

# A Chef's Journey Through Alexander Valley

## Episode 5 – First Course

recipe by



### Roasted Pork Belly, Cured Cabbage Salad, Honey Chili Glaze

paired with

2019 J. Rickards Rose of Grenache

Serves 4

#### Ingredients:

##### Pork Belly:

- 3 pounds of Pork Belly

##### Cured Cabbage Salad:

- 1 small head of red cabbage, julienne.
- 1 cup Japanese seasoning vinegar
- Pinch of chili flakes
- 2 medium baby turnips thinly shaved for plating.

##### Honey Chili Glaze:

- ½ cup of honey
- 3 Tbls. Siracha sauce
- ¼ cup Japanese seasoning vinegar

#### Directions:

1. **Pork Belly:** Preheat oven to 375\*. In a 4” deep baking dish (hotel pan) place pork belly, add water to cover and salt to taste. Cover tightly with aluminum foil. Place in preheated oven and cook for 2½ hours. Remove from oven and let rest for ½ hour. Remove belly from cooking liquid and place on side.
2. In a 4” deep dish lined with plastic wrap place pork belly, cover with more plastic. On top place another dish to cover, add weight to press it and place in refrigerator for 5 hours.
3. Remove from refrigerator and dishes. Cut in cubes to make one per person. Suggested size is 2” by 2”. Place the cubes on a rack on a sheet tray and set aside. You will put them in the oven once again to get crispy before plating.
4. **Cured Cabbage Salad:** Mix all ingredients together and let sit on the countertop for 1 ½ hours. Mix every half hour. After the 1 ½ hours you may store it in the refrigerator until ready to use.
5. **Honey Chili Glaze:** Combine all ingredients in a bowl, whisk until well combined, set aside.
6. **Plating:** Before you are ready to serve the dish place the pork belly that you have prepared on the sheet tray in a 375\* oven for 20 minutes to get crispy.
7. On a serving dish place cabbage evenly spread, place pork belly on top to look presentable. Drizzle the honey chili sauce on the pork belly. Scatter the turnips around the plate and finish with a little bit of sprinkled sea salt.

# A Chef's Journey Through Alexander Valley

## Episode 5 – Second Course *1 of 2*

recipe by



### Filet Mignon with Roasted Potatoes

paired with

2017 Rodney Strong AV Estate Cabernet Sauvignon

Serves 4

#### **Ingredients:**

##### **Sour Cream Guajillo-Ancho Chili Sauce:**

- 6 dried ancho chile pods
- 6 dried guajillo chile pods
- 6 tomatoes medium sized, cut in quarters.
- 4 cloves of garlic lightly smashed.
- ½ medium size yellow onion, julienne
- ½ cup of olive oil
- 2 Tbls. Sugar
- ¼ cup + 2 Tbls. Sour Cream

##### **Roasted Potatoes:**

- 1 pound of marble potatoes
- 2 Tbls. Olive oil
- 1 small sprig of rosemary remove the needles and set aside.
- 3 cloves of garlic skin on, lightly smashed.
- Sea salt to sprinkle

##### **Filet Mignon:**

- 4 7oz portions of Filet Mignon
- 8 dried guajillo chile pods
- 8 dried ancho chile pods
- Sea salt

# A Chef's Journey Through Alexander Valley

## Episode 5 – Second Course *2 of 2*

### Directions:

1. **Sour Cream Guajillo-Ancho Chili Sauce:** Flash fry the chile pods, once cooled, rough chop and set aside. In a stainless-steel pan, add oil, onion, garlic to caramelize, not dark but translucent.
2. Add the tomatoes, stir, and add salt to taste. Let cook on medium heat for 15 minutes stirring occasionally.
3. Add the chiles to the mixture and stir, cook all together for ½ hour, stirring occasionally. During that process add the sugar, stir to dissolve.
4. After it has been cooking for ½ hour, remove from heat, set aside and let the mixture rest for about 15 minutes. After it has cooled add to a blender and blend. It will be a thick paste. After blending let cool completely.
5. Once it is completely cooled, in a mixing bowl add the sour cream and ¼ cup +2 Tbls. of the chili paste, whisk together until well combined. Set aside to use later.
6. **Roasted Potatoes:** Preheat oven to 375 degrees.
7. In a small pan, heat the olive oil to toast. Place all ingredients on a sheet tray and drizzle with olive oil and sprinkle with sea salt. Lightly toss to coat and mix everything together. Bake for 30 minutes on a Preheated oven on 375\* for 30 minutes. Remove from oven and set aside.
8. **Filet Mignon:** In a preheated 375\* oven, place the chile pods on a sheet tray and place in the oven for 15 minutes turning them occasionally. Remove from the oven and let cool completely. Once cooled remove the stems and place the pods in a spice grinder until they are completely powder.
9. Place the powder in a rectangular dish big enough to fit the filet mignon. Place the meat on the powder and roll so that all edges are covered. Place the coated meat on a plate and sprinkle with sea salt.
10. In a seasoned cast iron skillet (not oily, just well-seasoned) on medium heat sear all sides of filet mignon, take them out and place them on a rack on a sheet tray and put in a 375\* oven 10 minutes, then flip sides and leave another 10 minutes.
11. Remove from the oven and flip again so they are on their side they started in and let rest for 3 minutes and flip again, let rest on the other side for another 3 minutes.
12. On the center of the serving plate add 3 tablespoons of sour cream chili mix, place the 7 oz piece of filet mignon on top, press to sit firmly. Place the roasted potatoes around the meat.

# A Chef's Journey Through Alexander Valley

## Episode 5 – Third Course *1 of 2*

recipe by



### Merida's Garden Duck Alcaparrado & Rice

paired with

2016 Hawkes AV Cabernet Sauvignon

Serves 4

#### **Ingredients:**

##### **Duck:**

- 4–5-pound duck, whole
- ¼ cup of olive oil
- 10 pearl onions
- 4 cloves of garlic
- 1 Tbls sugar
- ¼ cup plus 2 Tbls. Sherry vinegar
- 2 Tbls. capers
- 30 black olives
- 30 green olives
- ¼ cup of raisins
- 2 Tbls. butter

##### **Duck Stock:**

- Remaining bones
- 1 cup of Cabernet Sauvignon
- 10 cups of water

##### **Rice:**

- 1 cup olive oil
- 2 cups organic brown rice, short grain
- 1 big clove of garlic
- 4 cups cold water
- 1 spear of oregano
- Salt to taste

# A Chef's Journey Through Alexander Valley

## Episode 5 – Third Course *2 of 2*

### Directions:

1. Remove the backbone and neck. Cut in half and then in half again to separate the breast and the leg & thigh, leave bones in. Remove the tip of the wing, leave the drumette. Remove excess skin. Set all the bones removed aside for using later. Cut breasts in half to have two equal pieces, cut thighs and drumsticks at the joint. Skin up sprinkle kosher salt on all pieces and let rest for 20 minutes.
2. **Duck Stock:** Sautee the bones until lightly browned, add cabernet sauvignon and let it cook until alcohol burns down, add the water. Bring to a boil, clean impurities, reduce to simmer and cook for 1 hour. Remove from heat, strain, and set aside.
3. **Duck:** In a stainless steel or copper 16” wide by 6” deep rondeau pot, not aluminum. Heat on medium heat, add oil, place the salted duck pieces skin down until golden color. After the meat has seared, flip the meat to be bone down and leave for 2 minutes on that side.
4. Remove meat from pot and set aside. Drain the liquid from the pot and discard. Return the pot to the heat, add onions and garlic to toast, add sugar and stir until they caramelize.
5. Pour the vinegar and stir with a wooden spoon to deglaze the pot. Let it start to simmer/boil (starts caramelizing the vinegar).
6. Add the capers, olives, raisins lightly stir. Add the duck back in the pot and stir all the ingredients together with the meat. After stirring for 1-2 minutes make sure all the meat is bone down, add the duck stock only to cover the meat. Bring to a boil, clean impurities, lower to simmer, cover and cook for 1 hour covered and ½ hour uncovered. Make sure it is simmering and not boiling.
7. **Rice:** In a 2” deep pan/rondeau toast the rice with garlic and olive oil until you start to smell the toasty aroma of the rice. While toasting add the salt to taste.
8. When toasted add the cold water and oregano, cover and cook for 35 minutes. Remove from heat, do not uncover, let sit for 30 minutes and remove lid until ready to serve.
9. **Serving:** In a deep bowl, place the rice on the bottom, add the meat on top. After removing the meat from the pot, put the pot with the liquid on the heat, bring the sauce to a boil and let boil for 5 minutes, add butter and taste for seasoning. Pour the reduced sauce on top of the meat, make sure to include capers, raising and olives.