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# The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

## *Special Thanksgiving Issue*

**Wine Pairing Tips  
for the Big Feast**

**The Annual Candied  
Yam Conundrum**

**Not the Same-Old,  
Same-Old Side Dishes**

**France's Forgotten  
Wine Region: Alsace**

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## EDITOR'S JOURNAL

### Goal: A Stress-Free Turkey Day

By Robert Johnson

**No meal generates greater satisfaction... and, at the same time, more stress... than the big Thanksgiving feast.**

Satisfaction? Yeah, if you equate stuffing yourself with feeling "satisfied." (And, apparently, most of us do, because that's exactly what happens each November.)

Stress? You bet, because so many good hosts want everything to be just right — and there's a lot of "everything" to manage on Thanksgiving.

In my family, we've adopted the potluck approach. This eliminates most of the stress because it eliminates a good deal of the work in the kitchen. With proper planning, the oven and the microwave become mere heating vessels on the big day, rather than cooking appliances that must be closely monitored so all of the various dishes finish cooking at the same time.

Many hosts also stress over the wine selection(s) on Thanksgiving. That's easy to understand, because there are so many disparate flavors competing for the attention of our palates. How could there possibly be just one wine that would pair nicely with turkey, ham, stuffing, mashed



potatoes and gravy, candied yams, green bean casserole, corn bread, cranberry jelly and pumpkin pie?

The truth is: No such wine exists. That's why my family also has adopted the smorgasbord approach to wine on Turkey Day. We open up several bottles, place two glasses with each table setting, and let everyone decide

what they want on their own.

What varieties of wine should be included in that group? You'll find some helpful suggestions in this issue's "Food & Wine Pairings" feature on page 11. (We even have a way to deal with candied yams, and you'll find that idea in the "Wine Buzz" department on page 10.)

As for the Thanksgiving table itself, see "Vinesse Style" on page 8 for some stylish ideas.

And when the big day comes, pour a glass of your favorite wine, and chill. With a little advance planning, everything will turn out just fine.



## The Best Way to Wash Wine Glasses

**A**fter the big Thanksgiving feast, one thing is certain: There will be lots of dishes... and lots of wine glasses... to wash.

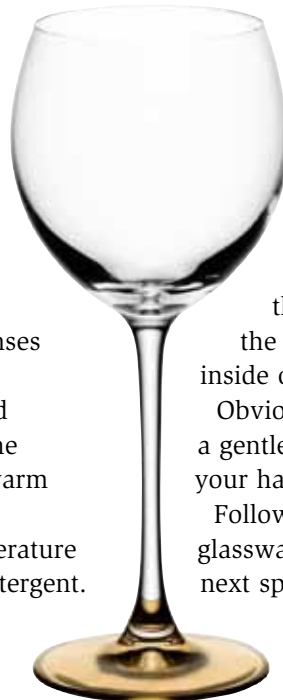
Whether you'll be pouring wine in expensive Riedel stemware or the smallish logo glasses you've picked up during visits to winery tasting rooms, there are two goals afterward: 1. you want to get the glasses clean, and 2. you don't want to break them.

Cleaning glassware actually is quite easy because it's more about process than cleaning products. A mild liquid detergent — one that rinses well — is all you really need.

Whatever you do, avoid using harsh soaps and scouring pads. Wash each glass by hand with the aforementioned mild liquid detergent and lukewarm water.

Once the glass is clean, adjust the water temperature to warm, and simply rinse out the remaining detergent.

Some people like to let their glasses air dry, but that's not a good idea because it requires



placing the glass upside down, and the rim is the most fragile part of the glass — easily chipped, even when the stem is handled with care.

It's better to dry the glass immediately, while it's still warm, using a linen towel or another type of lint-free towel. Use one hand to "cup" the bowl of the glass — with the glass sitting on the towel — and use your other hand to dry the inside of the glass with the other end of the towel.

Obviously, stemware made with thinner glass requires a gentle touch; you don't want the glass to break with your hand inside it.

Follow these simple steps, and you'll have crystal clear glassware — with winery logos or otherwise — for that next special meal... which, since the calendar doesn't lie, will be here before you know it.



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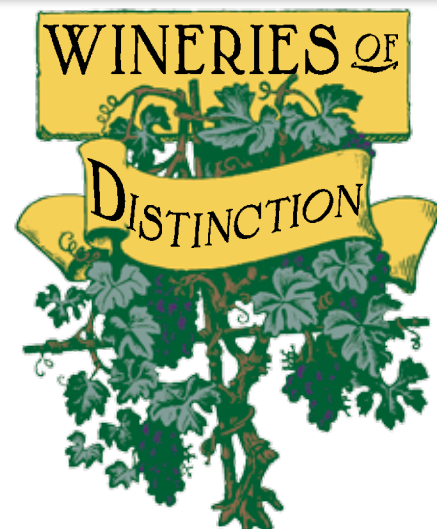
*The Caranos Return to Their Wine Roots at Lazy Creek*

**L**azy Creek Vineyards is named for the meandering creek that runs through the 95-acre ranch located four miles west of Philo in Mendocino County's bucolic Anderson Valley.

A pleasant detour off Highway 128, Lazy Creek's narrow, dirt road — overgrown with rambling bushes and ferns, towering redwoods and oak trees — opens onto the rustic farmhouse, barn, cottages and winery outbuildings with its menagerie of animals, gardens, fruit trees and vineyards. It's one of the smallest wineries in the valley, and the second oldest.

When Don and Rhonda Carano discovered Lazy Creek Vineyards, the quiet simplicity and charm reminded them of when they first started in the wine business more than 30 years ago as grape growers on a small ranch in Sonoma County's Alexander Valley. That's where they established Ferrari-Carano Vineyards and Winery.

The Caranos purchased the 95-acre Lazy Creek ranch in 2008 from Josh and Mary Beth Chandler. Planted to roughly 40 acres of grapes — including Pinot Noir, Gewurztraminer, Riesling and Chardonnay — it was love at first sight for Don and Rhonda. Their true



passion has always been for the land and all that it brings.

Prior to the Chandlers, Hans and Theresia Koebler operated Lazy Creek for 26 years, after they purchased the property from the Pinoli family, the founders of the ranch in the early 1900s. The Koeblers undertook the arduous task of planting additional vineyards, including Gewurztraminer, Pinot Noir and Chardonnay. Hans established Lazy Creek as a producer of award-winning Alsatian-style wines.

The Caranos honor the philosophy and tradition of producing the Alsatian/European-style of wines that Lazy Creek enthusiasts have come to enjoy. "We truly believe that great wines begin in the vineyards, and we feel honored to carry on the tradition of superbly-crafted, artisan wines

established by those before us at Lazy Creek,” says Don.

Also believing whole-heartedly in allowing the vineyards to express themselves is Lazy Creek’s winemaker, Christy Griffith. A true outdoors woman, Griffith grows her own organic vegetables, and will tell you that winemaking is all about the senses.

First attracted to the industry when she was an intern at Murphy-Goode Estate Winery, Griffith became passionate about winemaking because it is art and chemistry combined, and a very hands-on profession.



After receiving her enology degree from Cal State Fresno, she spent five years as assistant winemaker at Jordan Vineyards & Winery, then joined Ferrari-Carano as assistant winemaker, focusing on Pinot Noir and Chardonnay.

Now, it is her goal to allow the land to express itself in the wines, with minimal intervention.

“We have such a great diversity of clones and some unique vineyard sites that allow for complex, concentrated, multidimensional wines,” Griffith says. “The Lazy Creek wines are true terroir-driven, and I plan to convey that by letting the land speak for itself in the finished bottle — balanced, rich and delicious wines.”

Blessed with a temperate, cool climate, the Anderson Valley is classified in viticulture terms as a Region 1 growing area, a designation for the coolest climate in which grapes can be commercially grown. The combination of warm, sunny days

with foggy nights and mornings allows the grapes to mature slowly and reach their full varietal characteristics.

Lazy Creek’s 92-acre ranch is planted to only 52 acres of grapes, including the oldest Gewurztraminer vines in the valley, planted by Hans Koebler in 1970. The yield for these vines is extremely low, producing stunningly concentrated fruit.

The majority of the ranch is planted to Pinot Noir, including an 8-acre block said to be the oldest Pinot vineyard in California.

In addition to Lazy Creek’s award-winning Gewurztraminer and Pinot Noir, a small amount of Riesling is produced from a 2.4-acre vineyard block, as well as Syrah from a 3-acre block.

Lazy Creek’s rolling, well-drained terrain in such a small area — ranging from 15 to 30% slope with gravelly, sandy loam, to terrain with a 5 to 15% slope of brown loam derived from weathered bedrock sandstone — gives this estate its unique character and beauty.

The entire ranch has been sustainably farmed for more than 40 years. Recycling all organic matter for use in the vineyard and the gardens around the winery, as well as the integration of farm animals, continues to this day.

Don and Rhonda Carano have always believed in letting the land speak for itself through as little intervention as possible to create the most natural conditions possible in producing wines that are truly born from the Earth. The wines of Lazy Creek Vineyards represent this philosophy deliciously.

## Winery 4-1-1

### Lazy Creek Vineyards

4741 Highway 128

Philo, Calif. 95466

888-529-9275 or 707-895-3623

Call for visitor hours.

## Four Seasons



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## *A Few Taste-Tempting Alternatives for Those Who Do Not Wish to Cook*



*South Coast Winery, Resort & Spa in Temecula, Calif.*

***You've worked hard all year. You really don't want to spend all day in the kitchen on Thanksgiving... or cleaning up the mess afterward.***

What to do? Eschew tradition for one year, and give thanks by having someone else do the cooking... or by turning the holiday weekend into a wine-touring weekend. South Coast Winery, Resort & Spa in Temecula, Calif., has planned a special Thanksgiving menu at its Vineyard Rose Restaurant, while the wineries of Oregon will renew their own tradition by opening their doors to the public on the three days immediately following Turkey Day.

Let's start with the holiday meal in Southern California, just north of San Diego. The multi-course extravaganza, available from 11 a.m. to 9 p.m., includes:

- Goat Cheese and Membrillo Mousse on an Artisan Baguette.
- Butternut Squash Soup with Pumpkin Seed Oil and Crème Fraiche.
- A choice of three entrees — Roast Turkey & Braised Dark Meat (with Traditional Sausage-Sage Stuffing, Mashed Potatoes, Cranberry-Orange Relish and Giblet Gravy); Syrah-Braised Boneless Short Rib (with

Sweet Potato Gratin, Mushrooms, Green Beans and Smokehouse Almonds); or Herb-Crusted Sea Bass (with Wild Rice Pilaf and Local Honey-Braised Baby Carrots).

- Crustless Pumpkin Pie with Chantilly Cream and Candied Pecans.

Prices for the full meals range from \$38 to \$43, and early reservations are recommended. Reserve one of the resort's private villas, and you can "stroll home" after dinner.

On the day after Thanksgiving, as they have for 29 years, more than 150 wineries and tasting rooms in Oregon's Willamette Valley will open their doors for special tastings and holiday festivities. Many of the smaller, family-owned wineries open to the public only on select holiday weekends such as this one.

While making the rounds of the valley, you can taste new wines or older vintages, check out one of the newer wineries and tasting rooms, meet winemakers, sample wine from the barrel, enjoy specialty food pairings and listen to live music.



## **TOURING TIPS**

Because the valley is so vast, it's best to concentrate on just one area per day. With more than 200 wineries and tasting rooms from which to choose, you definitely won't go home thirsty. Here are some wine-tasting routes to help you explore the corners of the valley and make the most of your holiday weekend adventure (maps are available online by using the links in the "For Further Information" box)...

■ **Northern Willamette Valley** — Visit wineries in Portland's own backyard, then continue through the scenic hills and valleys of Washington and Yamhill counties. From Portland, head west on Hwy. 26 and connect through the back roads to Hwy.



*Oregon's Willamette Valley at sunset*

47. If you keep heading south, your wine-tasting stamina (and designated driver) will lead you all the way to Carlton.

■ **Southern Willamette Valley**

— This is the perfect route for the adventurous wine taster seeking some of the valley's most distinct wines. From the north, it's a short drive down I-5 to Salem and west to 99W, where you can get off the beaten path and visit many wineries near Salem, Albany, Corvallis, Monroe and surrounding areas.

■ **Eola-Amity Hills** — Experience the back-road charm of Eola-Amity Hills wineries outside Salem. This hidden gem is only 45 minutes from Portland. Head south on I-5 and then west to these small, family-owned estates. For an unforgettable entrance into wine country, take your friends and family across the Wheatland Ferry.

■ **The Back Door to Dundee Hills & Chehalem Mountains** — When it comes to wine tasting, we all want to spend more time visiting our favorite wineries and less time on the road. Concentrating on this area — and following the online map — will enable you to experience many great wineries while avoiding some of the traffic.

■ **The Road to Carlton and McMinnville** — These two towns offer a unique wine-tasting experience: tasting rooms pouring world-class

wines, all within a walk around the block (or two). Talk about efficiency. Make time to visit some of the beautiful wineries and vineyards along the way as you enjoy the scenic back roads of Hwy. 240.

Keep in mind that you'll be sharing the road with a great many fellow wine lovers, so drive with care.

### *For Further Information*

**The Vineyard Rose Restaurant at South Coast Winery, Resort & Spa**  
Temecula, Calif.  
951-587-9463  
[www.wineresort.com](http://www.wineresort.com)

**North Willamette Valley Wineries**  
[www.northwillamettevintners.org](http://www.northwillamettevintners.org)

**Eola-Amity Hills Wineries**  
[www.eolaamityhills.com](http://www.eolaamityhills.com)

**Dundee Hills Wineries**  
[www.dundeehills.org](http://www.dundeehills.org)

**Chehalem Mountains Wineries**  
[www.chehalemmountains.org](http://www.chehalemmountains.org)

**Carlton Wineries**  
[www.yamhillcarltondistrict.com](http://www.yamhillcarltondistrict.com)

**McMinnville Wineries**  
[www.mcminnvilleava.org](http://www.mcminnvilleava.org)

**General Willamette Valley and Thanksgiving Weekend Info**  
<http://willamettewines.com>

# VINESSE

## Hot LIST

**1 Hot Wine Cruise.** Next Sept. 2-14, *Food & Wine* magazine's 3rd annual Wine Voyage will take place, beginning in Barcelona and concluding in Lisbon. Stops en route include Palma de Mallorca, Valencia, Granada (Motril), Funchal (Madeira), Santa Cruz de la Palma, Lanzarote, Agadir, Casablanca, Seville and Cadiz. The wine program features exclusive parties, winemaker dinners, seminars and a special tasting of top-rated Spanish wines. Rates begin at \$4,899 per person, including airfare.  
[www.foodandwinetrails.com](http://www.foodandwinetrails.com)

**2 Hot Nantucket Osteria.** Pazzo is said to be the only restaurant on the island with a rotisserie, and chef Marco Coelho puts it to good use, fueling it with a mix of grapevines and cherry and pecan wood. The menu is unique, divided into sections for homemade pastas, Moroccan *tagines* and dishes cooked in Spanish earthenware pots (known as *cazuelas*).  
[www.pazzonantucket.com](http://www.pazzonantucket.com)

**3 Hot Reims Hotel.** When visiting the Champagne region of France, a stay at Les Crayeres will make you feel like you're a world away from, well, everything. The property has just 20 rooms, boasts a lovely garden, and is home to a restaurant with a wine list that includes nearly 300 different bottlings of the reason you made the trip in the first place — Champagne.  
[www.lescraayeres.com](http://www.lescraayeres.com)



**K**ir. White wine that is flavored with a soupcon of cassis. It's typically served as an aperitif, and when mixed with Champagne, the drink is called Kir Royale.

**L**ambrusco. An old-style Italian wine that is made in red, white and rosé versions. In America, the most commonly known is light red in hue, semi-sweet and slightly effervescent.

**M**arc. The residue (pits, skins, seeds) that remains after winegrapes have been pressed and the juice separated. In France, a potent *Eau de Vie* is distilled from this mixture.

**N**iagara. Grape grown in the eastern United States, used primarily for eating. A small amount of wine also is made from Niagara grapes each harvest season.

**O**enophile. A person who enjoys wine, rising to the level of connoisseur.

## VINESSE STYLE

### THE THANKSGIVING TABLE

*Thanksgiving is one of those holidays when we dress to impress — and we're not talking about dressing the turkey.*



Particularly if your in-laws are coming over, you'll want the dinner table to look impressive... and stylish. You can accomplish that goal with a few holiday-centric additions from Williams-Sonoma, West Elm and Crate & Barrel.

The Woodland Turkey Dinnerware Collection isn't something with which you'd set the table every day, but that's the point. It was designed by Parisian artist Marc Lacaze, and the collection is decorated with a portrait of a turkey rambling through an autumn forest.

Check it out at: [http://www.williams-sonoma.com/products/woodland-turkey-dinnerware-](http://www.williams-sonoma.com/products/woodland-turkey-dinnerware-collection/?cm_src=hero)

[collection/?cm\\_src=hero](http://www.williams-sonoma.com/products/woodland-turkey-dinnerware-collection/?cm_src=hero)

To add splashes of color to the table, set it with Cross Dye Basic Napkins. The napkins may be "basic," but the colors are vibrant. They're sold in sets of 4.

See them in all their jewel-toned glory here: <http://www.westelm.com/products/cross-dye-basic-napkin-e381/?pkey=cthanksgiving-decorations>

You say you're all set for dinnerware and napkins? You can still add a unique Thanksgiving touch to your dinner table with a Turkey Candleholder. The one we found from Crate & Barrel holds one tealight candle, and costs less than \$5 — which means you can invest more in a fancy dessert.

You can learn more about the candleholder at: <http://www.crateandbarrel.com/decorating-and-accessories/candleholders/turkey-candleholder/s659609>

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## APPELLATION SHOWCASE



***Separated from the rest of France by the Vosges mountains, the Alsace region suffers from a bit of an identity crisis — no doubt because control of the area has been French at various times through history, and German at other times.***

But it's worth seeking out the wines of Alsace — primarily Riesling, Gewurztraminer, Pinot Gris, Pinot Blanc and Pinot Noir — because they are among the most food-friendly of all wines. That makes them an excellent choice to include on the wine bar adjacent to the Thanksgiving dinner table.

The wines of AOC Alsace, for which the grape variety typically appears on the label, are comprised of 100% of that varietal. Where not indicated, the wine usually is a blend of several grape varieties, sometimes called “Edelzwicker” or “Gentil,” or bearing a brand name. Corresponding geographical information (vineyard site, commune, etc.) may also be included on the label.

The Alsace Grand Cru appellation recognizes the 51 most exceptional terroirs, which impart to the wines an expressive character and a unique authenticity. The designation is attributed to wines satisfying a number of quality-related criteria: strict limitations on terroir, highly

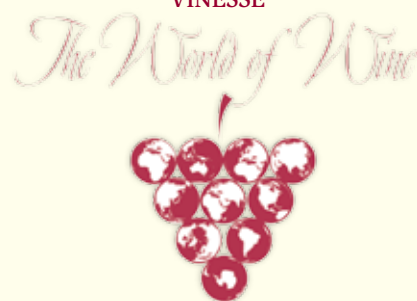
restricted yields, specific rules of conduct regarding the vines, minimal natural ripeness levels and flavor.

The label must indicate the vintage and one of the 51 terroirs, and may indicate the grape variety. The Grand Cru of Alsace represent an average annual production of about 500,000 cases — just 4% of the total wine production of the region.

AOC Crémant d'Alsace is the jewel in the crown of the sparkling wines produced in Alsace. Fresh and elegant, Crémant d'Alsace is developed by secondary fermentation, and primarily made from Pinot Blanc grapes, but also from Pinot Gris, Pinot Noir, Riesling or Chardonnay. The grapes are picked at the very beginning of the harvest, an auspicious moment when they offer the best balance and harmony for vinification.

Because of its unique personality and outstanding quality, Crémant d'Alsace is currently the top AOC sparkling wine consumed in homes across France, according to the website Vins d'Alsace.

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“ It is well to remember that there are five reasons for drinking wine: the arrival of a friend, one’s present or future thirst, the excellence of the wine, or any other reason. ”

— Latin proverb

**Q** I really don’t like the dish, but my father-in-law insists that serving candied yams — complete with marshmallows on top — is a Thanksgiving tradition that our family should honor. So, to keep peace in the family, I’ll be making it. But I’m at a loss about what kind of wine to serve with it. Any ideas?



**K**ing Estate Winery in Eugene, Ore., is teaming up with SolarCity, Lane Electric Co-op and Advanced Energy Systems to install the largest solar power system at a winery in the Pacific Northwest. Construction on the 973.84-kilowatt solar system began in October. The system’s 4,144 solar panels on about 4 acres of land should eliminate more than 38 million pounds of carbon dioxide over the next 25 years. According to estimates provided by the Environmental Protection Agency, this amount is equivalent to the annual greenhouse gas emissions from 3,381 passenger cars or 1.9 million gallons of gasoline. The King Estate solar power system is large enough to offset the annual power usage of approximately 100 residential homes.

**A**s we know, Thanksgiving dinner is the trickiest meal of the year because there are so many flavors on the table, including those candied yams. See the “Editor’s Journal” column and “Food & Wine Pairings” department in this issue for some (hopefully) helpful ideas. But if one were to isolate the candied yams and pair a wine specifically with that dish, we’d suggest Tawny Port or a not super-sweet dessert wine. It may sound like overkill to pair sweet with sweet, but let’s face it: The entire Thanksgiving meal is about overkill.

**A** sure sign that times are changing in the wine world is the recent report in *Food and Wine* magazine that an Italian nursery sold 170,000 Sangiovese vines — to growers in the Languedoc region of France. Up until now, French plantings of the historic variety of Tuscany have been limited to the island of Corsica. In the past, tradition never would have allowed such a cross-cultural development. Today, it’s all about making good wine — wherever a specific variety may fare best.



**T**ravel agents have become an endangered species in the internet age, but good ones are still worth their weight in gold. According to *Travel & Leisure* magazine, one of them is Deborah Trevino, whose services include lining up tastings at exclusive Napa Valley wineries and coveted tables at wine country restaurants such as the French Laundry. For more information, go to: [www.hobsontravel.com](http://www.hobsontravel.com)

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Number of chateaus in the Bordeaux region of France that, in 1855, were selected as “classified growths.” While these have traditionally been considered the area’s best wineries, there are many, many other Bordeaux estates that make excellent wine and charge much less for it.

## FOOD & WINE PAIRINGS



### 6 GO-TO TURKEY DAY WINES

**O**pening just one bottle of wine on Thanksgiving Day? Go with a sparkler. Its toned-down flavors won't compete with the many dishes being served, and its bright acidity and effervescence will provide a party for your palate.

But if you have a big group coming over and would like to open a number of bottles, we'd suggest mixing it up a bit. Try these six varieties — three whites and three reds — and let the good times pour...

#### RED WINES

■ Pinot Noir — Great with turkey and stuffing, this variety possesses some earth-like aromas and flavors that complement its fruit flavors, and also stand up to the stuffing. At the same time, it's silky in the mouth, providing a nice counterpoint to the assertive flavors of the food.

■ Zinfandel — The exact opposite of Pinot Noir in terms of mouthfeel, Zin is our pick as a pairing partner for several of the typical side dishes. Its ample fruitfulness helps balance both sweet and bitter flavors in the food.

■ Syrah — The peppery quality found in most Shiraz bottlings acts almost like a seasoning for the turkey meat, and it also matches nicely with the herbal nuance of stuffing.

#### WHITE WINES

■ Riesling — Spicy, salty or sweet. At least one of those words describes

most of the dishes that will be on the dinner table, and Riesling works well with all of them. In fact, Riesling has been described by some as the most food-friendly wine on Earth, which makes it a natural selection for Thanksgiving.

■ Gewurztraminer — In this case, the spice is in the wine, and we can think of no better pairing partner for turkey and gravy — together, or individually.

■ Pinot Grigio — If you're drinking a lot more Sauvignon Blanc these days, take a break from that food-friendly variety and opt on this day for Pinot Grigio. It pairs well with fatty foods, and also handles herbs and spices better than most other whites.

#### OTHER CHOICES

If you'd like to open up still more bottles for even greater variety, consider the aforementioned Sauvignon Blanc, as well as Viognier, Albarino, Beaujolais Nouveau or rosé-style wines.

And with pumpkin or pecan pie, try Cream Sherry, Port or Late Harvest Riesling.

## Light & Sweet

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## SHRIMP AND SCALLOP RISOTTO

Mashed potatoes and gravy are a Thanksgiving tradition in many households. But if you're looking to make new traditions, try this tasty dish. This recipe makes 6 servings.

### Ingredients

- 1 lb. shrimp, peeled and deveined, shells reserved
- 8 cups chicken broth
- 3 tablespoons extra virgin olive oil
- 2 large shallots, finely chopped
- 2 cups risotto Arborio rice
- 2 large plum tomatoes, seeded and diced
- 1/2 cup dry white wine
- 12 large sea scallops
- 1 large garlic clove, smashed
- 2 tablespoons unsalted butter, cut in 2 pieces
- 1/4 cup fresh flat-leaf parsley, chopped
- Coarse sea salt, to taste
- Freshly ground black pepper, to taste

### Preparation

1. Rinse the shrimp shells under cold running water. Heat the broth and shrimp shells in a large saucepan over medium-high heat. Cover and simmer for 15 minutes. Using a slotted spoon, remove and discard the shrimp shells. Keep the broth at a simmer over medium-low heat.
2. Heat 2 tablespoons of the oil in a heavy-bottomed saucepan over medium heat. Add shallots, and cook until translucent (about 4 minutes). Add the rice, and cook, stirring, until the rice is coated in the oil and the kernels are translucent (about 3 minutes).
3. Add the tomatoes and wine to the rice. Cook, stirring, until the wine has completely absorbed. Using a ladle, add 3/4 cup of hot broth to the rice. Use a wooden spoon to stir rice constantly. When the rice has absorbed most but not all of the liquid, and the mixture is just thick enough to leave a clear wake behind the spoon when stirring, add another 3/4 cup broth. Continue adding broth in this manner, stirring constantly, until all the broth has been used, the kernels are *al dente* in the center, and they are

suspended in a liquid that resembles heavy cream (about 18 minutes).

4. Meanwhile, about 10 minutes after the risotto has started cooking, prepare the shrimp and scallops. In a large skillet, heat the remaining tablespoon of oil. Add garlic clove and cook until lightly browned. Remove garlic with a slotted spoon, and add the shrimp and the scallops.
5. Cook until the shrimp are pink and the scallops are lightly browned on both sides (about 4 minutes). Transfer the scallops to a plate and cover with foil.
6. Pour the remaining contents of the skillet (flavorful oil included) into the risotto, and mix well. Stir in the butter pieces and parsley, and mix until the butter has melted. Remove from heat and season with salt and pepper.
7. Serve immediately, garnished with the parsley.

## BROCCOLI WITH GARLIC

Can't handle another green bean casserole? This recipe makes 5 servings, and may even appeal to people who think they hate broccoli.

### Ingredients

- 5 cups broccoli florets
- 3 Tbsp. olive oil
- 6 cloves garlic
- 1/4 cup hazelnuts
- Kosher salt, to taste

### Preparation

1. Place broccoli in a sealable plastic bag. Seal and poke holes in the bag to allow steam to escape. Microwave for 4-5 minutes.
2. Meanwhile, heat olive oil over medium heat in a large frying pan. Chop garlic finely. Add nuts to oil, stirring to toast lightly (about 1-2 minutes).
3. Turn heat down slightly, add garlic, and heat another minute.
4. Add broccoli to pan. Coat with olive oil mixture and cook another 2-3 minutes, until softened.
5. Season with kosher salt to taste.

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