

BRAISED RABBIT WITH FENNEL

with 2021 Soter Origin Series Ribbon Ridge Pinot Noir

4 Ea. Rabbit hindlegs, bone-in

3 Tbsp. Butter

2 Quarts Rabbit stock, or chicken stock

1 Tbsp. Tomato paste

½ C. Pinot Noir

4 Sprigs thyme

1 Ea. Bay leaf

2 Ea. Carrots, peeled and oblique cut

2 Ea. Leeks, sliced

2 Ea. Fennel bulbs, julienne cut

Salt and pepper as needed

Preheat oven to 300°F. Season the rabbit legs evenly with salt and freshly cracked black pepper. In a Dutch oven over medium-high heat, add three tablespoons of butter. Once the butter is melted and you see the first whisp of smoke, add the rabbit legs and sear on both sides until golden brown. Once browned, add the tomato paste and stir to coat the pan, then deglaze with the wine. Add stock, fennel, leeks, and herbs to the pot. Bring to a simmer, then cover with a lid and place in your oven. Check the rabbit in about 90 minutes. Add the carrots, then cook an additional 30 minutes or until the rabbit is tender and falling off the bone. Enjoy the rabbit and vegetables over pasta, rice, or your favorite grain. The braising liquid can be used as a thin sauce to accompany this dish or thickened with flour and butter.

BLACK OLIVE POLENTA

with 2021 Soter Origin Series Chehalem Mountains Pinot Noir

4 C. Water

2 tsp. Kosher salt

1 C. Yellow polenta or coarsely ground cornmeal

2 Tbsp. Unsalted butter

½ C. Oil cured black olives, pitted and chopped

½ C. Chervil, chopped

2 Tbsp. Chives, chopped

In a heavy-bottomed sauce pot, boil salted water. Whisk the polenta into the boiling water and then turn down to a simmer. Continue stirring and simmering for about 30 minutes as the polenta cooks and thickens. You can add more water to thin it as needed. Stir using a wooden spoon so you can be sure the polenta isn't sticking to the bottom of the pan. When the polenta is tender, season with salt, butter, herbs and olive to your taste.