

FRESH PORK SAUSAGE AND CLAMS

by Gary Podesto

Sausage making is as much art as it is craft. The truly unique specimens found in the best butcher shops are products of years of study and practice. But when your specialty butcher is closed, you can still produce a delicious fresh sausage with a little help from your local grocery store meat counter and some freshly ground spices. I made my first batch of sausage years ago while working for my mentor and friend Rick Mahan, chef and owner of The Waterboy restaurant in Sacramento, California. This recipe started as a lesson in kitchen economics by using up trim from our various pork and poultry dishes, and ultimately resulted in a luscious stew of briny clams and fingerling potatoes seasoned with spiced sausage and red wine. I love this dish on a fall evening and find it well suited to the refreshing acidity and structure of this month's selected reds.

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| ¼ teaspoon black peppercorns | 1 bay leaf |
| ¼ teaspoon allspice berries | 1 medium red onion, cut lengthwise in half and sliced into thin half-moons |
| ½ teaspoon coriander seeds | 1 cup tomatoes, medium diced |
| ¼ teaspoon sweet smoked paprika | 3 pounds small Manila clams, scrubbed, purged, and rinsed |
| ½ teaspoon salt | 1 pound fingerling potatoes, cooked and sliced into ½-inch coins |
| 10 ounces organic ground pork, preferably 20–25% fat | 3 tablespoons roughly chopped flat-leaf parsley leaves |
| 3 garlic cloves, finely minced | |
| ½ cup dry red wine, plus a splash | |
| 2 tablespoons olive oil | |

Toast the peppercorns, allspice, and coriander in a dry skillet over medium-high heat just until you can smell it, about 2 minutes. Grind the spices in a spice grinder and mix with the paprika and salt. In a bowl, combine the ground pork, garlic, spices, and a splash of red wine and mix well; form into three patties.

Heat the oil in a large dutch oven over medium-high heat and brown the sausage patties on both sides, 6 to 8 minutes. Add the bay leaf and onions and stir, breaking up the sausage into bite-size chunks, 6 to 7 minutes.

Deglaze with ½ cup red wine and diced tomatoes. Bring to a simmer and add the clams and sliced potatoes; cover tightly for 3 to 4 minutes.

Check the pan and keep steaming until all the clams have opened and the sausage is fully cooked. If a few clams won't open, discard them. Stir in the chopped parsley and serve in bowls with a fresh salad and plenty of crusty bread.

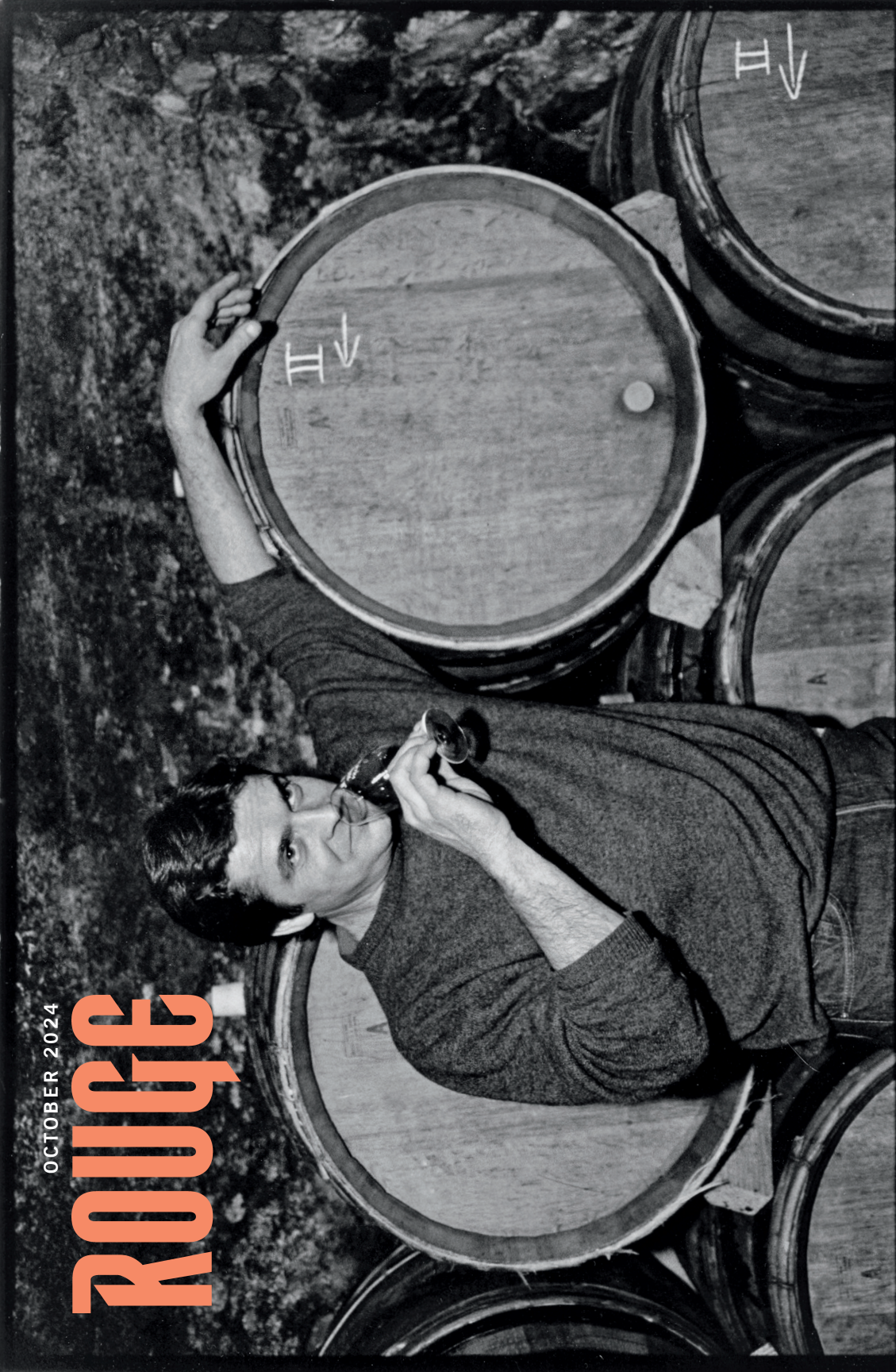
Serves 4



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at www.garypodesto.net.

OCTOBER 2024

ROUGE



2022 ROSSO DEI DARDI A. & G. FANTINO

IN PIEMONTE, as in Burgundy, as land gets divided among heirs or sold off, it is increasingly uncommon for a single producer to be associated with a historic vineyard. But to this day, Alessandro and Gian Natale Fantino remain practically synonymous with the illustrious “Dardi” section of the Bussia (boo-SEE-uh) cru, just north of Monforte d’Alba in Barolo. They are the stewards of most of this hillside with perfect southern and southeastern exposure, and which tends to produce Nebbiolo that is both profound and elegant. The grapes they use to craft this Rosso dei Dardi come from their Barolo-classified vines, but those whose younger age or less southerly exposition lend themselves particularly well to a red wine that is, above all, about exuberance and youthful charm. With classic notes of cherries, roses, and spice, it is dreamy alongside wild mushrooms, *tagliatelle al ragù*, and roast chicken or turkey! —Tom Wolf

\$24.00 PER BOTTLE \$259.20 PER CASE









ABOVE Alessandro and Gian’s cellar. © Gail Skoff
COVER Guy Breton in the cellar. © Gail Skoff

2022 MORGON “VIEILLES VIGNES” GUY BRETON

PERHAPS NO ONE EMBODIES the paradoxes of the Beaujolais as much as Guy Breton. In this region that has become synonymous with “natural wine”—thanks in large part to Guy and some of his contemporaries—the bottles that are often the easiest and most pleasurable to drink are those made with the most relentless attention to detail. Similarly, if you looked no further than Breton’s movie-star good looks, laid-back demeanor, and the ambrosial nature of his reds, you might easily miss the painstaking seriousness of his decades-old and ever-improving vinous pursuits in Villié-Morgon. Made from eighty-year-old vines, his flagship cuvée bears some paradoxes as well. At once fragrant, lithe, succulent, and spicy, this Vieilles Vignes is utterly graceful while also profound, largely thanks to the old vines planted in a high-lying, sandy terroir. Likely to evolve beautifully over the next ten to fifteen years, it’s hard to keep your hands off now. —Tom Wolf

Pairs well with seared tuna, grilled flank steak, or your favorite fall stew.

\$46.00 PER BOTTLE \$496.80 PER CASE

					
2022 Rosso dei Dardi A. & G. Fantino	Nebbiolo	Vines planted in 2015 Sandy clay	Serve <i>cool</i> 56–60°F Decant optional	Rose petals, cherries, spice Charming, exuberant, versatile	Drink now
2022 Morgon “Vieilles Vignes” Guy Breton	Gamay	80-year-old vines Granite, sand	Serve <i>cool</i> 54–58°F Decant optional	Strawberry, spice, stone Silky, dense, perfumed	Drink now through 2032

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