



Stone Cap Chardonnay, Columbia Valley 2009

StoneCap Wines are handcrafted entirely from estate grown grapes from the renowned Goose Ridge Estate Vineyard in Washington's Columbia Valley. This expansive (1,600 acres) and highly regarded vineyard allows the winemakers to produce stunning quality wines while remaining sensibly-priced. This Chardonnay is more lively, with floral and tropical fruit aromas that blend beautifully with flavors of star fruit, citrus and green apple. This wine has made it's critical acclaim with *Wine Spectator* Magazine, who described it as, "On the lighter side, offering pretty floral overtones to the lime and apple flavors. Finishes with a refreshing lilt." ~ **87 Points**, Oct 31, 2011

Thieves' price: \$8.99

Low-Cal Fettuccine

(serves 4)

Ingredients:

1 tablespoon unsalted butter
1 clove garlic, minced
1 teaspoon grated lemon zest
2 teaspoons all-purpose flour
1 cup low-fat (2%) milk
Kosher salt
2 tablespoons Neufchatel or low-fat cream cheese

3/4 cup grated parmesan cheese, plus more for topping

3 tablespoons chopped fresh parsley

12 ounces fresh fettuccine

Freshly ground pepper



Directions: **Make the sauce:** Melt the butter in a skillet over medium heat.

Add the garlic and lemon zest and cook until the garlic is slightly soft, about 1 minute. Add in the flour and cook, stirring with a wooden spoon, 1 minute.

Whisk in the milk and 3/4 teaspoon salt and cook, whisking constantly, until just thickened, about 3 minutes. Add the Neufchatel and parmesan cheese; whisk until melted, about 1 minute. Stir in the chopped parsley.

Meanwhile, bring a large pot of salted water to a boil. Add the fettuccine and cook until al dente, 2 to 3 minutes. Reserve 1 cup cooking water, then drain the pasta and return to the pot.

Add the sauce and 1/2 cup of the reserved cooking water to the pasta and gently toss to combine, adding more cooking water as needed to loosen. Season with salt. Divide among bowls and top with parmesan and pepper.



Mas de Guiot Grenache/Syrah, Costières de Nimes 2010

This small château is located near the town of Saint-Gilles, 15 miles from the Mediterranean Sea. Owned by François and Sylvia Cornut, who are exceptional farmers and pay extra attention to detail in each and every step of the winemaking process. François is meticulous in his viticultural practices and a true believer in sustainable agriculture, using no synthetic herbicides, pesticides or fertilizers on any of his vineyards or crops. Sylvia takes over inside the winery. She ferments all fruit separately in stainless steel tanks. Both grape varieties are grown at very low yields and hand-harvested. The rocky soil here is reminiscent of Châteauneuf-du-Pape, and the fruit is always picked late, ensuring very deep, profound wines, with amazingly soft tannins.

Thieves' price: \$9.99

Italian Sausage Sloppy Joe's (Makes 8)

Ingredients:

1 tablespoon olive oil
1 pound ground sirloin
8 ounces ground pork
8 ounces ground veal
2 cloves garlic, minced
1 medium onion, diced
1 teaspoon dried Italian seasoning
1/4 cup dry white wine

One 28-ounce can diced tomatoes,
with juice
1/2 cup whole milk
Kosher salt and freshly ground black
pepper
8 slices aged provolone cheese
8 hinged hoagie/sub rolls
Oil-packed hot giardiniera pepper, (or
other sweet and hot peppers) for
serving

Directions:

- 1) Heat the olive oil in a Dutch oven over medium heat. Add in the sirloin, pork and veal, and brown until no longer pink, about 10 minutes. With a slotted spoon, remove the meat and store in a bowl, leaving the juices and fat in the Dutch oven.
- 2) Sweat the garlic, onions and Italian seasoning in the Dutch oven, stirring frequently to insure they do not burn. Once the onions are translucent, add the meat back to the pan and then add the wine to deglaze. Add in the tomatoes and milk and bring to a simmer, stirring frequently until the sauce thickens, about 15 minutes. Season with salt and pepper.
- 3) Sandwich Build: Place a piece of cheese in each hoagie roll. Place some meat on top and the some giardiniera on the top of it all.



Lange Twins Viognier, Clarksburg 2010

For five generations, the Lange family has been growing sustainable wine grapes in Lodi. Their great-grandparents settled in the region in 1870 and started the family farm, and for the next three generations they continued farming and expanding their agricultural practices throughout Lodi. In 1974 the twins, Randall and Brad, decided to start growing grapes on their own, working as negociants. It wasn't until 2006, when *their* grown kids decided they wanted to continue wine growing, that they became an official winery. This Viognier is predominantly stainless steel aged, but has a richness that comes from extended time on the lees. An exotic floral and spice character on the nose, with tropical fruit overtones on the palate. It's a well-balanced and aromatic white, but still dry and refreshing.

\$16 Value. Thieves' price: \$13.99

Brown-Bagged Halibut w/ Papaya Salsa (serves 4)

Ingredients:

Brown Bagged Sea Bass:

- 4 tablespoons olive oil
- 4 standard issue lunch-size brown paper bags
- 4 (6-ounce) halibut fillets
- Salt and pepper
- 2 tablespoons soy sauce
- 2 tablespoons freshly squeezed lime juice
- 3 tablespoons freshly grated ginger

Papaya Salsa:

- 2 ripe papayas, skinned, seeded, then diced into 1/4-inch cubes. If papayas are unavailable, replace with a mango
- 4 scallions, trimmed then diced
- 1/2 cup lightly packed cilantro leaves, chopped
- 4 tablespoons freshly squeezed lime juice
- 4 tablespoons red bell pepper or red cabbage (for color), finely chopped
- 2 jalapeno chilies, seeds and veins removed, minced

Directions: Preheat oven to 425 degrees F.

Drizzle 1 tablespoon of olive oil over the outside of each bag and rub it with your hand until all surfaces of the bag have absorbed the oil. Rinse fillets, then pat dry. Season both sides with salt and pepper. In a small bowl, mix soy sauce, lime juice, and ginger. Set bags on their broad side and place one fillet flat inside each bag. Then, using a tablespoon, reach into the bag and spoon one quarter of the soy-lime-ginger mixture over each of the fillets. Force excess air from the bags, roll up the open ends and tightly crimp to seal shut. Bake on a cookie sheet for 10 minutes. Combine all salsa ingredients in a bowl and mix thoroughly with a fork. To serve, tear a small slit in the bags, peel back the paper just enough to expose the fish, then spoon Papaya Salsa overtop of bag. Serve immediately.



Sobon Estate Zinfandel, Fiddletown 2009

Amador County once reigned supreme as wine country during the Gold Rush of the 1850s. Within a few decades, there were over 100 wineries in the area. However, the decline of gold-mining, followed by Prohibition in 1919, devastated this frontier wine community, which remained dormant until the late 1960s. This time, a new generation of pioneers were drawn by the region's rolling, sun-drenched hillsides, warm daytime temperatures, and decomposed granite soils – ideal conditions for producing top-quality wine grapes. The vines of “Fiddletown” Zin were planted as long ago as 1910. Their age results in lower yields, but with better quality to each cluster. Aromas of cherry, baking spice, and concentrated fruit. The flavors of toasty, dusty cherry are typical of the Fiddletown area.

\$22 Value. Thieves' price: \$Shhh!!!

Teriyaki-Glaxed Pork Spare Ribs

(serves 4-6)

Ingredients:

Salt and freshly ground black pepper

1/2 cup Chinese five-spice powder

1 rack pork spareribs, trimmed of excess fat, cut in 1/2 through the bone so you have 2-inch length riblets

2 tablespoons white sesame seeds, for garnish

Cilantro leaves, chopped, for garnish

Green onion, thinly sliced, for garnish

Directions: Preheat the oven to 300F.

1) Mix the salt and pepper in a small bowl with the five-spice powder. Rub the mixture all over the ribs and arrange the ribs in a single layer in a roasting pan and slow-roast for 2 hours. 2) To make Teriyaki Glaze: In a pot, combine the soy sauce, grapefruit juice, hoisin sauce, ketchup, rice wine vinegar, chile, garlic, and ginger over medium heat. Bring to a slow simmer and cook, stirring, until thickened, about 20 minutes. Reserve 1 cup of Teriyaki Glaze in a small bowl and set aside. 3) In the last 30 minutes of cooking, baste the ribs with the Teriyaki Glaze. When they are done, the meat will start to pull away from the bone. Just before you're ready to eat, baste the ribs with the Teriyaki Glaze again and stick them under the broiler for 5 to 8 minutes to make the spareribs a nice crusty brown. Separate the ribs with a cleaver or sharp knife, cutting at every second rib so there are 2 bones per piece. Pile them on a platter, and pour on the reserved Glaze. Sprinkle with sesame seeds and chopped cilantro.

For the Teriyaki Glaze:

1 cup low-sodium soy sauce

1 cup fresh grapefruit juice

1/4 cup hoisin sauce

3 tablespoons ketchup

3 tablespoons rice vinegar

1 fresh red chile, split

2 garlic cloves, smashed

2" piece fresh ginger, cut into

1" coins

