



CAPAY VALLEY FARM SHOP BOX

King Richard Leeks from Riverdog Farm

Oh goodie! More leeks! Just what we wanted! This is the most surefire (and soothing) way to use them up.

Potato Leek Soup

- * 2 T unsalted butter
- * 4 large leeks, white and tender green parts only, thinly sliced
- * 1 large or 4 small potatoes (1/2 pound), peeled and cut into chunks
- * 5 c chicken or vegetable stock
- * 1 c heavy cream
- * Salt and freshly ground pepper
- * Crème fraîche
- * Chervil, chives or tarragon, snipped

Melt butter in a large saucepan. Add leeks and cook over low heat, stirring occasionally, until softened, about 8 minutes. Add potato and chicken stock and bring to a boil. Cover partially and simmer over low heat until the potatoes are tender, about 15 minutes. Add cream and simmer for 10 minutes longer. Working in batches, puree the soup in a blender, then return it to the pan. Season the soup with salt and pepper, garnish with crème fraîche, chervil/chives/tarragon and get down to business.

Pair with: Château Aune l'Hermitage Graves Blanc (\$33)

White Bordeaux?? Yes'm! The French region known best for reds also does gorgeous whites from a blend of Sauvignon Blanc (tart, herbal flavors and minerals), Sémillon (rich, waxy but high in acidity) and Muscadelle (floral and bright). Aune l'Hermitage favors Sémillon in their blend, which stands up right-proper next to the richness of this soup while the bit of grassy Sauvignon Blanc matches the leeks and fresh herbs. This is a confident, contemplative white that evolves gorgeously over a few hours of being open—good for a stormy night in, ya heard?

Red Chard from Riverdog Farm

Mega-vitamin-rich chard keeps your immune system up and at 'em as the weather wreaks havoc. This dish is *beyond* comforting, especially with the warm spices.

Braised Lamb Shanks with Swiss Chard (from *Bon Appétit*)

- * ½ c all-purpose flour
- * 1 t ground cinnamon, divided
- * 1 t ground cardamom, divided
- * 36 1- to 1 1/4-pound lamb shanks
- * 2 T extra-virgin olive oil
- * 6 green onions (or 1 leek!), chopped, divided
- * 3 large garlic cloves, chopped
- * ½ can diced tomatoes in juice
- * 1 c beef broth
- * 2 T golden raisins
- * ½ T tomato paste
- * ¼ t saffron threads, crumbled
- * Pinch of ground cloves
- * 1 bunch red chard
- * 2 T chopped fresh Italian parsley
- * 1 c bulgur, prepared according to package directions

Preheat oven to 325°F. Whisk flour, 1/2 teaspoon cinnamon, 1/2 teaspoon cardamom, 1/2 teaspoon salt, and 1/2 teaspoon freshly ground black pepper in pie dish to blend. Working with 1 lamb shank at a time, coat shanks in seasoned flour. Heat oil in heavy large skillet over medium-high heat. Add lamb shanks. Sauté until brown, turning occasionally, 8 to 10 minutes. Transfer lamb to large roasting pan.

Add half of green onions to same skillet. Reduce heat to low; stir 2 minutes. Add garlic; stir 30 seconds. Add tomatoes with juice, broth, raisins, tomato paste, remaining cinnamon, cardamom, saffron, and cloves. Increase heat and bring to boil, scraping up browned bits. Pour broth mixture over lamb.

Cover roasting pan with foil; place in oven. Braise lamb until tender, turning every 30 minutes, about 2 1/2 hours. Transfer lamb to large rimmed baking sheet. Set pan aside. Meanwhile, cut center rib (including stem portion) from each chard leaf. Cut chard ribs crosswise into 1/2-inch-wide pieces. Stack several leaf halves at a time and cut crosswise into 1-inch-wide strips.

Tilt roasting pan and spoon off all fat from top of sauce that pools at lower end. Set roasting pan over 2 burners. Add chard ribs and remaining green onions and bring to boil over medium-high heat. Return lamb to roasting pan. Cover and return to oven. Braise until chard ribs are tender, about 20 minutes. Uncover; mix chard leaves into pan juices. Return pan to oven and roast uncovered until chard softens, stirring occasionally, about 5 minutes.

Transfer lamb to rimmed platter. Season chard mixture in pan to taste with salt and pepper. Spoon chard mixture over lamb. Sprinkle with parsley; serve with bulgur and immense gratitude for savory spices and their soothing aromatics.

Pair with: Depaula Monastrell Jumilla 2013 (\$13.50)

Let's all escape the rain with a trip over to the Spanish desert. Jumilla is hot, hot, hot, with sandy soils over on the southeastern side of Spain. It's known for the thick-skinned, drought-resistant, sturdy Monastrell grape (aka Mourvèdre in France). Depaula is a side project from famed Bobal producer Juan Antonio Ponce. He works biodynamically in the vineyards and with minimal sulfur in the winery to produce wines that show off their terroir as clearly as possible. This definitely showcases Jumilla: roasted purple and black fruits, mellow on the tannins and acid, just richly heady, slightly roasted earthy, yet eminently drinkable. Rich food deserves a similarly intense wine, but you don't have to break the budget on this one. Here's to the storm!