



Lady Marmalade

TOTAL: 5 MIN • MAKES 1 DRINK

Inspired by the Eat Real Festival, where food artisans showcase and sell products like jam, this cocktail includes marmalade, which adds a nicely sweet and bitter edge.

- 4 basil leaves
- 1½ teaspoons orange marmalade
- 1 teaspoon superfine sugar
- 2 ounces light rum, preferably Caliche
- ½ ounce fresh lime juice
- ¼ ounce Cointreau
- Dash of orange bitters
- Ice
- 1 ounce cold club soda or seltzer

In a chilled collins glass, muddle the basil leaves with the orange marmalade and sugar. Stir in the rum, lime juice, Cointreau and bitters. Fill the glass with ice and stir well. Top the cocktail with club soda and serve. —*Matthew Roneare*

Aqua di Vida Spiced Sangria

TOTAL: 15 MIN PLUS 1 HR CHILLING

8 SERVINGS

Roneare makes this sangria using Tannat, a grape grown in Uruguay that makes big, burly red wines.

- One 750-milliliter bottle dry red wine, preferably Tannat
- 1 cup brandy
- ¾ cup fresh orange juice
- ¾ cup fresh lemon juice
- ½ cup confectioners' sugar
- 1 orange, thinly sliced crosswise
- 1 Pink Lady apple, thinly sliced crosswise
- 6 whole cloves
- 2 star anise pods
- 1½ cups dry sparkling wine, such as cava
- Ice, for serving

In a large pitcher, combine all of the ingredients except the sparkling wine and ice. Refrigerate until well chilled, at least 1 hour. Add the sparkling wine and serve over ice.

Free-Form Fennel Seed Meat Loaf

ACTIVE: 40 MIN; TOTAL: 2 HR

8 SERVINGS

"I season this meat loaf with fennel and celery seeds so it's more like a giant *polpette* [meatball]," says Fernald. For a moist meat loaf, she says it's best to use ground meat that's at least 20 percent fat.

- 1 cup fresh bread crumbs
- ½ cup whole milk
- ⅓ cup extra-virgin olive oil
- 1 large onion, finely chopped
- 2 medium carrots, finely chopped
- 1 celery rib, finely chopped
- 2 garlic cloves, minced
- Kosher salt and freshly ground black pepper
- 3 tablespoons tomato paste
- 2 large eggs
- 2 teaspoons ground fennel seeds
- 2 teaspoons dried oregano
- 2 teaspoons celery seeds
- 1 teaspoon crushed red pepper
- 2¾ pounds ground beef chuck (80 percent lean)

1. Preheat the oven to 425° and line the bottom of a roasting pan with parchment paper. In a bowl, soak the bread crumbs in the milk.
2. In a large skillet, heat the olive oil until shimmering. Add the onion, carrots, celery, garlic and a generous pinch each of salt and pepper and cook over moderate heat, stirring occasionally, until the vegetables are very soft and golden, about 15 minutes. Scrape the vegetables into a large bowl and let cool. Add the tomato paste, eggs, milk-soaked bread crumbs, ground fennel, oregano, celery seeds, crushed red pepper, 2 teaspoons of salt and ½ teaspoon of black pepper and stir to form a paste. Using your hands, gently work in the ground beef until combined; do not overmix.
3. Transfer the meat mixture to the roasting pan and shape it into an oval loaf about 10 inches long. Bake the meat loaf for 50 to 60 minutes, until browned and an instant-read thermometer inserted in the center registers 150°. Let the meat loaf rest for 15 minutes, then cut into thick slices and serve.

MAKE AHEAD The baked meat loaf can be covered and refrigerated for up to 3 days. Cover with foil and reheat in a 325° oven.

WINE *Cabernet Franc* often has a slight herbal edge, which goes nicely with this rich, herb-scented meat loaf. Try one from California, like the 2010 Lang & Reed North Coast or one from France's Loire Valley, like the 2010 Catherine & Pierre Breton Bourgueil Trinch!

Beef Shank Sauce Over Polenta

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ACTIVE: 1 HR; TOTAL: 4 HR

MAKES 10 CUPS

Anya Fernald loves using shanks from the Angus-Wagyu cattle on Belcampo's California farm. The richly marbled meat makes this simple sauce so much more delicious. Fernald serves it over polenta or with her husband's Baia line of pastas. "Or sometimes, I just eat it right from the pot," she says.

- 5 pounds trimmed beef shanks, cut 2 inches thick
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 2 onions, cut into ½-inch dice
- 4 celery ribs, cut into ½-inch dice
- 2 carrots, cut into ½-inch dice
- 2 cups dry red wine
- One 28-ounce can crushed tomatoes
- 2 cups low-sodium vegetable broth or water
- Cooked polenta or pasta, for serving

1. Preheat the oven to 325°. Season the shanks with salt and pepper. In a large enameled cast-iron casserole, heat the olive oil until shimmering. Add half of the shanks to the casserole and cook over moderately high heat, turning once, until browned, about 7 minutes. Transfer to a plate. Repeat with the remaining shanks.
2. Pour off all but 2 tablespoons of fat from the casserole. Add the onions, celery, carrots and a generous pinch of salt and cook over moderate heat, stirring, until the vegetables are very soft and golden, 15 minutes. Add the wine and bring to a boil. Simmer over moderate heat for 2 minutes. Add the tomatoes and broth and bring to a boil. Return the shanks and any accumulated juices to the casserole. Cover and braise in the oven for 3 hours, until the meat is very tender.

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BEEF SHANK SAUCE OVER POLENTA *continued*

3. Using tongs or a slotted spoon, transfer the shanks to a plate and let cool slightly. Using 2 forks, shred the meat and scrape out marrow from the bones. Add the meat and marrow to the sauce and rewarm over moderately low heat. Season the sauce with salt and pepper and serve with polenta or pasta. **MAKE AHEAD** The shank sauce can be refrigerated for up to 3 days.

WINE *Lively, medium-bodied red wine, like Barbera d'Asti from Piedmont, is a good match for tomato-based meat sauces like this one. Pour the 2010 Michele Chiarlo Le Orme Barbera d'Asti Superiore or the 2010 Vietti Tre Vigne Barbera d'Asti.*

Grilled Lamb Ribs with Chimichurri

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ACTIVE: 50 MIN; TOTAL: 1 HR 35 MIN

8 SERVINGS

Belcampo Uruguay chef Santiago Garat grills these lamb ribs at outdoor barbecue parties at the farm so they're crispy on the outside. The tangy, extra-herby chimichurri is a perfect partner for the rich meat.

RIBS

- 2 cups sherry vinegar
- ½ cup fresh lemon juice
- ½ cup chopped rosemary sprigs
- 6 garlic cloves, thinly sliced
- 4 racks well-trimmed, meaty lamb spareribs (about 5½ pounds), cut in half

Olive oil, for brushing

Kosher salt and freshly ground pepper

CHIMICHURRI

- 1½ cups packed parsley leaves
 - 4 garlic cloves, coarsely chopped
 - 2 tablespoons packed oregano leaves
 - 1½ tablespoons packed rosemary leaves
 - 1 tablespoon packed thyme leaves
 - 1 fresh bay leaf
 - 1 teaspoon crushed red pepper
 - ¾ cup extra-virgin olive oil
 - ½ cup sherry vinegar
- Kosher salt and freshly ground pepper

1. PREPARE THE RIBS In a bowl, whisk the sherry vinegar with the lemon juice, rosemary and garlic. Pour the marinade into two large, resealable plastic bags. Add the ribs, seal the bags and turn to coat the ribs. Let the ribs

marinate at room temperature for 1 hour, turning the bags halfway through.

2. MEANWHILE, MAKE THE CHIMICHURRI

In a food processor, combine all of the ingredients except the olive oil, vinegar, salt and pepper. Pulse until the herbs are finely chopped. Add the olive oil and vinegar and pulse to combine. Season the chimichurri with salt and pepper and transfer to a bowl.

3. Light a grill. Remove the ribs from the marinade. Scrape off the garlic and rosemary and pat the ribs dry with paper towels. Brush the ribs with oil and season with salt and pepper. Grill the ribs over moderately high heat, turning, until nicely charred outside and medium-rare, 10 to 12 minutes. Transfer to a platter and serve with the chimichurri.

MAKE AHEAD The chimichurri can be refrigerated overnight. Bring to room temperature before serving.

WINE *To go with grilled, gamey lamb, like those raised at Anya Fernald's Belcampo in Uruguay, look for a dense, rustic Tannat, also from Uruguay. Look for the 2007 Bodegas Carrau Ysern or the 2011 Marichal Reserve.*

Flaky Beef Empanadas

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ACTIVE: 1 HR 15 MIN; TOTAL: 3 HR 30 MIN

PLUS OVERNIGHT CHILLING

MAKES 16 EMPANADAS

Garat makes these flaky beef empanadas the traditional way—by hand-chopping the beef for the filling. He cooks the meat in lard, so it's extra succulent.

FILLING

- 6 tablespoons unsalted butter
 - ¼ cup plus 2 tablespoons rendered lard (see Note)
 - 1¼ pounds beef chuck, cut into ¼-inch dice
- Kosher salt and freshly ground black pepper
- 1 large white onion, finely chopped
 - 2 bay leaves
 - ¾ cup finely chopped scallions
 - 2 teaspoons ground cumin
 - 1½ teaspoons crushed red pepper

DOUGH

- 1 cup water
 - 1 stick unsalted butter, cut into ½-inch pieces
 - 1 tablespoon kosher salt
 - 3¾ cups all-purpose flour
- Oil, for greasing

1. MAKE THE FILLING In a very large skillet, melt 4 tablespoons of the butter in ¼ cup of the lard. Add the diced beef, season with a generous pinch each of salt and pepper and cook over high heat, stirring occasionally, until browned and any liquid has evaporated, about 8 minutes. Transfer to a large bowl, pouring any fat in the skillet over the beef.

2. In the same skillet, melt the remaining 2 tablespoons of butter in the remaining 2 tablespoons of lard. Add the onion, bay leaves and a generous pinch each of salt and pepper and cook over moderate heat, stirring, until the onion is soft and golden, 10 minutes. Discard the bay leaves. Scrape the onion and any fat over the meat and let cool slightly. Stir in the scallions, cumin and red pepper; season with salt and black pepper. Refrigerate overnight.

3. MAKE THE DOUGH In a small saucepan, bring the water, butter and salt to a simmer. When the butter is melted, pour the mixture into a large bowl and let cool to room temperature. Add the flour and stir until the dough comes together. On a lightly floured work surface, gently knead the dough until almost smooth but still slightly tacky with some streaks of butter. Divide the dough into two pieces, wrap them in plastic and refrigerate until firm, at least 1 hour or overnight.

4. Preheat the oven to 400° and oil 2 large baking sheets. Work with 1 piece of dough at a time: On a generously floured work surface, roll out the dough ⅛ inch thick. Using a 5-inch round plate as a guide, cut out 8 rounds of dough. Moisten the edge of the dough rounds with water. Mound 1½ packed tablespoons of the beef filling on one half of each round and fold the dough over to form half moons; press the edges to seal. Pinch the edges at intervals to make pleats or crimp with the tines of a fork. Repeat with the remaining piece of dough to form 8 more empanadas.

5. Place the empanadas on the baking sheets and bake in the upper and lower thirds of the oven for 35 minutes, shifting the pans once halfway through, until browned. Serve the empanadas warm or at room temperature. **NOTE** Rendered lard is available at farmers' markets and specialty butcher shops.

MAKE AHEAD The baked empanadas can be refrigerated overnight. Reheat in a 350° oven. **WINE** *Empanadas and Malbec are a classic Argentinean pairing, with good reason—the juicy wine is excellent with beef. Try the 2011 Don Miguel Gascón Malbec or the 2010 La Posta Cocina Malbec.* ●

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