

BRIGHT & REFRESHING: POACHED SALMON WITH BUTTERMILK-DILL DRESSING



Pair With: Tripantu Sauvignon Blanc Reserve, Maule Valley

Wine Summary: This vibrant yellow Sauvignon Blanc features bright green reflections and aromas of currant, fresh asparagus, and orange blossom.

SERVES 4

Directions:

1. Bring 1 1/4 inches of water to a boil in a large straight-sided skillet. Generously season with salt. Add salmon, skin-side down; return to a boil. Remove from heat, cover, and let stand until salmon is just opaque throughout, 15 to 17 minutes. Use a slotted spatula to transfer salmon to a plate, skin-side up.
2. Meanwhile, bring 2 inches of water to a simmer

Ingredients:

- Kosher salt and freshly ground pepper
- 1 skin-on salmon fillet (about 1 1/4 pounds), preferably wild
- 1 pound baby potatoes, such as Yukon Gold
- 2/3 cup buttermilk
- 1/3 cup mayonnaise
- 3 tablespoons coarsely chopped fresh dill
- 1 large cucumber (about 3/4 pound), peeled and thinly sliced
- Lemon wedges, for serving

in a large pot fitted with a steamer basket (or a metal colander). Place potatoes in basket, cover, and steam until easily pierced with the tip of a sharp knife, 12 to 15 minutes.

3. Whisk together buttermilk and mayonnaise in a bowl, stir in dill, and season with salt and pepper. Remove skin from salmon, flake fish into large pieces. Divide salmon, potatoes, and cucumber among plates; drizzle with dressing, and serve with lemon wedges.

RICH & INDULGENT: BAKED HAM WITH BROWN SUGAR COGNAC GLAZE



Pair With: 2018 Sierra Trails Old Vine Zinfandel, California

Wine Summary: This full-bodied Zinfandel offers aromas of chocolate-covered berries, cappuccino, and French vanilla, leading to a smooth and luscious palate.

SERVES 10

Ingredients:

- 1 spiral-cut ham, 7-8 pounds, removed from packaging
- 1 1/2 cups dark-brown sugar
- 1/3 cup Cognac

Directions:

1. Preheat oven to 325°. Let ham stand at room temperature 1 hour. Wrap in parchment-lined foil; place on a rimmed baking sheet. Transfer to oven and bake until internal temperature reaches 120°F, about 45 minutes. Make glaze; mix together brown sugar and Cognac.



2. Remove ham from oven, increase temperature to 400°. Peel back parchment lined foil. Brush glaze all over ham, coating top and sides. Bake, brushing frequently with more glaze, until heated through and a caramelized crust forms, 20-30 minutes more.
3. Transfer to a cutting board or platter and serve with accumulated juices and your favorite mustard.

For a 5-7 pound boneless ham:

For glaze use 1 cup sugar and 1/4 cup Cognac. Follow baking directions above, baking wrapped for 2 hours and unwrapped, glazing frequently, for 20-30 minutes.

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Martha
STEWART
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SPRING ENTERTAINING

I am delighted that you've selected this outstanding assortment of Martha Stewart Wines. I have personally selected each wine in this collection and, I believe, for every bottle of wine, there is an equally delicious recipe that complements it perfectly. Please enjoy some of my favorite spring recipes that I have chosen to pair perfectly with the wine in your assortment. Enjoy!

Martha Stewart



ELEGANT & BOLD: ROASTED RACK OF LAMB



Pair With: 2020 Spencer Family Vineyard Winemaker Select Cabernet Sauvignon, California

Wine Summary: This Cabernet Sauvignon is full-bodied with maraschino cherry, cassis, black cherry, and green peppercorn aromas; moderate tannins and great acidity.

SERVES 2-3

Ingredients:

For coating

- ¾ cup lightly packed fresh flat-leaf parsley leaves
- ¾ cup fresh breadcrumbs (from 3 slices of bread, crusts removed)
- ½ cup lightly packed fresh mint leaves, plus whole sprigs for garnish
- Finely grated zest of 1 lemon
- 1 garlic clove
- ½ cup extra-virgin olive oil
- ½ teaspoon kosher salt

For lamb

- 1 eight-rib frenched rack of lamb (1 ½ to 1 ¾ pounds), chine bone removed (for easier carving)
- Kosher salt and freshly ground pepper
- Olive oil
- 1 tablespoon plus 1 teaspoon plain Greek-style yogurt
- Mint jelly, for serving (optional)

Directions:

1. Let lamb rest at room temperature 1 hour. Make coating. Place parsley, breadcrumbs, mint leaves, lemon zest, garlic, olive oil, and salt in a food processor and pulse to combine.
2. Heat oven to 400°. Trim all but ¼-inch fat from lamb; pat dry. Season with salt and pepper. Heat a large sauté pan over medium-high, then add enough oil to just coat bottom of pan, heat until shimmering. Place lamb in pan fat side down, and sear until browned, 2 to 3 minutes per side. Remove lamb, cool 10 minutes. Pour off excess fat from pan.
3. Spread yogurt evenly over browned (fat) side, then top with breadcrumb mixture, pressing to adhere. Return to pan, coated side up. Transfer to oven and roast until an instant-read thermometer registers 125° (for medium-rare) when inserted through the eye (or midpoint of one side) of the rack, 18 to 24 minutes. Let rest 10 minutes to allow temperature to rise and juices to redistribute.
4. Slice rack between bones and serve, with mint jelly if desired, and garnished with mint sprigs.



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A SWEET SURPRISE: CARROT CAKE CUPCAKES



Pair With: 2022 Jenna Sweet Rosé

Wine Summary: This lively rosé blends Moscato and Pinot Noir, bursting with sweet cherry, tart pomegranate, and fresh strawberry. Delicate jasmine and orange blossom notes add elegance to its smooth, refreshing finish.

MAKES 24

Ingredients:

- 1 pound medium carrots, peeled and finely grated
- 3 large eggs, room temperature
- 2 cups sugar
- 1 ½ cups safflower oil
- ½ cup buttermilk
- 1 vanilla bean, split and scraped, pod reserved for another use (or 1 ½ teaspoons pure vanilla extract)
- ½ cup golden raisins (optional)
- 1 cup walnuts or pecans, toasted and finely chopped (optional)
- 3 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves
- Cream cheese frosting (recipe follows)
- Marzipan Carrots, for decorating (optional)

For the cream cheese frosting (makes 2 cups):

- 8 ounces cream cheese, room temperature
- 8 tablespoons (1 stick) unsalted butter, cut into pieces, room temperature
- 1 cup confectioners' sugar, sifted
- 1 teaspoon pure vanilla extract



Directions:

1. Preheat oven to 325°. Line 2 standard muffin tins with paper liners.
2. Whisk together carrots, eggs, sugar, oil, buttermilk, vanilla seeds, and raisins and nuts if desired.
3. Separately whisk together flour, baking powder, baking soda, salt, and spices. Stir dry mixture into carrot mixture to combine. Divide batter evenly among cups. Bake, rotating halfway through, until testers inserted into centers come out clean, 23 to 28 minutes.
4. Let cool in tins on wire racks, 10 minutes. Turn out onto racks and let cool completely. Frost with cream cheese frosting and decorate as desired.
5. Unfrosted cupcakes can be stored overnight at room temperature, or frozen for up to 2 months in airtight containers. Frosted cupcakes can be refrigerated for up to 3 days. Do not add toppings before refrigerating. Bring to room temperature before serving.

For the cream cheese frosting:

1. Beat cream cheese until smooth. Add butter and beat until smooth. Add confectioners' sugar and beat until smooth and fluffy. Beat in vanilla. Can be refrigerated in an airtight container for up to 3 days. Bring to room temperature and beat until smooth before using.

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