

Grilled Romaine Salad *with Cayuga White*

Servings: 4
Prep time: 10 min
Cook time: 10 min

INGREDIENTS

- 1 clove garlic, minced
- 6 anchovy fillets, minced
- 2 teaspoons mayo
- 2 teaspoons Dijon mustard
- ½ cup extra-virgin olive oil
- 4 tablespoons cider vinegar
- Kosher salt and black pepper to taste
- 2 heads romaine lettuce, tops and bottoms trimmed neatly, the heads cut lengthwise into quarters
- ½ cup grated Parmesan



METHOD

1. Build a fire in your grill, leaving one side free of coals. When coals are covered with gray ash and the temperature is medium (you can hold your hand 5 inches above the coals for 5 to 7 seconds), you are ready to cook. (For a gas grill, turn all burners to high, lower grill cover and heat for 15 minutes, then turn burners to medium.)
2. Meanwhile, make the dressing: Put the minced garlic into a bowl, and add the minced anchovies. Using a whisk, mix and mash these ingredients together until they form a paste. Add the mayonnaise and the mustard and whisk. Add the olive oil, whisking all the while, and then the vinegar. Season to taste with salt and pepper. Set aside.
3. Make the salad: Drizzle the olive oil over the quartered heads of lettuce. Lightly grill these directly over the hot coals for 15 to 20 seconds on each side, until they are lightly golden, then remove to the cool side of the grill. Using a pastry brush or a small spoon, paint the dressing over the lettuce, making sure to get dressing between the leaves. Sprinkle the lettuce with Parmesan and cover the grill for 1 or 2 minutes to allow the cheese to melt and the lettuce to soften further. Remove lettuce to a platter and serve.

NOTES:

Lettuces do nicely on the grill, softening slightly at their centers and charring beautifully at their tips. Their bitterness is a fine counterpart to the sweet spiciness of a lot of grilled foods. In this recipe, the dressing is Caesar-like. Mustard and mayonnaise serve as emulsifiers, while anchovies, garlic and vinegar provide a welcome kick. Make sure to paint the dressing into the crevices between the leaves, so that while the lettuce caramelizes slightly on the exterior, there is still warm creaminess within.



BANGING BABY'S-GOT-BACK RIBS

RIB RUB

- ¼ cup cumin seeds
- ¼ cup coriander seeds
- ¼ cup fennel seeds
- ¼ cup yellow mustard seeds
- 2 pasilla chiles, stemmed, seeded, deveined, and torn into small pieces
- 2 ancho chiles, stemmed, seeded, deveined, and torn into small pieces
- ½ cup dried whole oregano (preferably Mexican)
- 2 tablespoons onion powder
- 2 tablespoons garlic powder
- ¼ cup Spanish paprika, preferably sweet or hot

CHILE SAUCE

- 3 medium white onions (quartered)
- 8 medium fresh tomatillos, husked and washed
- 4 plum tomatoes, cored and quartered
- 8 whole garlic cloves, peeled
- Olive oil, for drizzling
- 1 ancho chile (½ ounce), stemmed, seeded, and deveined
- 2 guajillo chiles (½ ounce), stemmed, seeded, and deveined
- 1 quart chicken stock (low-sodium store-bought is fine)
- 3 tablespoons extra virgin olive oil

OTHER INGREDIENTS

- 4 garlic cloves, finely chopped
- 2 medium white or yellow onions, finely chopped
- 4 garlic cloves, finely chopped
- ½ teaspoon cayenne pepper
- One 15-ounce can crushed tomatoes
- ½ cup molasses
- ½ cup apple cider vinegar
- Grated zest and juice of 1 orange

DIRECTIONS

1. At least 8 hours before you plan to cook, lay the ribs on a cutting board, curved bone side up. Using a sharp pairing knife, slice into the tough white membrane covering the ribs. Carefully peel off and discard the membrane. Rub the ribs generously all over with Aarón's Adobo. Wrap them in plastic wrap and refrigerate them for at least 8 hours, or overnight, to allow the flavors to penetrate.
2. Make the sauce (directions below). Heat the olive oil in a large saucepan over medium heat. Add the onions and garlic and cook them until softened and translucent, about 6 minutes. Add the cayenne, Chile Sauce, tomatoes, molasses, vinegar, and orange zest and juice and bring the mixture to a boil. Reduce the heat and simmer, stirring occasionally, until reduced and thick, about 45 minutes.
3. When you're ready to cook, preheat a gas grill to medium or an oven to 250°F, or burn down charcoal to red embers covered with gray ash. Turn off one burner or push the coals to one side and put the ribs on the grill rack over indirect heat. Cover the grill and cook the ribs for 2 hours, adding more charcoal now and then as necessary to keep the heat even. For oven cooking, line a baking sheet with aluminum foil and lay the ribs on it. Mop them thickly with the sauce, and cover with more foil. Roast for 2 to 3 hours, adding more sauce every 30 minutes. Until the meat is tender and falling off the bone. (Times will vary; check the meat every 30 minutes.)
4. For grilling, after 2 hours, brush the ribs thickly with the sauce on both sides and flip them. Cover the grill and cook, brushing occasionally with sauce, until the ribs are tender, about 30 minutes.
5. Serve warm or at room temperature with any extra sauce for dipping.





Coq au Riesling



5 servings



1 hr 30 min



INGREDIENTS

4 pounds chicken legs, split
Kosher salt
Freshly ground pepper
1/4 cup canola oil
1 medium onion, chopped
1 medium carrot, chopped
1 celery rib, chopped
2 medium shallots, chopped
1 1/2 cups dry Riesling
1 1/2 cups chicken stock
4 thyme sprigs
2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
1 pound mixed mushrooms, sliced
1/2 cup crème fraîche
2 teaspoons fresh lemon juice
Finely chopped tarragon, for garnish

INSTRUCTIONS

1. Preheat the oven to 300°. Season the chicken with salt and pepper. In a large, enameled cast-iron casserole, heat 2 tablespoons of the canola oil. Add half of the chicken and cook over moderately high heat, turning, until browned, 8 minutes. Transfer to a plate. Cook the remaining chicken, then pour off the fat and wipe out the casserole.
2. Heat the remaining 2 tablespoons of canola oil in the casserole. Add the onion, carrot, celery and shallots and cook over moderate heat, stirring, until the vegetables are softened and lightly browned, 8 minutes. Add the wine and simmer for 1 minute, scraping up the browned bits from the pot. Add the chicken stock and thyme and bring to a boil.
3. Nestle the chicken in the casserole; cover and braise in the oven for 1 hour, until tender.
4. Meanwhile, in a very large skillet, melt the butter in the olive oil. Add the mushrooms and cook over high heat, without stirring, until well browned, 5 minutes. Season the mushrooms with salt and pepper and cook, stirring, until tender, 3 to 5 minutes; transfer to a plate.
5. Transfer the chicken to a plate. Strain the braising liquid through a fine sieve into a heatproof bowl, pressing on the solids; skim off the fat. Return the braising liquid to the casserole and boil until reduced to 1 1/2 cups, 3 to 5 minutes. Whisk in the crème fraîche and lemon juice and season with salt and pepper. Add the mushrooms and chicken to the sauce and simmer for 3 minutes. Garnish with tarragon and serve.