

BAY GRAPE

OAKLAND

CAPAY VALLEY
FARM SHOP BOX**Jester Lettuce and Spring Onions from Full Belly Farm**

Happy Chinese New Year! Someone told us it's the year of the "wood ram"... whatever that is. Nevertheless, we're celebrating with two favorite Chinese recipes this week.

Chinese Lettuce Wraps

- * 1 T olive oil
- * 1 lb ground chicken
- * 1 clove garlic, minced
- * 1 small onion, finely diced
- * 1/4 c hoisin sauce
- * 2 T soy sauce
- * 1 T rice wine vinegar
- * 1 T freshly grated ginger
- * 1 t Sriracha, or more, to taste
- * 1 (8-ounce) can whole water chestnuts, drained and diced
- * 2 spring onions, thinly sliced
- * 2 t sesame oil
- * Kosher salt & white pepper, to taste
- * 1 head jester lettuce

Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, crumbling chicken as it cooks. Drain excess fat.

Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes. Stir in chestnuts, spring onions sesame oil and salt/pepper to taste. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, dainty-like.

Pair with: Vols Riesling Kabinett Ayler Kupp 2013 (\$30)

Gahhhhh this is one of our new favorite wines that we want to drink non-stop, day in and day out. It's that *perfect* balance of just a tiny bit sweet with jumping acidity, light on its toes and low in alcohol. Riesling is THE go-to bottle for—well, pretty much anything—but especially Asian food, and it's light-bodied enough so as to not overwhelm the dish.

Bok Choy from Riverdog Farm

Since it's Chinese New Year, we will celebrate our bounty of bok choy with this appropriate main course!

Pork and Bok Choy Stir-Fry

- * 1 lb thin strips of pork tenderloin
- * 2 T soy sauce
- * 1 T mirin
- * 1 t packed dark brown sugar
- * 1 t cornstarch
- * ¼ t white pepper
- * 4 t canola oil
- * 2 T minced fresh ginger
- * 1 lb baby bok choy, stalks cut crosswise into 1/2-inch-thick slices
- * 3/4 c salted cashews
- * 2 t Asian sesame oil

Whisk soy sauce, mirin, brown sugar, cornstarch, and white pepper until cornstarch and sugar are dissolved. Add pork, toss to coat, and marinate 5-10 minutes.

Heat 2 tsp canola oil in a large wok or skillet over high heat until shimmering hot; swirl to coat the pan. Add ginger and stir-fry until fragrant, about 10 seconds. Add pork in a single layer and cook, undisturbed, for 1 minute. Reduce heat to medium high and stir-fry until nearly cooked through, 2 minutes. Transfer to a serving bowl.

Heat remaining canola oil in wok over medium-high heat. Add bok choy stalks and stir-fry until crisp-tender, about 2 minutes. Return pork to pan along with cashews, and stir-fry about 1 minute. Remove from the heat, toss with sesame oil, and serve.

Pair with: Grimm Still Life Farmhouse Ale with Apples (\$16)

This little lover is literally brewed with tart cider to make a funky yet refreshing, low-alcohol farmhouse-style beer that goes down eeeeeesssy. We like the little sourness in the beer up against the little sweetness in this dish, not to mention: the pairing satisfies our appropriate desire for a cold beer with pork and nuts. Ask us about the brewers...