



Seared Scallops with Lemon Caper Cream Sauce

Ingredients

1 dzn scallops, patted dry, salted and peppered
2 Tablespoons Vegetable oil
Pint of heavy whipping cream
¼ cup dry white wine
Juice of 1 lemon
2 Tablespoons capers, drained
1 teaspoon dill weed, dried or fresh

Instructions

Set scallops on a plate and pat dry with paper towels. Season with salt and pepper. Heat your pan on the stove on med-high almost to the point of smoking. Add vegetable oil to the pan and swirl so it covers the entire bottom. Add the scallops to the pan and sear for 1-2 minutes on each side (depending on thickness). Remove scallops from the pan and set aside. Deglaze the pan with the white wine and add the heavy cream, lemon juice and capers. Allow to boil until a sauce has formed. Add the dill. Taste the sauce and season with salt and pepper as needed. Drizzle the sauce over the scallops and serve immediately.

Pair with the 2019 Viognier.





Chipotle Tri-Tip

Ingredients

2-2.5lbs tri-tip beef, about 2" thick
1.5 chipotle chilies, dried, seeded and chopped
2 Tablespoons pink peppercorns
2 Tablespoons coriander seeds
1 teaspoon fennel seeds
¼ teaspoon cumin seeds
2 teaspoons dark brown sugar
2 teaspoon salt
1 teaspoon mustard powder

Instructions

Grind chipotle chilies in a spice mill and transfer to a small bowl. Grind peppercorns, coriander seeds, fennel seeds and cumin seeds in the same spice mill and transfer to a bowl with the chilies. Stir in brown sugar, 1 teaspoon salt and mustard powder. Sprinkle tri-tip with the additional teaspoon of salt. Massage the Chipotle Rub into the meat. Let steak sit at room temperature for 1 hour or refrigerate uncovered overnight. Bring to room temperature before grilling. Heat outdoor grill to high. Once the grill is heated, place tri-tip steak on the grill. Sear each side for 5 - 8 minutes per side. Lower to medium to medium-low heat and continue to grill for 6-10 minutes or until thermometer reaches 125 degrees in the center of the steak. Remove steak from grill and let rest for 10 -15 minutes before slicing. Slice across the grain for the most tender meat.

Pair with the 2019 Big John Zinfandel.

