

CHEF *in the* VINEYARD

FRESH & SIMPLE RECIPES
FROM GREAT WINE ESTATES



Uncooked chutney is great for summertime dining. The fruit has more acidity and tastes lighter. For winter fare, cooked chutney has a deeper flavor and will keep in the refrigerator for a few days.



WINE RECOMMENDATIONS:

COLUMBIA CREST
Grand Estates Merlot,
Columbia Valley

CHATEAU STE. MICHELLE
Syrah,
Columbia Valley

SMOKED DUCK AND ASIAN SLAW SALAD WITH GINGER-PLUM CHUTNEY

FOR GINGER-PLUM CHUTNEY:

1 cup diced fresh plums	1 tablespoon rice vinegar
1 tablespoon peanut oil (optional)	Pinch cayenne pepper
1 small red onion, diced	Pinch salt
1/8 teaspoon grated fresh ginger	

FOR DUCK AND ASIAN SLAW SALAD:

2 tablespoons peanut oil, divided	1 cup julienned shiitake mushrooms
1/2 teaspoon sesame oil	1 tablespoon rice vinegar
2 cloves garlic, sliced	1 tablespoon soy sauce
1 teaspoon peeled, grated fresh ginger	1 head Bibb (butter) lettuce, leaves arranged into "cups"
1 cup julienned Napa cabbage	1 1/2 cups julienned smoked duck breast
3 carrots, julienned	Chopped fresh cilantro, for garnish
1/2 cup julienned snow peas	
1 cup julienned jicama	

TO PREPARE CHUTNEY: For the uncooked method toss all ingredients together and let stand for at least 1 hour before serving, but preferably overnight.

For the cooked method, heat oil in a saucepan and briefly sauté onion and ginger in oil. Add remaining ingredients and stir. When plums are just heated through, remove from heat. Serve immediately, or cool and store for future use.

TO PREPARE DUCK AND ASIAN SLAW: Heat 1 tablespoon of peanut oil, sesame oil, garlic, and ginger in a large saucepan. Add cabbage, carrots, peas, jicama, and mushrooms. Sauté over high heat until just wilted, about 2 minutes. Remove from heat and toss with rice vinegar, remainder of the peanut oil, and soy sauce. Place in lettuce cups and top with smoked duck breast. Garnish with cilantro.

Excerpt from "Chef in the Vineyard": by John Sarich
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