Nacho Shrimp

**ingredients**

**SHRIMP:**
- 1 1/2 c all-purpose flour
- 2 large eggs
- 2 c ground tortilla chips
- 1 lb large shrimp, peeled, deveined
- 1/4 tsp salt
- 1/4 tsp black pepper
- Vegetable oil, for frying

**CHEESE SAUCE:**
- 2 tbsp unsalted butter
- 2 tbsp all-purpose flour
- 1 c whole milk
- 1 1/2 c shredded medium cheddar
- 1/4 tsp salt
- 1/4 tsp garlic powder
- 1/4 tsp chili powder

**directions**

**SHRIMP:** Add 1 cup flour to a shallow bowl. Whisk eggs in a second shallow bowl. Combine the ground tortilla chips and the remaining 1/2 cup flour in a third bowl.

Butterfly your shrimp by slicing a deeper cut along the inner curve of the shrimp so that the body is divided into two attached halves. Take care not to slice all the way through the shrimp.

Evenly season all butterflied shrimp with salt and pepper. Dredge the shrimp first in the flour, then dip in the egg, letting the excess drip off, then press into the tortilla chip/flour mixture until evenly coated. Transfer breaded shrimp to a large plate. Repeat until all shrimp are breaded.

Heat 1/2 inch of vegetable oil in a large skillet over medium-high heat until oil is hot. Working in batches, add the breaded shrimp and cook about 3 minutes, turning once, until golden-brown. Transfer to a paper towel or wire rack to drain. Season with salt if needed. Transfer shrimp to oven on LOW to keep warm while you make sauce.

**CHEESE SAUCE:** Add the butter and flour to a small sauce pot on medium heat. Whisk until butter melts and combines with flour completely. Continue to cook and whisk about 3 minutes.

Whisk the milk slowly into the flour and butter mixture. While stirring, allow the milk to come to a simmer. When it reaches a simmer, the mixture will thicken. Once it’s thick enough to coat a spoon, turn off the heat.

Stir in the shredded cheddar, combining thoroughly. If needed, place the pot over a low flame to help the cheese melt. Do not over heat.

Once all the cheese is melted into the sauce, stir in the salt, garlic powder and chili powder. Taste and adjust the seasoning as needed. If the sauce becomes too thick, simply whisk in additional milk over low heat.

TO SERVE: Spoon a generous portion of your cheese sauce onto a plate and top with shrimp. SERVES 2-4.

**pair it**

Chalone Estate Chardonnay

To buy or for more information [Scan QR Code]
Sriracha Blackened Trout Sliders

**ingredients**

**SRIRACHA MAYO:**
- ½ c mayonnaise
- Juice of 1 lime
- 1 tbsp Sriracha
- ⅛ tsp salt
- ⅛ tsp sugar

**PURPLE CABBAGE:**
- 2 c purple cabbage, shredded
- 2 tbsp grape seed oil
- ⅛ tsp salt

**BLACKENING SPICE:**
- ¼ tsp cayenne pepper
- ½ tsp ground black pepper
- 1 tsp paprika
- 1 tsp course kosher salt
- ⅓ tsp garlic powder
- ½ tsp onion powder
- Grape seed or vegetable oil, for cooking

**SLIDERS:**
- 3 large speckled trout filets, cut into about 3” square portions
- 1 stick unsalted butter, melted
- Large pack of small dinner rolls
- 1 bunch fresh cilantro

**directions**

**SRIRACHA MAYO:** Combine all sriracha mayo ingredients in a bowl and set aside in refrigerator.

**PURPLE CABBAGE:** Combine all cabbage ingredients in a bowl and set aside in refrigerator.

**BLACKENING SPICE:** Combine all blackening spice ingredients in a bowl and set aside.

**SLIDERS:** Dip each filet in the melted butter and place on a dry, flat surface. Sprinkle a generous amount of the spice on both sides, covering completely.

In a large skillet, heat ¼ inch of oil over medium high heat. When oil is very hot, add filet pieces and cook for about 3 minutes on the first side and about 2 minutes on the second, or until you get desired blackening on each side.

**TO ASSEMBLE:** Split, butter and toast rolls. On the bottom half of the roll, spoon a generous amount of the mayo, top with a small amount of the cabbage, top with a piece of fish, top with another spoonful of mayo, top with a few sprigs of cilantro and finish with top half of the roll. Repeat with all fish pieces. MAKES ABOUT 14 SLIDERS.
Simple Baked Oysters

**ingredients**

**OYSTERS:**
2 dozen fresh, unshucked oysters
3 c rock or ice cream salt

**FILLING:**
1 12 oz package frozen chopped spinach, thawed
4 strips bacon, diced
1 c yellow onion, diced
3 cloves garlic, minced
¼ c celery, diced
1 stick salted butter
½ tsp salt
½ black pepper
1 c panko bread crumbs
½ c grated Parmesan cheese, plus more for topping
Lemon wedges

**directions**

OYSTERS: Preheat oven to 450°F. Fill an oven-proof serving dish large enough for all the oysters with the rock salt. Nestle oysters in it as you shucked them. This will prevent them from tipping and also retains heat after removal from oven.

FILLING: Remove any excess water from the frozen spinach by wringing out with your hands over a strainer in the sink. Set aside.

Add bacon to a large skillet over medium heat. Cook bacon until crisp. Remove with a slotted spoon and set aside on paper towels for later use.

To same skillet with bacon grease add onion, garlic and celery and sauté about 10 minutes, or until vegetables are cooked through.

Turn heat to low and add butter. Stir until butter is melted then add salt, pepper, panko bread crumbs, grated cheese, spinach and cooked bacon bits. Remove from heat and combine all thoroughly until cheese is melted.

Top each raw oyster with about 1 tablespoon of topping, then sprinkle each with grated Parmesan.

Place serving dish of oysters in preheated oven and bake for 15 minutes or until topping is golden brown.

TO SERVE: Serve immediately with lemon wedges.

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COOK’S NOTES: If you cannot shuck your own oysters, you can buy a carton of 2 dozen pre-shucked oysters from your local fish market and ask if they have 24 oyster shells you could have. Then assemble yourself at home.
Spinach Stuffed Salmon

**ingredients**

- 2 12 oz salmon filets, skin on
- 2 c fresh spinach, chopped
- 2 cloves garlic
- Zest of 1 large lemon
- ½ c yellow onion, diced
- ¼ tsp Cajun seasoning
- 1.8 oz brick cream cheese, softened
- ½ c panko bread crumbs
- Extra virgin olive oil

**directions**

Preheat oven to 375° F.

Line an oven-safe dish with foil (for easy clean-up) and coat bottom with olive oil. Place filets in dish, skin side down.

Cut a pocket down the center of the filets, taking care not to cut all the way through the skin on bottom.

To make the stuffing, add spinach, garlic, lemon zest, onion, Cajun seasoning and cream cheese in a food processor and blend until thoroughly incorporated.

Fill the cut pocket with the stuffing and also spread a thin layer over the entire top of the filet. Top both filets with an even layer of the panko bread crumbs. Drizzle the olive oil over top of the bread crumbs.

Bake at 375° for about 15 minutes, or until salmon is cooked to your preference.

Raise oven to BROIL and broil for about two minutes or until top is slightly golden brown.

SERVES 2 LARGE PORTIONS.

**.pair it**

The Four Graces
Willamette Valley
Pinot Noir

To buy or for more information
One Pot Lemon-Garlic Flounder Linguine

**ingredients**

1 stick unsalted butter
4 cloves garlic, minced
1 c yellow onion, diced
½ tsp lemon pepper
¼ tsp salt
4 c low sodium chicken stock
1 lb linguine pasta, uncooked
Juice and zest of 1 large lemon or 2 small lemons
4 medium flounder filets
1 c grated Parmesan cheese
1 c fresh basil, chopped
1 c fresh parsley, chopped
Salt and pepper
Lemon wedges for garnish

**EQUIPMENT NOTES**: Ideally you will need a 13 inch wide skillet with 2 inch deep sides in order for the linguine to lay flat and all ingredients to fit when added. You could also use a 13 inch wide pot. If you do not have a skillet or pot wide enough, you can break the pasta in half before you add to the skillet.

**directions**

To your skillet, over medium heat, add ½ stick of butter, garlic, onion, lemon pepper, salt and sauté about 3 minutes (don’t let the garlic brown).

Add remaining butter, chicken stock, linguine, lemon juice, lemon zest and fish to the skillet. Ensure your pasta and fish are fully submerged in the chicken stock. Bring to a boil over medium-high heat. Reduce heat slightly, keeping it at a low boil. It will take about 10-15 minutes for pasta to cook and soak up all the liquid. While cooking, stir about every 2 minutes to keep pasta from sticking together. As you stir, you will have to work the pasta around the fish. The fish will begin to break up and mix in with the pasta as you stir, that’s OK. If your pasta isn’t cooked through after all your liquid is absorbed, you can stir in extra stock or water ¼ cup at a time until pasta reaches desired consistency.

Once noodles are cooked and liquid has been absorbed, remove skillet from heat. Using tongs, gently fold in ¼ cup of the Parmesan cheese and all the fresh herbs. Taste and add salt and pepper to your preference.

TO SERVE: Divide into bowls and garnish with the remaining Parmesan and squeeze of lemon. SERVES 4-6.

**pair it**

Roth Russian River Sauvignon Blanc

To buy or for more information
Lump Crab Salad Stack

Ingredients

CRAB SALAD:
- 1 lb lump crab meat
- 1/2 c mayonnaise
- 1/2 tsp Dijon mustard
- 1/4 tsp Cajun seasoning
- 1 tsp fresh lemon juice
- 2 tbsp chives, chopped

MANGO SALAD:
- 1 large mango, diced
- 1 tbsp fresh jalapeño, diced
- 1 clove garlic, minced
- 1 tsp extra virgin olive oil
- Salt & pepper to taste

AVOCADO SALAD:
- 3 avocados, diced
- 1 tbsp purple onion, diced
- 1 tsp red chili, sliced
- Juice of 1/2 a lemon
- Salt & pepper to taste

TORTILLA CRISPS:
- 1 c vegetable or canola oil
- 2 large flour tortillas

Directions

CRAB SALAD: Gently combine all ingredients in a large bowl and place in refrigerator while assembling other elements.

Mango Salad: Gently combine all ingredients in a large bowl and set aside. Season with salt and pepper to taste.

AVOCADO SALAD: Gently combine all ingredients in a large bowl and set aside. Season with salt and pepper to taste.

TORTILLA CRISPS: Cut tortillas into 1/4 inch strips. In a large pot heat the oil on high. Once oil is hot, gently drop in tortilla strips and fry for about 15 seconds, or until golden brown. Drain on paper towels, sprinkle with salt and set aside.

ASSEMBLE: Grease the inside of your stack mold with extra virgin olive oil. Place mold on your serving plate. Spoon half of the avocado salad into the bottom of the mold. Spread evenly and press firmly with the back of a spoon, or the bottom of a drinking glass, creating your base layer. Repeat this step with half of the mango salad, firmly pressing down as you evenly spread. Spoon half of the crab salad on top of the mango layer but do not firmly press down as with previous layers. Remove mold by slowly pulling upwards. Top your stack with tortilla crisps and garnish with extra chives or diced jalapeño. Repeat with other half of ingredients. SERVES 2 LARGE PORTIONS.

SPECIAL EQUIPMENT: For this recipe I headed to the plumbing department of Home Depot and found a 4" diameter shielded coupling (rubber inside removed) that worked perfectly for the mold. You could also use cut PVC pipe, or a large tin can with both sides removed.

Pair it
Chalk Hill
Sonoma Coast
Chardonnay

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