

SHRIMP CRUDO Z'HERBES

BY TANYA HOLLAND

I first encountered Muscadet in New York City restaurants when I was younger. While I was in France, I visited the source, in the Loire Valley. Muscadet is exactly what I want to be drinking at the start of a meal beginning with oysters, salads, and other light acidic seafood dishes. It will be my go-to summer apéritif. This month, I'm inspired by gumbo z'herbes, the greens-based version of gumbo. If the marriage of aguachile and southern pickled shrimp had a baby, it would be my answer to soul food crudo. Serranos remain my favorite fresh chili to add to relishes and salsas because they're easy to seed and finely chop. The southern element to this dish is the sweet contrasted with vinegar and a classic hot sauce. Thinly sliced vegetables add layered texture and a satisfying sense of substance.

- ½ pound white shrimp, peeled, deveined, and cut in half lengthwise
- ¼ cup thinly sliced sweet onions (Vidalia, Maui, or Walla Walla)
- 2 cloves garlic, sliced thin
- ⅛ teaspoon celery seeds
- 1 cup Italian parsley leaves and tender stems
- 1 cup cilantro leaves and tender stems
- 1 serrano chili, seeds removed, chopped
- Juice of 1½ to 2 limes
- 1 tablespoon apple cider vinegar
- 1 teaspoon extra-virgin olive oil, plus more for finishing
- 1 teaspoon sea salt
- 1 teaspoon sugar
- 3–4 dashes Tabasco
- ½ cup thinly sliced vegetables as garnish: Persian cucumber, carrots, radishes

Prep shrimp and place in a ceramic or glass dish large enough to hold one layer of shrimp. Cover shrimp with sliced onions, garlic, and celery seeds. In a small food processor or blender, add parsley and cilantro, serrano chili, lime juice, vinegar, 1 teaspoon oil, salt, sugar, and Tabasco. Blend until puréed and then strain through a fine strainer over the shrimp. Using a spoon, toss the shrimp in the green liquid and then allow it to sit, while tossing every 10 minutes or so for about 30 minutes until the shrimp is cured to opaque white. Drizzle with additional olive oil and adjust seasonings if desired. Toss in thinly sliced vegetables and serve as is or with corn chips.

Serves 4



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.



ADVENTURES

**2024 MUSCADET SÈVRE ET MAINE SUR LIE
DOMAINE MICHEL BRÉGEON**

Believe it or not, the wine my friends and family most often thank me for introducing them to is not Burgundy, Barolo, or Bandol. It is Muscadet, from the western reaches of the Loire Valley, just a stone's throw from the Atlantic Ocean. I think it's because, at its best, a glass of Muscadet is like a dunk in the cold sea. Not only does it awaken and refresh, but it also makes you feel hungry, which is why it's always my wine of choice to start a dinner party. From a domaine that pioneered high-quality, terroir-driven winemaking in the region, this bottling epitomizes all the qualities we prize in Muscadet. Brisk, citrusy, and faintly briny, it is of course a perfect accompaniment to a dozen raw oysters, but it's good for just about everything else, too: salads, roast chicken, *moules frites*, a shrimp roll, and tacos! —TOM WOLF

\$23.00 per bottle \$248.40 per case



LEFT Fred Lailler of *Domaine Michel Brégeon*. © Jimmy Hayes

COVER Bruno Laboucarie of *Domaine de Fontsaïnte*. © Gail Skoff

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**2022 CORBIÈRES ROUGE
DOMAINE DE FONTSAINTE**

When I asked the Laboucarie family recently if the golden accents on their labels are a nod to their sliver of Corbières known as the Golden Crescent, I was surprised to hear that artistic choice was a total coincidence. After all, this area is prime land in Corbières—the kind of terroir you *would* want to call out anytime you get the opportunity. As you might guess from the name, the Golden Crescent is one of the sunniest swaths of this Languedoc appellation, and Fontsaïnte's vines enjoy ideal south-southeast exposure, allowing them to soak up plenty of the abundant southern sunlight. But, to balance this out, breezes from the nearby Mediterranean refresh the vineyards throughout the hot summer and keep them dry, yielding perfectly ripe and healthy Carignan, Grenache, and Syrah. Combine all of this terroir magic with the fact that their Carignan vines are seventy-five years old, their Grenache forty, and Syrah, their youngest, are thirty-five years old! In this Corbières *rouge*, these old vines give the wine's fun, lighthearted essence a touch of soul, depth, and savoriness. Dark fruit, stones, and a whisper of black olive come together for one of the great introductions to Corbières. —TOM WOLF

Pairs well with chicken jambalaya, black bean burritos, and cheeseburgers.

\$18.00 per bottle \$194.40 per case

					
2024 Muscadet Sèvre et Maine Sur Lie <i>Domaine Michel Brégeon</i>	Melon de Bourgogne	4- to 65-year-old vines Gabbro	Serve <i>cold</i> 48–52°F Do not decant	Brine, citrus, orchard fruit Brisk, mineral, mouthwatering	Drink now
2022 Corbières Rouge <i>Domaine de Fontsaïnte</i>	60% Carignan, 30% Grenache, 10% Syrah	Carignan vines planted in 1950, Grenache in 1986, Syrah in 1991 Siliceous clay, limestone, <i>galets</i>	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherries, brambly fruit, spice Balanced, charming, vibrant	Drink now through 2030