



CAPAY VALLEY FARM SHOP BOX

Jujubes from Evergreen Farm

What in the *heck* is a jujube?? Well, dearests, a jujube is a crispy, funny little fruit that originated in China, where it's popular made into teas or dried like dates (in fact it's often called a Chinese date). It's noted for its stress-relieving and anti-inflammatory properties. We didn't have the patience to dry it, and tea sounded boring, so instead we recently threw some into homemade stuffing. Feel free to riff on the below with other fruits, nuts, bread types and main dishes.

Jujube-Stuffed Pork Chops

- * 8 cups 1-inch bread cubes
- * 2 T unsalted butter
- * 1 c diced yellow onion
- * 1 c diced celery
- * 8 jujubes, peeled if you like, or not if you don't, cored and diced
- * 1 T chopped parsley
- * ½ c chicken or vegetable stock
- * ¼ c sliced blanched almonds
- * 4 bone-in thick-cut pork chops
- * 1 T brown sugar
- * salt and freshly ground pepper

Preheat the oven to 300 degrees. On a cookie sheet on the middle rack of the oven, bake bread cubes for 5-10 minutes until dried and crispy but not burnt. Once bread is removed from oven, turn up to 350 degrees. In a large sauté pan over medium heat, melt the butter and add onion, celery, jujubes, parsley and salt and pepper to taste. Cook for five minutes, then remove from heat, add the stock and almonds, and stir to combine. Make a pocket in each pork chop by cutting into side of chop toward the bone. Sprinkle each chop with brown sugar, salt and pepper, then stuff each evenly with bread mixture. Heat a large, oven-safe pan or cast iron pan over medium-high heat and cook the chops, turning once, until just golden brown on each side. Transfer the pan and chops to the oven, cover tightly, and bake for 30-40 minutes until pork is slightly pink when cut into near the bone. If you like gravy and there are drippings in the pan after you've removed the chops, add flour to form a thick paste, then stir in some stock to create a gravy. Say thank you to the jujubes.

Pair with: Pierre Frick Riesling, Alsace, 2010 (\$27)

Pierre Frick does things the way he wants, not the way style or fashion says he should. He sources everything he works with (i.e. bottles, crown caps, workers) locally, practices biodynamic viticulture in the vineyards, and is as hands-off in the winery as possible (only native yeasts, no additions or alterations, minimal sulfur added). His wines, then, get to have a little bit of a mind of their own. We can dig that. This is a dry Riesling with slightly oxidative flavors like bruised yellow apples, cooked pears and dried orange zest. It reminds us of autumn and applesauce. Mmm, pork chops and apple sauce!

Baby Bok Choy from Capay Organic

Baby bok choy has a sweet core and a bitter edge. We cannot get enough of it at great Chinese restaurants, so we copped this recipe that nails the simple, clean and fresh flavors of our favorite version (at Shan Dong on 10th Street!).

Sautéed Bok Choy with Garlic and Ginger (from *Food & Wine* magazine and Marcia Kiesel)

- * ½ c chicken stock or broth
- * 2 t cornstarch
- * 1 T vegetable oil
- * 1 garlic cloves, minced
- * 1 T minced ginger
- * 2 pounds baby bok choy, washed
- * Salt and white pepper

In a bowl, whisk the stock with the cornstarch. In a large skillet, heat the oil. Add the garlic and ginger and cook over high heat until fragrant, 20 seconds. Add the bok choy and stir-fry until the leaves start to wilt, 2 minutes. Add the stock and cook, stirring, until slightly thickened, 30 seconds. Remove the bok choy from the heat, season with salt and pepper and serve.

Pair with: Nikolaihof Hefeabzug Grüner Veltliner, Wachau, 2012 (\$30)

Christine Saahs of Nikolaihof—one of the elite domaines of Austria and a biodynamic stalwart—calls her Hefeabzug bottling “breakfast wine.” We call it bangin’ bok choy wine. The pungent green flavors of the veggie match up perfectly to the Grüner Veltliner grape’s inherent white pepper and spicy green notes.