

Buttermilk Leg of Lamb with Seasoned Sel Gris

Sel Gris is hefty, moist crystals with a mineral complexity, most famously from France but commonly sold in grocers, gourmet stores, or online. Use once and you will want to throw away your regular salt!

Boneless leg of Spring Lamb, appx 4 lbs., butt end, butterflied	2 T extra-virgin olive oil
2 t Sel Gris plus more for serving	2 t freshly ground pepper

Marinade: 1½ c buttermilk, juice of 1 lemon, ¼ c extra-virgin olive oil, 8 cloves minced garlic, 2 T fresh chopped thyme leaves, 2 T crushed black cardamom seeds, 1 t freshly ground black pepper, 1 t Sel Gris, ¼ t crushed red pepper flakes, ¼ t celery seed.

Mix ingredients for marinade and massage it into the butterflied meat. Place meat and marinade in large Ziplock bag, squeezing out all air, and place in refrigerator for at least two hours. Preheat oven to 450°, remove excess marinade from lamb and truss (tie) it in a secure bundle, resembling the shape it had before it was butterflied. Place in a heavy roasting pan and cook for 15 mins, then reduce heat to 350° for appx. 45 mins until internal temp is 135° for medium rare. Remove from pan and let rest for 10 mins. Take the roasting pan and place over a burner on the stove on medium-high heat. Deglaze the pan with ½ cup of dry white wine. Slice meat, arrange on platter with side of choice (roasted fingerling potatoes) drizzle sauce over lamb and serve with Ravines Cabernet Franc.

Wine Braised Pork Tacos with Crisp Fennel & Slaw

Pork:	2 lb boneless pork shoulder	2 large onions, thinly sliced
2 whole cloves garlic	1 t dry oregano	2 bay leaves
2 T olive oil	2 cups dry red wine	kosher salt & ground pepper

Cut pork into 6 pieces, pat dry with a paper towel & season with S & P. Heat oil in a hot skillet and brown the pork pieces on all sides, Two at a time. Deglaze pan with wine, scraping the bottom of the pan with wooden spoon. Put pork and all ingredients into a Dutch oven or crockpot and braise on low for 4-6 hours until tender enough to piece with a fork. Shred the pork and pour ½ cup of the non-fat drippings over it to keep it moist. Remove the onions from the pot and add to the pork.

Fennel Slaw:

¼ c mayonnaise	1 T red wine vinegar	2 T orange juice
1 t sugar	½ t dried oregano	1 t fresh mince cilantro
4 sliced scallions	4 strips crumpled bacon	2 cups thinly sliced cabbage
1 thinly sliced fennel bulb		12-16 corn tortillas

Mix the first 6 ingredients and then toss in the bacon and vegetables. Lightly fry the tortillas for 5 seconds on each side in hot vegetable oil. Fill the tortillas with the pork and top with the fennel slaw. Serve with saffron rice and pair with Keuka Village White.



Grilled Striped Bass with Lemon & Capers

4 striped bass fillets, can substitute Halibut or Cod

Sauce:	2 T olive oil	2 T fresh lemon juice
2 T capers	1 T minced fresh Italian parsley	2 T minced sun-dried tomatoes
1/2 t sugar	1/4 t crushed red pepper flakes	1/4 t kosher salt

Marinade: 2 T olive oil, 1 T minced parsley, 1 t lemon zest, freshly ground pepper.

Whisk together ingredients and rub over fillets on all sides. Cover with plastic wrap and refrigerate until ready to grill. In a small bowl whisk together the sauce ingredients. Set aside at room temperature. Grill the fillets over direct high heat until the fish is just opaque at the center and slightly firm to the touch, 8-10 minutes, turning once. Remove and serve warm with the sauce spooned on top. Serve with your favorite sautéed vegetables and Ravines Dry Riesling.