

## CABBAGE LEAVES STUFFED WITH WILD MUSHROOMS AND SAUSAGE

BY CHRISTOPHER LEE

*Cabbage leaves are a great pairing with the crisp Kuentz-Bas Alsace of January's Adventures Club. Substitute domestic king trumpet or oyster mushrooms for wild mushrooms if you need to. Simple pork sausage should be available at a good butcher shop; sweet Italian is a nice choice, too.*

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| 1 medium potato, diced into<br>½-inch pieces   | ½ medium onion, peeled, diced                                 |
| 1 small carrot, peeled, diced  | ½ teaspoon fresh thyme leaves                                 |
| 4 teaspoons grapeseed oil  | 1 clove garlic, finely chopped                                |
| 1½ teaspoons kosher salt   | ½ teaspoon ground black pepper                                |
| ¼ pound wild mushrooms such as<br>porcini or chanterelles, cleaned,<br>thinly sliced | ½ teaspoon fennel seed  |
| ½ pound loose pork sausage meat  | ½ teaspoon coriander seed                                     |
|  | 1 head green cabbage  |
|  | 2 tablespoons Italian parsley, finely<br>chopped, for garnish |

Sauté potato and carrot in 1 teaspoon oil for 2–3 minutes until they begin to soften. Add ½ cup water and ½ teaspoon salt. Cover and cook until vegetables are soft and water is evaporated. Remove from pan and set aside. Sauté mushrooms in 1 teaspoon oil until tender and lightly browned. Add mushrooms to potato mixture. Lightly brown sausage meat in 2 teaspoons oil. Add onion and cook until soft and lightly browned. Add sausage and onions to potato mixture, then add thyme and garlic. Season with 1 teaspoon salt, pepper, fennel seed, and coriander seed. Mix well and set aside.

Remove and discard browned or damaged outer leaves of cabbage. Core cabbage and peel off 6 whole unblemished leaves. Steam or blanch leaves until tender and pliable, about 4 minutes. Drain leaves. When cool enough to handle, cut out the thick rib on each leaf. Finely chop trimmings and add to filling. Adjust salt if needed. Place 3 tablespoons of filling in each leaf above the cut where rib was removed. Roll up bottom of leaf, tuck in sides, and continue rolling until filling is enclosed in a packet. Repeat with all leaves.

Place packets on a bed of tomato sauce in a casserole and cover with sauce, reserving some for finishing. Cover casserole and bake in a 350° F oven for 1 hour, until sauce is bubbling and packets are heated through. Spoon over remaining sauce, sprinkle with chopped parsley, and serve on warm plates. *Serves 6*

### TOMATO SAUCE

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| ½ small onion, peeled, chopped               | Sauté onion over low heat    |
| 1 tablespoon grapeseed oil                   | in grapeseed oil until soft. |
| 1 cup peeled whole tomatoes,<br>well crushed | Add remaining ingredients    |
| Juice from tomatoes                          | and simmer for 10 minutes.   |
| 2 teaspoons red wine vinegar                 |                              |
| ½ teaspoon sugar                             |                              |

January 2023  
**ADVENTURES**











## 2021 ALSACE BLANC KUENTZ-BAS

**I**f the Beaujolais produces France's quintessential bistro-quaffing reds, Alsace is arguably home to its white-wine counterparts. Regional blends like this *blanc* from Kuentz-Bas so often deliver unrivaled charm, food-friendliness, and value that they are an obvious choice when deciding which bottle to open for a potluck among friends or a family gathering. It says something about Olivier Raffin that he excels in *grand cru* Rieslings and Muscats but is just as devoted in the vines and cellar when it comes to his regional cuvées. For this bottling, Olivier ferments and ages mostly Pinot Blanc along with a little Muscat, Riesling, and Gewurztraminer in 100-year-old *foudres*, which amplify the wine's complexity thanks to the modest oxygen exchange they afford, contributing to its luscious texture. The 2021 Alsace *blanc* achieves the impressive task of balancing roundness and crisp refreshment, and its mouthwatering flavors of lychee, peach, and jasmine offer a perfect accompaniment to a wide variety of dishes, from French onion soup to Chris Lee's cabbage leaves stuffed with wild mushrooms and sausage. —TOM WOLF

\$18.00 per bottle \$194.40 per case



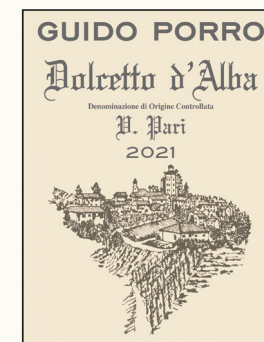
					
2021 Alsace <i>Blanc</i> Kuentz-Bas	65% Pinot Blanc, 15% Muscat, 14% Riesling, 6% Gewurztraminer	25- to 45-year-old vines  Loess, silt, limestone	Serve <i>cold</i> 48–52° F  Do not decant	Lychee, peach, jasmine  Joyous, textured, food-friendly	Drink now
2021 Dolcetto d'Alba "V. Pari" Guido Porro	Dolcetto	35-year-old vines  Clay, limestone	Serve <i>slightly cool</i> 58–62° F  Decant optional	Blackberries, earth, stone  Structured, full-bodied, exquisite balance	Drink now through 2025

COVER Husseren-les-Châteaux. © Kuentz-Bas

## 2021 DOLCETTO D'ALBA "V. PARI" GUIDO PORRO

**T**here are few clearer signs of an old-school Piemontese *vignaiolo* than his or her use of prized land not just for Nebbiolo but also for the region's other traditional grape varieties like Dolcetto and Barbera. Guido Porro, for instance, farms all three within Barolo's famed *Lazzarito cru*, a gorgeous amphitheater that stretches down from his winery in the village of Serralunga d'Alba. When you stand on his deck, overlooking dramatic hillside vineyards, you can't help but do a double take when Guido points out the Dolcetto vines whose grapes go into this bottling. There they are, at the top of the slope, peering down on acres upon acres of Nebbiolo destined for world-class Barolo. In such a prime position, the vines benefit from abundant and direct sunshine. Add to this the limestone-rich soils in which they're planted and the warmer climate around Serralunga d'Alba, and it's no surprise why this *rosso* shows a little more structure and heft than you find in Dolcetti from other parts of the Langhe. Evoking blackberries, earth, and stones, this red offers a great match for mushroom risotto or your favorite stew. —TOM WOLF

\$26.00 per bottle \$280.80 per case



**F**OR MANY YEARS, we've had the pleasure of working with Christopher Lee, longtime Chef of Chez Panisse and owner of Eccolo restaurant in Berkeley, California. In the early 1990s, Chris worked with Kermit to put on events in our parking lot—Oyster Bliss, Provence Day, and Beaujolais Nouveau. He quickly became known for the excellent fennel sausage and classic *boudin blanc* he served at many of these parties. When we launched our wine clubs in 2010, Chris was an obvious choice to contribute recipes and food pairings included with the monthly club packages. His deep knowledge of French and Italian cooking, his decades-long career in restaurants, and his familiarity with our wines made him the perfect partner. Since then, Chris has written more than 270 recipes for our club bulletins!

This month, we would like to thank him and wish him the best as he retires to spend more time on his own writing and other personal interests. We strongly encourage you to visit Chris's website, [oldfashionedbutcher.com](http://oldfashionedbutcher.com), and sign up for his newsletter to stay current with his cooking and writing endeavors.

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