

Italian Summer Wine Pairing

August 2009

Menu:

Mascarpone, Grape and Basil Crostini
Smokey Pork Tenderloin Alla Diavola with Melon-Mint Salsa
Italian-Style Corn with Chilies, Lemon, Basil and Grated Parmesan
Fresh Berry & Prosecco Slushy

WINES:

Montresor 'Pinot Grigi
Villa Raiano 'Greco di Tufo
Soligo 'Prosecco Brut

Mascarpone, Grape & Basil Crostini

makes about 20 pieces

4 cups sweet grapes, halves (green or purple grapes work!)

1/4 cup chopped basil

1/2 lemon, juiced

baguette

olive oil

salt and pepper

8 oz mascarpone cheese

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

Preheat oven to 375 degrees.

In a small bowl, toss together the halved grapes, basil, lemon juice and season with a bit of salt and pepper.

Cut the baguette into slices and brush with olive oil. Lay out on a baking sheet in a single layer and bake until lightly golden. Remove and let cool. Spread some mascarpone on each crostini and season with a bit of salt and pepper.

Top with the grape mixture and serve.

Pork Tenderloin Alla Diavola with Melon-Mint Salsa

serves 4-6

for the pork:

1 tsp garlic powder
1 tablespoon red chili flakes
1 teaspoon smoked paprika
1 lemon, zested
1 tsp salt
1/4 cup olive oil
2 loins pork tenderloin, trimmed of silverskin

for the salsa:

4 cups diced melon, (honeydew or cantelope)
1/4 cup chopped red onion
1/4 cup mint leaves
1/2 lemon, juiced
1 tbl olive
salt and pepper

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

For the pork:

Heat a grill pan over high heat.

In a small bowl, stir together the garlic powder, red chili flakes, paprika, lemon, salt and olive oil.

Butterfly the loins by cutting them in half lengthwise and leaving them attached -- so they open like a book. Rub them liberally with the spice mixture. Grill on both sides until well-marked and cooked through. Remove from grill, tent with foil and let rest 10 minutes.

For the salsa:

Combine the melon, red onion, mint, lemon juice and a drizzle of olive oil in a food processor. Pulse until mixture is roughly chopped (don't run the machine to avoid a runny sauce). Season with salt and pepper.

Serve the pork slices, hot or at room temperature, topped with the melon salsa.

Italian Style Corn with Basil, Lemon & Parmesan Cheese

serves 4-6

5 ears corn on the cob

olive oil

1 teaspoon red chili flakes

1/2 lemon, juiced

1/3 cup chopped basil

1/3 cup grated parmesan

salt and pepper

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

Cut the corn off the cob.

Heat a large skillet over high heat. Add olive oil to lightly coat the bottom of the pan. Add the corn and red chili flakes and cook for a couple minutes until the corn is warm. Add the basil and cheese. Remove from heat and season with salt and pepper.

Serve immediately.



Fresh Berry & Prosecco Slushy

serves 4

2 cups fresh berries, (blackberries or raspberries work best)

1/2 lemon, juiced

2 tbl honey

2 cups prosecco

1 cup ice

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

In a blender, combine the berries, lemon and honey. Blend until smooth. Add the ice and prosecco. Blend until smooth.

Serve in tall glasses with a straw and a spoon!