

The logo features a stylized grey wine glass with a cork popping out, and a yellow flame-like shape rising from the glass.

Uncorked kitchen

Cooks with:

The Lighter Side

Grilled Jumbo Shrimp with Smokey Tomato Glaze

Serves 4

Ingredients:

1-pound Colossal Shrimp (15 count)

Oil

Salt and pepper

3 ounces mixed greens or baby arugula

Glaze (makes enough for 2# shrimp)

3 Roma tomatoes halved

½ Tablespoon butter

½ shallot, diced small

2 teaspoons Tablespoon smoked paprika

1 Tablespoons tomato paste

1 ½ Tablespoons red wine vinegar

1 ½-2 Tablespoons brown sugar

Black pepper to taste

Smoked salt to taste

2 teaspoons Adobo sauce (liquid from canned chipotle)

Slurry:

1 Tablespoon cornstarch

¼ cup cold water

Directions:

Place tomato halves on bare sheet pan, skin side up, under broiler until skins are well charred. Flip tomatoes and broil flesh side until charring begins.

Meanwhile, melt butter in saucepan over medium heat. Sauté shallots until they just begin to brown. Add paprika and cook 20 seconds. Add tomato paste to pan to coat shallots. Once paste begins to stick to bottom of pan, deglaze with vinegar, scrape bottom and sides of pan and immediately add brown sugar, salt, pepper, adobo, and charred tomatoes. Continue to simmer over low heat and break up tomatoes with a wooden spoon.

After a 50% reduction of liquid in pan, remove from heat, puree with handheld blender until fully smooth. Mix cold water and cornstarch together to form a slurry; carefully incorporate slurry into puree and bring sauce back to boil. Once boiling, immediately remove from heat and pass through fine mesh strainer, if a smooth sauce is desired.

For the Shrimp: Grill shrimp over high heat, seasoned with salt and pepper and toss with olive oil. Brush on more glaze during cooking process to achieve a deeper flavor. Finish cooked shrimp with heavy dollop of glaze before serving.

Toss greens with oil and salt and pepper, serve with shrimp.

Mixed Greens, Endive, Watercress with Pomegranate, Shaved Pecorino and Lemon Shallot Vinaigrette

Serves 4

Ingredients:

3 ounces Spring Greens

1 head endive

1 small bunch (about 2 ounces) Watercress, trimmed and cleaned

1/3 cup fresh pomegranate seeds (about ½ whole pomegranate)

½ ounce block Pecorino, shaved with a peeler

Vinaigrette:

Pinch fresh lemon zest

1 Tablespoon fresh lemon juice

½ teaspoon Dijon mustard

½ teaspoon white wine vinegar

3-4 Tablespoons olive oil

2 Tablespoon minced shallot

1 small garlic clove, minced

Salt and pepper

Directions:

Place spring green in a large bowl. Cut endive in half lengthwise, then chop crosswise into 1/2" strips, add to bowl. For the watercress, trim off all but the bottom 3" of the stem and add to bowl.

For the Vinaigrette: in a medium bowl, add the lemon zest, lemon juice, mustard, vinegar and combine with a whisk. Whisk in the olive oil then the shallot and garlic. Season with salt and pepper and adjust to taste.

To Plate:

Toss the vinaigrette and a pinch of salt and pepper, with the green to lightly coat. Divide between four plates, scatter pomegranate seeds on top, then finish with a few slices of shaved pecorino.

Linguini, Roasted Herb and Lemon Chicken, Butternut Squash, Brown Butter and Sage

Serves 4

Ingredients:

12 ounces dried linguini

1-pound butternut squash, peeled and diced medium

4 ounces butter

3 Tablespoons fresh sage, chiffonade, divided

2 cloves garlic, minced

¼ teaspoon crushed red pepper

Salt and pepper

¼ cup sliced green olives
Lemon chicken (recipe below)

Directions:

Boil diced butternut squash in lightly salted water till tender but not falling apart, about 25-30 minutes. Drain and cool. Set aside.

Boil pasta in salted water till al dente. Best to start this right before the following steps.

Place a large sauté pan, over medium heat. Add butter and simmer until it browns, several minutes, add squash, 2 Tablespoons of the sage, garlic, crushed red pepper, salt and pepper, toss to coat and sauté several minutes until squash begins to become very soft. Add olives, simmer one minute more. Toss in noodles and a little pasta water. Gently fold in till noodles are hot and well incorporated. Season to taste.

Divide pasta between four plates, garnish with additional sage and sliced chicken.

Roasted Herb and Lemon Chicken:

4 6-ounce chicken breasts, boneless, skinless
3 Tablespoon olive oil
½ teaspoon Salt
¼ teaspoon finely ground pepper
½ teaspoon garlic powder
½ teaspoon onion powder
1 Tablespoon fresh chopped sage
1 teaspoon fresh chopped thyme
Juice of one lemon

Directions:

For the Chicken: Preheat oven to 425 degrees.

Butterfly the breast to cook evenly, if needed.

Rub all sides of the chicken with olive oil then season evenly with salt and pepper.

In a shallow container, combine the oil, salt, pepper, garlic and onion powder with the sage, thyme and lemon juice. Add the chicken to the marinade and rub on all side of chicken. Cover and marinade for 30-60 minutes.

Transfer to a lined sheet tray. Bake until internal temperature is 160 degrees, about 15-20 minutes. Rest for five minutes before slicing.

Blueberry Hard Cider Skillet Pie with Ginger Whipped Cream

Serves 6

Ingredients:

For the Pie Dough:

Use frozen pie crust

For the Filling:

2/3 cup Hard Cider
½ cup granulated sugar, divided (plus more for topping)
2 tablespoons cornstarch
2 ½ cups (15 ounces) blueberries
3 tablespoons flour
¼ teaspoon ground nutmeg
1/8 teaspoon ground cardamom

Directions:

In a small saucepan, combine cider and 2 tablespoons sugar and simmer to reduce to 2 tablespoons. Cool then whisk in cornstarch till no lumps remain.

In a large bowl, combine reduced cider, remaining sugar, blueberries, flour, nutmeg and cardamom, with a spoon, set aside.

Directions:

Preheat oven to 400 degrees. Rub vegetable oil into the bottom and sides of an 8" cast iron skillet.

Divide the dough in half. Roll the top half 1/8" thick, 9" round. Roll the bottom out to ¼" thick, 12-inch round. Transfer the dough to 8" cast iron pan, gently press the dough into the pan and cut off the excess hanging over the edge.

Add the blueberry filling.

Make several decorative cuts in the top to allow steam to escape. Transfer to the top and tuck the end in between the bottom dough and the pan. Coat with egg wash then sprinkle with an additional teaspoon of sugar. Transfer cast iron pan to a sheet pan to prevent boil over.

Bake till crust is golden brown and filling is bubbling, 30 to 35 minutes. If top starts to brown too quickly, loosely cover with aluminum foil.

Allow to cool before slicing. Serve with Gingered Whipped Cream.

Ginger Whipped Cream

Ingredients:

½ Heavy whipping cream
2-4 tablespoons powdered sugar
2" piece fresh ginger

Directions:

Whip heavy cream over medium speed with a mixer until soft peaks form. Add in powdered sugar to taste.

For the ginger, grate using a microplane. Wrap pulp in a layer of cheese cloth and squeeze out the juices. Discard the pulp. Add to whipped cream. If more ginger flavor is desired, add a little ground ginger.