


BAY GRAPE

OAKLAND

**CAPAY VALLEY
FARM SHOP BOX**

Meyer Lemons from Capay Organic

!!!! We bet nobody else's CSA boxes elsewhere in the country come with Meyer lemons. We're jazzed on these beauties and would also like to further celebrate the fact that we live in the best place around because CRAB is also in season here now!

Crab Pasta with Prosecco and Meyer Lemon Sauce (from *Sunset* magazine and A16 Rockridge)

- * 2 T extra virgin olive oil
- * 1 large shallot, sliced
- * 1/8 t red chile flakes
- * ¾ t kosher salt, divided
- * 1 ½ c dry Prosecco
- * 1 c crème fraîche
- * zest and juice of 2 Meyer lemons
- * 1 pound shelled Dungeness crab
- * 1 pound fresh fettucine
- * ¼ c chopped fresh flat-leaf parsley

Bring a large pot of salted water to a boil. Meanwhile, heat oil in a large saucepan over medium heat. Cook shallot, stirring occasionally, until softened, 3 to 5 minutes. Stir in chile flakes and 3/4 tsp. salt; whisk in Prosecco and crème fraîche. Bring to a boil over medium-high heat and reduce to 1 3/4 cups, 10 to 15 minutes.

Gently stir lemon zest, 2 tbsp. lemon juice and the crab into Prosecco sauce and remove from heat. Boil pasta until just tender. Drain pasta, return to pot, and gently toss with crab sauce and parsley. Taste; add more salt and lemon juice if you like.

Pair with: Drusian Prosecco di Valdobbiadene Brut NV (\$18.00)

Well *that* was obvious! Pair a recipe containing a specific wine with *said wine*—genius! But truly, these are gorgeous together. The dish is luxurious enough to feel celebratory, though simple enough to make on a weeknight. The wine is fresh, citrusy and bubbly so feels celebratory, though affordable enough to enjoy anytime. Sunshine happiness in January.

Red LaSoda New Potatoes from Full Belly Farm

As a child, one of Stevie's favorite foods was scalloped potatoes from a box. Now [semi] grown up, she's become obsessed with homemade scalloped potato gratin—not that much more difficult to make than the boxed version, as it turns out!

Scalloped Potato Gratin

- * 1 1/2 cups heavy cream
- * 3 bay leaves
- * 3 sprigs fresh thyme, divided
- * 1/2 teaspoon ground nutmeg
- * Salt and freshly ground black pepper
- * Unsalted butter
- * 2 pounds russet potatoes, peeled and cut into 1/8-inch-thick slices
- * 3/4 cup grated Gruyère

Preheat the oven to 400 degrees F. In a saucepan, heat up the cream with the bay leaves, 2 springs thyme, nutmeg and some salt and pepper. While the cream is heating up, butter a casserole dish. Use a slotted spoon to remove the bay leaves and thyme from the cream. Pour the heated cream into a large bowl over the potato slices. Add ½ cup of grated cheese, season with salt and pepper, and mix gently to incorporate. Spoon the potatoes evenly into the casserole dish, and pour the remaining cream over the top. Top with remaining cheese and fresh thyme leaves.

Cover the dish with aluminum foil, but pull back one corner for the steam to escape. Bake for 40 minutes, then uncover and crisp the top under the broiler for 5 minutes. Try to serve it with a protein, two vegetable sides and a civilized glass of wine – rather than consuming, in entirety, straight from the casserole dish.

Pair with: Patrick Charlin Roussette du Bugey Montagnieu Altesse 2009 (\$37)

Both this wine and the Gruyère cheese are from the same neck of the woods: the Swiss/French Alps border area. And both the wine and the cheese have the same understated fruitiness and round, nutty finish. This Roussette (a grape also locally known as Altesse) is a classic pairing with fondue... and, well, in the end, potato gratin is pretty much potatoes roasted away in a creamy-cheesy fondue-like sauce. Done, and DONE!