

PAIRINGS

Riesling from British Columbia. "It has great acidity and is quite dry, with refreshing notes of citrus fruits, apples and melons," says Allemeier. A Riesling from New York's Finger Lakes would also fit the bill.

POZOLE DE PATO (CORN AND CHILE STEW WITH DUCK AND SHREDDED CABBAGE)

This recipe is adapted from Chef Richard Sandoval's book, *Modern Mexican Flavors* (Stewart, Tabori & Chang, 2002). The original calls for the traditional hominy, but for summer, he says, fresh corn, grilled right on the cob, makes a delightful substitution.

For the pozole:

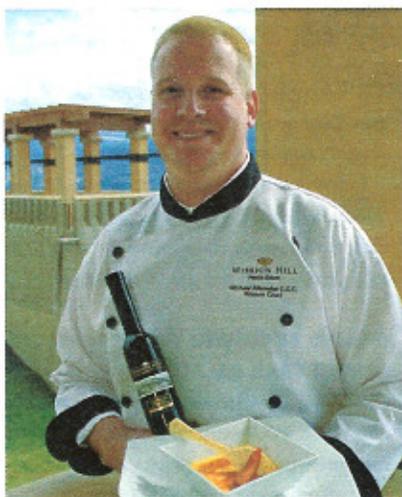
8 ears fresh corn, shucked
3 tablespoons canola oil
½ cup white onion, chopped
2 cloves garlic, chopped
2 dried guajillo chilies, stemmed and seeded
4 cups duck or chicken stock
1 bay leaf

For the duck and cabbage salad:

1 cup green cabbage, shredded
½ cup red radish, shredded (about 4 radishes)
1 tablespoon fresh cilantro, chopped
2 teaspoons freshly squeezed lemon juice
¼ teaspoon salt
½ teaspoon freshly ground black pepper
4 boneless duck breast halves, with skin
1 tablespoon honey
Sliced radish for garnish, optional
Chile powder for garnish, optional

Grill the shucked corn, turning it a few times, until the kernels start to color. Remove the ears from the grill and allow them to cool. When cool enough to handle scrape the kernels off the cobs with a knife and set aside. Discard the cobs.

In a large saucepan, heat 1 tablespoon of the oil. Add the onion and garlic and sauté



Chef Michael Allemeier of Mission Hill Family Estate and Chef Richard Sandoval of Maya.

over medium-high heat for about 4 minutes or until softened. Add the chilies and sauté for 30 to 45 seconds or until slightly darkened. Add 2 cups of the stock and simmer for about 5 minutes, or until the chilies are softened.

Pour the chile mixture into a blender and purée. Strain through a medium-mesh sieve back into the saucepan, pressing on the solids with the back of a ladle or rubber spatula. Discard the solids in the sieve. Add the corn to the saucepan along with the bay leaf and remaining stock and keep warm.

Mix the cabbage, radish, cilantro, lemon juice, salt and pepper. Set aside.

Heat a large skillet over medium-high heat. Add the duck breasts, skin-side down, and sear for about 5 minutes, until crisp. Turn and sauté for 5 to 10 minutes longer, until cooked through. Transfer the duck to a cutting board and let it rest for 10 minutes. Then slice each breast diagonally across the grain into 3 thin slices.

Add the honey to the pozole and season to taste with salt and pepper.

To serve: Divide the pozole between 4 shallow soup bowls. Spoon ¼ cup of the cabbage salad into the center of each. Then, in each bowl, arrange 3 pieces of duck breast angled upright around the cabbage. If desired, garnish with radish slices and sprinkle the rims of the bowls with chile powder. Serves 4.

Wine recommendation: Robert Mondavi Carneros Pinot Noir. "The Pinot Noir will stand up to the hearty pozole. It would be earthy, a little more complex, but it still has a

nice acidity, and it would pair well with the duck," says Sandoval.

SUMMER SQUASH SOUP WITH BASIL AND PARMESAN

This recipe is adapted from Chef Annie Wayte's *Keep It Seasonal: Soups, Salads and Sandwiches* (William Morrow, 2006).

2 tablespoons extra-virgin olive oil, plus extra for drizzling
3 pounds zucchini,

trimmed and cut into ½-inch dice
3 shallots, finely diced
1 clove garlic, minced
3 cups vegetable stock
1 cup heavy cream
1 bunch fresh basil leaves, coarsely chopped
1 bunch fresh mint leaves, coarsely chopped
8 tablespoons freshly grated Parmesan cheese
Sea salt to taste
Freshly ground black pepper to taste

Heat the olive oil over medium heat. Add the zucchini and sauté for about 12 minutes, until the squash is lightly colored. Then add the shallots and garlic and sauté for 5 more minutes.

Add the stock to the zucchini and bring to a boil. Reduce the heat and simmer for 5 minutes. Remove the pan from the heat.

Transfer about two-thirds of the soup to a blender or food processor and purée. Return it to the remaining soup in the pan and set it over low heat. Add the cream and reheat the soup, stirring continually to prevent the soup from burning. Stir in the basil, mint and Parmesan until well combined. Taste and season with salt and pepper if necessary.

Pour the soup into 4 individual bowls and finish with a generous drizzle of extra-virgin olive oil. Serve immediately. Serves 4.

Wine recommendation: A Chardonnay, particularly a Puligny-Montrachet. "The steeliness and creaminess will go well with the creaminess of the soup," says Wayte. ☐