

SMITH·MADRONE

Asian Noodle Salad

Adapted from Michele Anna Jordan, Santa Rosa Press Democrat, created to pair with the 2017 Smith-Madrone Riesling, Wine of the Week, April 21, 2021

Bún (Vietnamese Noodle Salad)

Makes 4 servings

For dressing:

- 2 large garlic cloves, crushed and minced
- 1 small serrano chile, stemmed and minced (seeds removed to reduce spiciness if desired)
- 1 tablespoon freshly grated ginger
- 2 tablespoons sugar, plus more to taste
- 3 tablespoons fish sauce, plus more to taste
- 3 tablespoons freshly squeezed lime juice, plus more to taste

For salad:

- 8 ounces thin rice noodles (rice vermicelli)
- Hot water
- 3 cups Savoy cabbage, cut into very thin, crosswise ribbons
- 1 cup pea shoots
- 6 scallions, trimmed and cut into very thin diagonal slices
- ½ cup julienned cucumber
- ½ cup peeled and julienned carrots
- ½ cup fresh cilantro leaves
- ¼ cup very small fresh spearmint leaves
- ¼ cup very small fresh basil leaves or finely julienned from larger leaves
- 2 cups of protein of choice (shredded rotisserie chicken or braised pork or cooked shrimp or seared tofu)
- ½ cup crushed dry-roasted peanuts
- Cilantro sprigs, for garnish

Put the garlic, serrano, ginger, sugar, fish sauce, lime juice and a tablespoon of water into a bowl and stir until the sugar is dissolved. Taste and correct for acid and sugar balance. Cover and set aside for at least an hour and as long as several hours.

Put the noodles into a large bowl, cover with hot water and set aside while you prepare the vegetables.

When the noodles are tender, in about 15 minutes, drain them thoroughly and set aside.

Put the cabbage, pea shoots, scallions, cucumber, carrots, cilantro, spearmint and basil, if using, into a large bowl and toss gently. Divide among four large soup bowls.

Divide the noodles among the servings, mounding them on top of the vegetables. Top with shredded chicken or pork or cooked shrimp or tofu. Garnish with the peanuts and cilantro springs.

Drizzle dressing over each portion and enjoy right away.

Riesling and Swiss Cheese Fondue

Ingredients

4 cups shredded Swiss cheese (or can use Fontina, Gruyere, Gouda)

2 tablespoons all-purpose flour

1 cup dry riesling wine

1 garlic clove, minced

2 tablespoons sherry

1 tablespoon lemon juice

1/8 teaspoon ground nutmeg

Sliced smoked sausage, French bread baguette, roasted potatoes or roasted Brussels sprouts, chunks of apple or pear, slices of grilled steak

Directions

In a large bowl, combine the cheese and flour. In a large saucepan, heat wine and garlic over medium heat until bubbles form around sides of pan (do not boil).

Reduce heat to medium-low. Add 1/2 cup cheese mixture; stir constantly until almost completely melted. Continue adding cheese, 1/2 cup at a time, allowing cheese to melt almost completely between additions. Stir in the sherry, lemon juice and nutmeg.

Transfer to a heated fondue pot; keep fondue bubbling gently. Serve with sausage, bread cubes and Brussels sprouts. If fondue becomes too thick, stir in a little additional wine.

Smoked Chicken Salad, adapted from Pizzeria Tra Vigne, St. Helena

12 ounces smoked chicken (skin and bones removed, hand-shredded into small pieces) or smoked turkey or non-smoked poultry

1 lb of mixed specialty lettuces, mixed

3 celery stalks, sliced diagonally

2 green apples, not peeled, quartered, then sliced ¼" thick

½ c currants, rehydrated in warm water and a teaspoon of apple cider vinegar

¼ c crumbled Gorgonzola

¼ c salted, roasted, roughly chopped walnuts

1 recipe of apple cider vinaigrette, as below, to taste

1 tsp sea salt, approximately, to taste

1 tsp coarsely ground fresh pepper, approximately, to taste

Combine ingredients in large mixing bowl and toss with dressing before serving. This recipe serves four people generously as an appetizer or salad course.

Apple Cider Vinaigrette:

1 ½ tablespoons maple syrup

1 ½ tablespoons chopped shallots

½ c apple cider vinegar

1 ¼ cups canola oil

1 ½ tablespoons Dijon mustard (smooth, not type with seeds)

2 T extra virgin olive oil

Combine all ingredients in food processor except oils. Slowly add oils into processor until all the oil is emulsified into the dressing and then season with salt and pepper to taste.

Chili Verde adapted from Larry Bell

4 TBSP olive oil
6 large onions, thinly sliced, slices cut in half
5 cloves of garlic, thinly sliced
3 27-oz cans Ortega whole green chiles, drained
1 tsp cinnamon
½ tsp ground clove
6 lemons
6 lbs pork shoulder, boned, trimmed of fat and cut into 2" cubes
Salt
3 bay leaves
Sour cream

Heat the oil in a very large heavy preferably enameled iron pot over medium heat. Add the onions and stir thoroughly. Reduce the heat to very low, cover the pot and steam the onions about 20 minutes, stirring occasionally. They should be very soft & translucent but not brown. Stir in the garlic, chiles, cinnamon, cloves and the juice of 4 lemons. Raise the heat slightly and simmer uncovered 45 minutes, stirring occasionally.

Lay the pork cubes on top, squeeze the juice of the remaining 2 lemons over the pork and push the rinds of the two lemons down into the mixture. Simmer, covered, 1 hour. Stir the pork cubes into the chiles, season to taste with salt, add the bay leaves and simmer, covered, 3 hours over very low heat.

This chili is best if allowed to rest a full day before serving. Do not refrigerate but keep in a cool place with a lid slightly ajar. It may also be frozen.

Reheat gently. Discard the lemon rinds and bay leaves and serve with separate bowl of sour cream.

Serves 12.