



Frittata with Goat Cheese, Spinach, Caramelized Onion and Crispy Pancetta

Ingredients

3 tablespoons extra-virgin olive oil
6 thin slices of pancetta (3 ounces)
1/2 yellow onion-sliced thin
2 cups baby spinach
2 tablespoons chopped parsley
8 large eggs, beaten
Salt and freshly ground pepper
3 ounces fresh goat cheese, crumbled (1/2 cup)

Instructions

Preheat the oven to 400°. Heat the olive oil in an ovenproof 12-inch nonstick skillet. Add onion and cook on low until caramelized, about 20 minutes. Remove onion. Add the pancetta to the skillet and cook over moderately high heat until crisp and brown, about 3 minutes. Transfer the pancetta to a plate and let cool, then crumble it. Add the spinach and cook until wilted, about 1 minute adding a tablespoon of water if needed. Transfer spinach to the plate with the pancetta. Season the eggs with salt and pepper, add them to the skillet. Scatter the reserved pancetta, onion, parsley and spinach and the crumbled goat cheese over the eggs and bake for about 10-12 minutes, until the spinach and goat cheese frittata is set. Slide the spinach and goat cheese frittata onto a cutting board, cut it into wedges and serve at once or at room temp.

Enjoy with a nice mixed green salad and a chilled glass of the 2021 NH Rosé.





Grilled Tri-Tip with Raspberry Chipotle Sauce

Ingredients

1 1/2 pound tri-tip
1 tablespoon olive oil
1/4 cup minced onion
2 cups fresh raspberries, divided
1/4 cup low-sodium beef or chicken broth
1/3 cup packed brown sugar
1 tablespoon minced chipotle in adobo
2 tablespoons fresh lime juice
1 teaspoon cornstarch
2 tablespoons chopped fresh cilantro

Instructions

Season tri-tip with pink salt and coarse ground pepper. Grill tri-tip on medium heat until internal temperature is 125 for medium rare. Wrap beef in heavy-duty foil and let rest. Meanwhile...whisk together lime juice, cornstarch and cilantro.

Heat oil in a saucepan over medium until warm. Add onion and sauté until soft. Stir in 1 cup raspberries, broth, brown sugar and chipotle. Bring sauce to a simmer and cook until raspberries are softened and mixture slightly reduces.

Add cornstarch mixture and whisk into raspberry mixture until it thickens. Add remaining 1 cup raspberries. Season sauce with salt. Slice beef against the grain, pour sauce over steak and garnish with cilantro-optional.

Pair with the 2020 Big John Zinfandel.

