



CAPAY VALLEY FARM SHOP BOX

Asian Pears from Gabriel Farm

Pears in soup? Yep. Sweet, savory, warm and spicy. Everything we want to snuggle into.

Creamy Parsnip Soup with Pear and Walnuts (from Marcus Samuelsson's *Marcus Off Duty*)

For the soup

- * 2 T extra virgin olive oil
- * 1 ¾ lbs parsnips, peeled and chopped
- * ¾ lb sunchokes, peeled and chopped
- * 4 cloves garlic, minced
- * 4 t garam masala
- * 2 t ground cumin
- * 1 t ground turmeric
- * 1 t kosher salt
- * 4 c water

- * 3 c chicken stock
- * 1 ½ c heavy cream
- * 1 T fresh lemon juice
- * Freshly ground black pepper

For the topping

- * 1 t extra virgin olive oil
- * ½ c walnuts, chopped
- * 1 T fresh lemon juice
- * 1 pear, finely chopped
- * 2 T chopped fresh parsley and tarragon

In a large saucepan, heat the olive oil over medium heat. Add parsnips, sunchokes and garlic and cook, stirring, until lightly golden (about five minutes). Stir in the spices and salt and cook for two more minutes. Add water, stock and cream and bring to a simmer. Cook for 30 minutes or until vegetables are soft. Puree the soup in a food processor or with an immersion blender until very smooth. Return soup to saucepan and season with lemon juice, salt and pepper.

In a medium skillet, heat olive oil. Add walnuts and cook over medium-low heat, stirring, until the nuts are golden. Remove from heat and stir in the lemon juice. Cool to room temperature, then stir in pear and herbs and season with salt and pepper. Serve the topping sprinkled over the soup, and snuggle in with a good friend, book or movie.

Pair with: Roland Schmitt Pinot Gris Altenberg de Bergbieten Grand Cru 2010 (\$33)

This just in. No, literally, this wine just got here. We tasted it last week, fell hard, and immediately snapped up a case. Pinot Gris is the same as Pinot Grigio, but this one is from a Grand Cru in Alsace, France, that brings much riper, richer stone and orchard fruit notes than you might imagine, along with a fierce streak of minerality that acts like a wake-up call after a few mouthfuls of soothing, satiating soup.

French Breakfast Radishes from Riverdog Farm

Chic snacking is all fine and dandy with these guys, but you gotta try them *grilled*. With steak. Just for good measure.

Grilled Steak and Radishes with Black Pepper Butter (from *Bon Appétit*)

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| * ½ c unsalted butter, room temperature | * 1 bunch radishes with greens, halved |
| * 1 t coarsely ground black pepper | * 1 t olive oil |
| * ½ t kosher salt | * flaky sea salt (such as Maldon) |
| * 1 lb skirt, flank or hanger steak | * lemon wedges for serving |

Heat grill to medium-high heat. Mix butter, black pepper and kosher salt in a small bowl, and set aside. Season steak to your taste with salt and pepper. Grill, turning occasionally, 6-8 minutes for medium rare. Let rest 5 minutes, then top with pepper butter. Meanwhile, combine radishes and olive oil, season with kosher salt and pepper, and toss to coat. Grill radishes until crisp-tender, about 2 minutes per side. Slice steak and serve with radishes and lemon wedges. Be carnivorously joyful.

Pair with: Neyers Syrah Old Lakeville Road 2012 (\$31.50)

Pepper pairs with pepper! The Syrah grape is known for meaty, peppery, bold red wines. Obviously, then, it makes perfect sense to pair with peppery root vegetables and a pepper compound butter. The grippy tannins in the wine claw through the fat on the steak and make mouths happy. Bruch and Barbara Neyers make this from a site in the Sonoma Coast AVA called Old Lakeville Road, whose Syrah got ripped out after the 2012 vintage (replanted to Chardonnay), so this is (quite sadly, in our opinions) the very last triumphant hurrah of this beautiful wine.