

RAVENS



WOOD

Sauteed Scallops with Avocado Cream and Ancho Chili

Pairs well with Ravenswood Sangiacomo Chardonnay | Serves 4

Ancho Chili Puree

3 large scallops

Cilantro to taste

4 dried Ancho chilies

4 garlic cloves

Salt to taste

¼ cup olive oil

Simmer chilies and garlic in water until softened, about 10 minutes. Remove from water, and purée in blender while slowly adding olive oil. Run until smooth, season to taste.

Avocado Cream

4 medium avocados

Juice from 1 lime

1 cup heavy whipping cream

Salt to taste

In a blender or food processor, purée avocados with lime juice until smooth. Gradually add cream until desired consistency, salt to taste. Salt and pepper scallops and sauté in butter and olive oil until brown on both sides, about 2 minutes each side. To plate, spoon out equal amounts of avocado cream on four small plates. Add three scallops per plate to the center. Dollop the chili purée onto each scallop. Add three cilantro leaves onto the avocado cream, surrounding the scallops.

Grilled Pork Chops with Salsa Verde

Pairs well with Ravenswood Estate Zinfandel | Serves 4

Marinade for Chops

4 rib pork chops

½ cup Dijon mustard

¼ cup balsamic vinegar

¼ cup low sodium soy sauce

6 cloves of garlic, minced

1 tsp ground pepper

1 cup olive oil

Marinate chops for 4-6 hrs. Grill over charcoal if possible.

Salsa Verde

In a food processor or blender add:

1 bunch of parsley
½ bunch of cilantro
4 anchovy fillets
½ jalapeño pepper
2 Tbsp red wine vinegar
2 Tbsp capers
4 shallots
½ cup olive oil
salt and pepper to taste

Top each chop with a tablespoon of salsa, or serve on the side.