

# PRIME

2014

LIVING

## HOLIDAY RECIPE GUIDE

from  
THE  
*vineyard*

HOLIDAY RECIPES AND  
THE PERFECT WINES  
TO PAIR WITH EACH

**PRIME  
LIVING**  
*Recipe  
Guide*



*side dish*



## SEARED GNOCCHI WITH ENGLISH PEAS, PANCETTA AND PARMIGIANO-REGGIANO

*Suggested Pairing | 2012 Olema Pinot Noir from Amici Cellars*

### INGREDIENTS

1 cup English peas, shucked  
12 ounce package prepared gnocchi  
8 ounces of pancetta, diced  
1/2 tablespoon of unsalted butter  
2 garlic cloves, chopped  
1/4 cup freshly grated  
Parmigiano-Reggiano cheese  
salt and pepper to taste

*Serves*  
**4**

### DIRECTIONS

In boiling salted water, cook English peas, until tender and sweet. Remove peas from the water and set aside in the refrigerator (do not shock in cold water). In the same water, add a handful of gnocchi and cook until they float. Immediately remove the gnocchi and allow to cool on sheet pan. Repeat until all gnocchi are poached. Drizzle with olive oil and set aside.

Place pancetta in a large nonstick sauté pan and cook until tender and caramelized. Remove the pancetta and set aside, keeping as much of the rendered fat as possible.

Place unsalted butter into the hot sauté pan. Add about half the gnocchi and cook until well browned; turn and brown on the other side, then remove and set aside. Repeat until all gnocchi are seared. Add garlic to the sauté pan and cook until fragrant. Add the gnocchi back to the pan, then add the blanched peas and pancetta and toss with Parmigiano-Reggiano cheese. Salt and pepper to taste.

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AMICI

*Pinot Noir*  
MENDOCINO

2007

*entrée*



# PANCETTA-WRAPPED SALMON WITH PESTO WHIPPED POTATOES

*Suggested Pairing | 2012 Olema Pinot Noir from Amici Cellars*

## INGREDIENTS

### BASIL PESTO

4 quarts of salted water  
2 bunches fresh picked basil leaves  
1 bunch Italian parsley  
1 ¼ cup of extra-virgin olive oil  
salt and pepper to taste  
1 medium clove of garlic  
1/4 cup toasted pine nuts  
1/2 cup finely grated Parmesan cheese

### SALMON

4 salmon fillets (5-6 ounces each), skinned and pin boned  
8 slices pancetta, sliced 1/16-inch thick  
3 tablespoons olive oil  
4 medium russet potatoes, peeled and cut into 2-inch pieces  
1 cup heavy cream  
1 cup pesto  
salt and pepper to taste



## DIRECTIONS

### BASIL PESTO

In a large pot bring salted water to a rolling boil. Fill a medium sized bowl with ice water and set aside. Plunge basil leaves and parsley into the boiling water, stir once, making sure the all of the basil and parsley leaves are blanched. Pour into a strainer to drain. Immediately plunge the leaves into the ice bath and cool completely. With a lint free cloth, squeeze the basil and parsley of as much water as possible, making sure that they are very dry. Roughly chop the herbs and place into a blender with olive oil and salt and pepper to taste. Add garlic and pine nuts. Pulse the blender 3 to 4 times. (If the pesto is not blending easily, add additional olive oil.) Run the blender for about 20 seconds, or until all ingredients are well blended. When the pesto is combined, remove it from the blender to a bowl and fold in parmesan. Cover the pesto tightly with plastic wrap and keep refrigerated. (Note: store-bought pesto can also be used, but the salt content of the pesto will likely be higher so adjust the seasoning of the potatoes and salmon accordingly.)

### SALMON

Lightly salt and pepper salmon fillets. Carefully wrap a slice of pancetta around each fillet. Place a stainless steel or nonstick sauté pan over medium-high heat. When the pan has been heated, add olive oil and wait for a slight smoky haze to rise from the pan. Immediately add the salmon. Cook the salmon for approximately 3–4 minutes on each side or until the pancetta has crisped. Continue to cook the salmon, turning until it is crisp on all 4 sides. Place potatoes in a small stainless steel pot and completely cover with salted, cold water. Bring to a simmer and cook uncovered for about 15 minutes, or until tender. In a separate saucepan, bring cream to a simmer. Drain the potatoes and add them to the scalded heavy cream. With a potato masher, combine the potatoes with the cream and continue to mash until smooth. Add the salt and white pepper. Fold in pesto until it is well blended.

Place the pesto whipped potatoes on a warmed plate and top with the pancetta-wrapped salmon.

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AMICI

*Cabernet Sauvignon*  
NAPA VALLEY

2009

*entrée*

AMICI

# CABERNET-BRAISED SHORT RIB WITH CREAMY PARMESAN POLENTA

*Suggested Pairing | 2012 Cabernet Sauvignon from Amici Cellars*

## INGREDIENTS

### SHORT RIBS

4 boneless short ribs  
(approximately 2-2.5 pounds)

2 tablespoons extra-virgin  
olive oil

1 onion, sliced

1 carrot, sliced

2 celery ribs, sliced

2 garlic cloves, crushed

1/2 teaspoon dried oregano

2 tablespoons tomato paste

1 cup cabernet sauvignon

14.5 ounces diced tomatoes,  
canned

1 quart chicken stock

1 tablespoon sherry vinegar

6 black peppercorns, crushed

3 juniper berries, crushed

2 fresh thyme sprigs

1 bay leaf

### POLENTA

4 tablespoons of butter

1 garlic clove, minced

2 cups whole milk

3 cups chicken stock

1 cup polenta

1/2 cup Parmesan cheese

Serves  
4

## DIRECTIONS

### SHORT RIBS

Preheat oven to 350 F. Generously season short ribs with salt and pepper. Heat a heavy 8-quart sauce pan over medium-high heat; add olive oil and short ribs and brown the ribs evenly on all sides. (You could also do this over a wood fire, which would add a smoky flavor to the finished product.)

When browned, remove the short ribs and set aside. Pour off any excess fat and return the pot to the stovetop. Add onion, carrot and celery to the pot and cook until well caramelized. Add garlic, oregano and tomato paste; cook until the tomato paste is well distributed. Add cabernet sauvignon, and deglaze any bits that have accumulated on the bottom of the pan. Reduce until the liquid has mostly evaporated.

Add diced tomatoes, chicken stock, sherry vinegar, peppercorns, juniper berries, thyme, and bay leaf to the pot; along with the browned short ribs. Bring to a simmer, cover and place in the oven. If the liquid does not completely cover the meat, cut a round piece of parchment paper and place directly over the short ribs. Cook for 2½–3 hours or until short ribs are tender. Remove from the oven and allow to cool slightly. Remove the ribs from the braising liquid and strain the liquid. Place ribs back into the braising liquid and serve warm.

### POLENTA

In a heavy bottomed 4-quart saucepan, melt 1 tablespoon of butter. When butter is melted, add garlic and cook until it begins to brown. Add milk and chicken stock, then bring to a boil. In a slow and deliberate stream, whisk in polenta, stirring constantly. As the polenta begins to thicken, change out the whisk for a wooden spoon. Continue to cook until the polenta becomes creamy and begins to peel away from the sides of the pan as it is stirred. Stir in parmesan and remaining butter, stirring until butter is melted. Adjust consistency with additional milk or chicken stock as needed and add salt and pepper to taste.

Plate short ribs over polenta and enjoy.