

Farmer's Market Wine Dinner June 2010

Menu:

Summer Rice Paper Rolls
Scallops over Fresh Corn & Bacon Hash
Penne with Multi-Color Roasted Peppers, Basil & Goat Cheese
Summer Salad with Stone Fruit, Almonds & Tarragon

Wines:

Bell Sauvignon Blanc from Lake County, California
Bliss Chardonnay from Mendocino, California
Chateau Saint Pierre Cotes de Provence, France

Summer Rice Paper Rolls

makes about 8 rolls

for the rolls:

8 sheets rice paper
8 leaves red or green leaf lettuce
1 cup cooked chicken, grilled or roasted, cut into strips or shredded
3 scallions, cut into thin slices
1 cup matchstick-cut cucumber
handful basil or mint leaves
1 avocado, sliced
2 cups sliced mango

for the sauce:

1/4 cup soy sauce
1 lime, juiced
1/4 cup chopped peanuts
1/4 cup honey
1/4 cup fresh mint leaves

***** Preparation ******

For the rolls:

Arrange all of the ingredients on a plate in piles.

Fill a pie pan with warm water. Place the rice paper in the water and soak until pliable. Remove and pat dry on a paper towel and place on a clean counter in front of you.

Place the lettuce leaf on the bottom half of the sheet. Top with your choice of toppings. Fold the sheet over the filling and fold in the sides and roll (like a burrito!) -- the trick is to wrap tightly without ripping the sheet.

Continue wrapping until all of the rolls are formed. Cut rolls in half to serve.

For the sauce:

Blend together all of the sauce ingredients until smooth.

Scallops over Fresh Corn & Bacon Hash

olive oil

18 sea scallops, cleaned, muscle removed and patted very dry

salt and pepper

6 slices bacon, cut into thin slices

6 cobs fresh corn on the cob, kernels cut off the cob

3 scallions, sliced thin

1 tbl chopped fresh thyme

balsamic vinegar, for drizzling

*** Preparation ****

Heat a large skillet over high heat. Add a drizzle of olive oil. Pat the scallops very dry, sprinkle with salt and pepper and place into the hot pan. Sear on both sides until very brown. Remove from pan and set aside.

Place the bacon in the same skillet and cook until golden. Add the corn, scallions and thyme. Cook for a couple minutes.

Serve the scallops over the hash and drizzle with balsamic vinegar.

Penne with Multi-Color Roasted Peppers, Basil and Goat Cheese

serves 4

1 1/2 lbs multi-color peppers, any mix of red, yellow, orange, poblanos, anaheims
olive oil
1 white onion, sliced
6 garlic cloves, sliced
1 lb penne pasta
salt and pepper
1 cup chopped basil
8 oz crumbled goat cheese

***** Preparation ******

Place the peppers over a gas flame and turn occasionally until charred on all sides. Place in a bowl, cover with plastic wrap and set aside until cool enough to handle.

Bring a large pot of water to a boil.

Heat a large skillet over medium-high heat. Drizzle with olive oil. Add the onions and garlic, lower the heat and let cook for 15 minutes until caramelized.

Rub the skins off all the peppers, pull apart and discard the seeds and stems. Roughly chop the peppers. Add the peppers into the pan with the onions.

Place the pasta into the water and cook until al dente. Scoop out 1/2 cup of the pasta water and add to the onions and peppers.

Drain the pasta and add to the pan with the peppers. Cook over medium heat for a couple minutes. Stir in the basil and season with salt and pepper.

Serve topped with crumbled goat cheese.



Summer Salad with Stone Fruit, Almonds and Tarragon

serves 4-6 people

1 lb stone fruit , any mix of peaches, nectarines, plums, cherries, apricots

1/2 cup whole blanched almonds

12 oz arugula leaves

1 lemon, zested

1 tbl chopped tarragon

1/4 cup balsamic vinegar

1/4 cup olive oil

salt and pepper

*** Preparation ****

Cut up the fruit into bite-sized pieces.

Toast the almonds in a 400 degree oven for 10-15 minutes, checking often. Let cool completely. Add to the fruit.

Add the arugula, lemon zest and chopped tarragon.

Gently toss with balsamic, olive oil and salt and pepper.

Serve immediately.