp ground black pepper

Coat all of the racks with the marinade (this will be enough for 4 racks, with a little left over if needed for preparing the grill). Refrigerate the marinade coated racks for 8-24 hours. Then set them out on a wire rack and bring them to room temperature.

Get Ready and Grill:

- Heat the grill to medium (approximately 325-350 degrees)
- Arrange the burners that are “on” so that the racks can be placed on the grill over indirect heat.
- Turn at least once; watch the grill to prevent flare ups that would char the delicate bones.
- Grill approximately 6-10 minutes per side, until medium rare (approximately 130-135 degrees).
- Remove the racks from the grill and rest on a cutting board for 5-10 minutes.
- Cut between the ribs and arrange on a serving platter so that they can be picked up by the “bone” end.

Zucchini Carrot Crustless Quiche

Preheat Oven to 350. Heat 1 quart of water to a boil in your tea kettle. Use the bottom part of a broiler pan (to make a water bath for the quiche) and a 9x12 casserole dish, lightly buttered. Choose a casserole dish that is safe for the indirect section of your grill, if possible. That way, this can be made either the night before or early in the morning and then gently reheated on the grill. This is a very stable dish and is good at room temperature---but it's better warm. (Serves 8)

- 2 medium carrots - grated
- 4 medium zucchini - grated (about 3-4 cups or so after grating)
- 1 small white onion - grated, or 1 small shallot finely grated
- 2 cups (loosely measured) of grated sharp cheddar cheese or mixed Mexican cheeses and cheddar cheese
- 1 cup biscuit mix (we make ours up---about 1 quart at a time and store in the refrigerator)
- 1/4 cup vegetable oil (e.g., safflower oil)
- 4 eggs - beaten
- 1 tsp garlic granules
- 1/2 tsp black pepper - fine grind
- 1 tsp kosher salt
- 1/3 tsp cayenne pepper
- 2 slices of soft bread - crust removed and then reduced to crumbs in blender or food processor.

Assemble and Bake:

In a large mixing bowl:

- Grate the cheese or cheeses
- Toss the cheese with the biscuit mix until well coated. *CONTINUED*

- Grate the carrot, onion and zucchini (use a food processor and the large-hole grater for this) and add them to the cheese/biscuit mix.
- Fold ingredients together gently until somewhat evenly distributed.

In a small bowl:

Beat the eggs, oil, garlic, pepper, salt and cayenne together. Pour the wet ingredients over the dry ingredients (into the large mixing bowl) and mix until the wet ingredients are fairly well distributed. Do not over mix!

Bake the Quiche:

- Transfer the mixture to the prepared 9x12 baking dish.
- Place that dish into the broiler pan, to prepare for making a water bath for the quiche to cook in.
- Place that dish/pan arrangement into the center of a 350 degree oven and add boiling water up to reasonably close to the top of the broiler pan.
- Bake for 30 minutes.
- Scatter the fresh bread crumbs over the top of the casserole, gently!
- Bake for another 25 minutes - until the top of the crumb crust is golden brown and crispy.
- Carefully remove the pan from the oven (use silicon mitts for this) and set it on the stove top.
- Remove the baking dish from the water bath (the broiler pan).
- Let the casserole rest at least 10 minutes before cutting, or cool and refrigerate overnight.



Watermelon Cubes with Chopped Basil Vinaigrette

Obtain a large, seedless watermelon. Remove the rind and reduce the melon to 1 inch cubes. Roll the leaves of 1 bunch of fresh basil into a cigar-like shape and slice diagonally into thin ribbons (chiffonade). Toss the watermelon cubes with the fresh basil and 1/2c of white balsamic vinegar, 1/4 tsp salt, and 1 tsp sweet paprika. Transfer to a large serving bowl (glass looks very nice) and refrigerate until ready to take outside. The watermelon can be refrigerated whole the night before, but don't cut it or assemble this until the morning of the day that you are going to serve it.

