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6. Transfer the scallops to plates and arrange the cauliflower and snow peas around them. Drizzle the curry vinaigrette all around, garnish with cilantro sprigs and serve.

WINE Vibrant, citrusy Riesling from New Zealand: 2010 Huia Dry Riesling.

Okra Gumbo with Blue Crabs and Shrimp

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ACTIVE: 35 MIN; TOTAL 1 HR 15 MIN

8 SERVINGS

In this recipe from *The Dooky Chase Cookbook*, chef Leah Chase uses okra (and lots of it) to thicken the dish.

- ¼ cup vegetable oil
- 3 pounds okra, thinly sliced crosswise
- 4 live blue crabs
- 1½ cups finely chopped onion
- ½ cup finely chopped green bell pepper
- ½ cup finely chopped celery
- 2 tablespoons tomato paste
- 1½ quarts water
- 1 teaspoon minced garlic
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon dried thyme
- 2 bay leaves
- Kosher salt
- 1 pound medium shrimp, shelled and deveined
- Steamed white rice, for serving

1. Heat the oil in a large pot. Add the okra and cook over low heat, stirring, until softened, 20 minutes. Add the crabs, onion, bell pepper and celery, cover and cook, stirring to prevent the okra from sticking to the bottom of the pot, until the vegetables are tender and the crabs are partially cooked, 15 minutes.
2. Stir in the tomato paste, water, garlic, red pepper, paprika, cayenne, thyme and bay leaves; season with salt. Bring to a boil. Reduce the heat to moderate and simmer until the crabs are bright red, 10 minutes. Stir in the shrimp and cook until pink, 10 minutes.
3. Transfer the crabs to a work surface and pull off the triangular shell on the underside of each one. Using a sharp knife, cut each crab in half and transfer to bowls. Ladle the gumbo into the bowls and serve with rice.

BEER Clean, mellow pale ale: Geary's. ●



Braised Pork Chops with Cipollini and Olives

ACTIVE: 45 MIN; TOTAL: 2 HR 15 MIN

4 SERVINGS

"When I think of Piedmont, I think of rustic wild boar dishes," Marcia says about the inspiration behind these slow-cooked pork shoulder chops, which she pairs with the region's robust Nebbiolos. Vietti's aromatic 2008 Perbacco Nebbiolo is great with the dish; though the label doesn't mention it, all the wine's grapes come from famed Barolo vineyards.

- ¼ cup extra-virgin olive oil
- Four ¾-pound pork shoulder blade chops, each 1¼ inches thick
- Salt and freshly ground black pepper
- 6 ounces Black Forest bacon—sliced ½ inch thick, cut into 1-inch pieces
- 1 medium onion, finely chopped
- 5 large garlic cloves, finely chopped
- 2 rosemary sprigs
- 4 whole cloves
- ½ cup plus 1 tablespoon dry red wine
- 2 cups chicken stock
- 1 pound unpeeled baby cipollini onions
- ⅔ cup assorted olives, including Niçoise olives, rinsed
- 3 tablespoons chopped parsley

1. Preheat the oven to 325°. In a skillet, heat 1 tablespoon of the oil. Season the pork with salt and pepper and add 2 chops to the skillet. Cook over moderately high heat, turning once, until browned, 6 minutes total. Transfer to a roasting pan and repeat with 1 more tablespoon of oil and the remaining 2 chops.
2. Add the bacon and the remaining 2 tablespoons of oil to the skillet; cook over moderate heat until the bacon is lightly browned. Add the chopped onion and garlic, cover and cook over low heat, stirring, until softened. Add the rosemary and cloves and cook for 1 minute. Add ½ cup of the wine and boil for 1 minute. Add the stock and bring to a boil.

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