



CAPAY VALLEY FARM SHOP BOX

Baby Bok Choy from Capay Organic

Bok choy. Again. For the *love*. We had to find a way to switch it up. No more simple sauté with ginger and garlic *please*. This *NY Times* recipe made our mouths water...

Spicy Ginger Pork Noodles with Bok Choy

- * 3 or 4 small heads bok choy
- * 1 2-inch-thick knob ginger
- * Kosher salt
- * 8 ounces rice noodles, not too thin
- * 2 T peanut or safflower oil
- * 1 pound lean ground pork
- * ¼ c plus 1 1/2 T soy sauce
- * 2 T rice wine vinegar
- * ½ cup thinly sliced scallions
- * 3 garlic cloves, finely chopped
- * 1 fresh Thai or habanero chile, seeded if desired, thinly sliced
- * 2 T toasted sesame seeds
- * 1 ½ t sesame oil, more for drizzling
- * Cilantro or torn basil, for serving
- * Black vinegar, for serving

Trim bok choy and separate dark green tops from white stems; leave tops whole and thinly slice stems. Peel ginger and finely chop half of it. Slice remaining ginger into thin matchsticks.

Bring a large pot of salted water to a boil. Add noodles and cook according to package instructions. Drain and run under cool water; drain again. Heat 1 tablespoon peanut oil in a large skillet over medium-high heat. Add pork and cook, breaking up with a fork, until golden and cooked through, about 10 minutes. Season with salt, 1 1/2 tablespoons soy sauce and 1/2 tablespoon rice wine vinegar. Use a slotted spoon to transfer meat to a bowl.

Add remaining 1 tablespoon oil to skillet. Stir in half the scallions, the finely chopped ginger, garlic and chile. Cook until fragrant, about 1 minute. Add bok choy stems and a pinch of salt. Cook until bok choy is almost tender, about 2 minutes. Toss in leaves and return pork to skillet.

Toss noodles, remaining 1/4 cup soy sauce and 1 1/2 tablespoons rice vinegar into the pan. Cook until just warmed through. Transfer to a large bowl and toss with remaining scallions, sesame seeds, sesame oil and herbs. In a small bowl, combine ginger matchsticks with just enough black vinegar to cover. Serve ginger mixture alongside noodles as a garnish.

Pair with: J. Brix "The Augur" Riesling Kick-On Ranch Santa Barbara County 2013 (\$21)

Dry as the day is long. But bright! Oh so bright. This is fuller in body than one might expect from a Riesling (thanks to all that Cali sunshine concentrating the fruit, loaded up with limeade flavor and a little funkiness that matches the bok choy's earthy spice and acts like a squeeze of lime over the lemons. J. Brix is a cool little project from a husband and wife down in San Diego who started their miniature winemaking project right in their garage.

Red Lasoda New Potatoes from Full Belly Farm

There's a to-die-for smoked potato dish at Bar Tartine whose recipe we found but could never ever make, due to excessive preparation required. Instead, we drafted this little take on the show. It wins for being fuss-free but bangin' tasty.

Grilled Smokey Potatoes with Dill Mayonnaise

- * 1 lb scrubbed new potatoes
- * 1 T olive oil
- * 1 t smoked paprika
- * 1/2 t dried rosemary
- * 1 garlic clove, minced
- * fresh black pepper and sea salt
- * ½ c mayonnaise
- * 2 green onions, sliced thinly
- * 2 T fresh dill, chopped

In a large saucepan, cover the potatoes with well-salted water and bring to a boil. Boil, covered, until just tender (around 10-15 minutes). Meanwhile, heat an outdoor grill to

medium-high. Drain potatoes and toss with olive oil, paprika, rosemary, garlic and salt and pepper to taste, then transfer them to the grill. Grill, covered, turning once, until slightly charred (around 10 minutes). Combine mayonnaise, green onions and dill in a small bowl. Remove potatoes from grill, smash slightly and drizzle with a bit of extra olive oil, and serve with dill mayonnaise and maybe a slab of salmon or steak.

Pair with: Zuazo Gaston Rioja Crianza 2010 (\$15)

Ohhh are we excited about this one. Rioja is a region in Spain known for reds from mostly the Tempranillo grape. It's typically aged in American oak, which lends the sour red cherry fruit notes a little bit of warm, toasty spiciness—think cinnamon, clove, toasted coconut and dill notes. No surprise, then, that we want this particular Crianza Rioja (*crianza* means it's seen at least one year in oak) with a dish that has both a warm spiciness and smoke flavor as well as dill right up in it! Matter of fact, now that we think of it, this dish has a certain similarity to Spanish *patatas bravas*... “What grows together goes together,” as they say!