

WARM ASPARAGUS SALAD WITH PANCETTA, BLUE CHEESE & VERJUS

½ lb. pencil thin asparagus, cut into 1 inch pieces
2 T diced pancetta or bacon
¼ C Abacela Verjus
3 oz blue cheese, crumbled
¼ lb baby spinach leaves
2 T olive oil
salt and freshly ground pepper to taste

Lightly brown the pancetta in the olive oil, add the asparagus and cook gently until it softens. Add the garlic, cook until light brown, then add the verjus. Lightly warm the cheese in the sauce, adjust the seasoning, and combine with the spinach leaves in a large mixing bowl. Toss thoroughly, serve immediately. Serves ~4.

VERJUS FRUIT SALAD

Splash Abacela Verjus over your favorite combination of fruit, using about 3 tablespoons of Verjus per 2 ½ cups of fruit such as papaya, bananas, melons, berries, apple, grapes, & kiwi.

MOISHE'S SAUTÉED SHRIMP & CUCUMBERS WITH DILL & VERJUS

16 medium shrimp, peeled and deveined
2 medium cucumbers, peeled, quartered and sliced ¼" inch thick
3 cloves garlic, minced
¼ C olive oil
4 tbs. unsalted butter
¾ C Abacela Verjus
1 T fresh dill, chopped
1 T Italian parsley, chopped
Salt and freshly ground black pepper to taste

Lightly brown the garlic in the olive oil over medium heat. Add shrimp, cook 2-3 minutes on high heat, and then add the cucumbers and Verjus. Reduce the liquid in the pan by half, then add the butter, herbs, and salt and pepper. Serves 4.

VERJUS SPRITZER

Place 2 orange slices in a large ice filled glass. Pour 1 cup unflavored sparkling water and ¼ cup Abacela verjus on top; stir to blend.

Abacela



VERJUS RECIPES

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SUMMER VEGETABLE PASTINA WITH VERJUS

1 C basil leaves, packed
½ C Italian parsley leaves, packed
½ C mint leaves, packed
¼ C Abacela Verjus
2 cloves garlic, peeled
½ C grated parmesan cheese
2 sticks (½ lb) unsalted butter, softened
salt and white pepper to taste
2 small new potatoes, cut into small dice
parboiled green beans, blanched and cut into ¼ pieces
1 ear of sweet corn, cut from the cob
¼ C tomato concasser DeCecco®
"Acini di Pepe" or other small pasta such as orzo
4-5 C chicken stock, hot on the stovetop
1 onion, diced
1 additional T butter

First make the compound butter. Blanch the herbs by dipping them into boiling water for about 5 seconds, then cool them off under running water or in an ice bath. This will keep the butter bright green, and eliminate the chlorophyll flavor. Chop the blanched herbs with the garlic and the parmesan cheese in a food processor, then add the soft butter, the salt and pepper and pulse a few times to mix thoroughly. Add the Verjus, pulse one more time.

Now we cook the pasta: Sweat the chopped onion in the remaining tablespoon of butter until soft. Add the dry pasta (half a box for 4 people as a side dish) and cook with the onion for a couple of minutes while stirring and coating the pasta evenly with the melted butter. Add 4 cups of the chicken stock, and bring to a boil. A couple of minutes before the pasta is al dente, add the vegetables (except the tomatoes). They will finish cooking with the pasta.

When the pasta is al dente and the vegetables are cooked, turn off the heat and stir in about a cup of the herb butter. Now add the chopped tomato, taste for seasoning, and serve immediately.

VERJUS SALAD DRESSING

½ C Abacela Verjus
1 T extra-virgin Olive Oil
2 t minced Shallot
¼ t minced Garlic
Salt and Pepper to taste

Combine all ingredients and serve over mixed salad greens. For something a little different add one or more of the following: Italian Parsley, Thyme and/or Dijon Mustard

VERJUS HERB SAUCE

This is a good, easily made sauce to serve with grilled fish, leftover roasted meats, or with boiled new potatoes.

½ C Abacela Verjus
¼ C Grapeseed oil
1 peeled garlic clove, crushed
½ C basil leaves, packed
¼ C Italian parsley leaves, packed
1 t capers
1 T grated parmesan cheese
juice of 1/2 lemon
½ t salt dash of black pepper
2 eggs, hardcooked, cooled, and chopped

Puree the first 10 ingredients in a blender for 1-2 minutes, then add the grated hard cooked egg. Set aside for about an hour before serving to allow the flavors to develop.

JANICE MONDAVI'S GARLIC PORK TENDERLOIN WITH VERJUS

Serves 6-8 as an appetizer

2 pork tenderloins, about 8 ounces each
1 ½ t prepared horseradish
⅓ C olive oil
1 t chopped cilantro
10 cloves garlic, peeled and chopped
½ t chopped Italian parsley
1 ½ C Abacela Verjus
Salt and pepper to taste
½ t ground cumin juice of one lemon

Combine the first six ingredients on the left in a re-sealed plastic bag and marinate for about two hours. Grill the marinated tenderloins over a hot charcoal or gas fire for 10-15 minutes (for medium to medium-well done).

While the meat is cooking, prepare a dipping sauce by combining ⅓ cup of the marinade with the horseradish and the chopped herbs. Bring the sauce to a boil, then reduce heat to a simmer for about 3 minutes. Lightly season with salt and pepper.

Season the grilled meat with salt and pepper, slice into bite sized pieces and serve on a platter with the warm dipping sauce.

CHOPPED VEGETABLE SALAD WITH VERJUS

¼ C chopped carrot
1 ear of corn, kernels cut from the cob
½ C Napa Valley Verjus
¼ C sliced green beans
¼ C tomato, peeled, seeded and chopped
Salt and Pepper to taste
¼ C chopped celery
½ of one avocado, diced
2 tablespoons extra virgin olive oil
¼ C diced yellow zucchini
1 tablespoon sweet onion, minced
1 handful of baby lettuces, chopped

Blanch green beans and corn for about 30 seconds in salted water. Combine the chopped vegetables, the verjus, and the olive oil in a stainless steel mixing bowl. Add the chopped lettuce, the salt and pepper, and mix evenly with a rubber spatula. Divide the salad among four cold plates and serve.

Serves 4.

WHITE GAZPACHO WITH GRILLED SHRIMP

This is a version of the original Gazpacho, of Spanish origin. It was popular hundreds of years before tomatoes were introduced to Europe. Serve soup in small portions and the shrimp hot off the grill. Serves 4

1 C chicken broth, room temperature
1 C Abacela Verjus
½ C dry bread crumbs
½ C almonds, blanched and peeled
½ t garlic, minced
¼ C half & half
Splash of sherry (such as Amontillado)
Salt and white pepper to taste
1 T Spanish paprika
12 large shrimp, peeled, deveined, and skewered
1 T olive oil
1 t additional garlic, minced

Marinate the shrimp with 1 t garlic, the paprika, and the olive oil. Purée the soup ingredients in a blender season to taste with the salt and pepper. The soup should sit in the refrigerator for a couple of hours before serving to allow for the flavors to develop. Grill the shrimp over a hot fire, place in the serving bowls, and ladle the chilled soup over the top.

SCRUMPTIOUS VERJUS CHICKEN

4 Chicken legs with thighs, separated at the joint
6 T unsalted butter
4 Garlic cloves, non-peeled
1 C Abacela Verjus
1 C Chicken broth
1 C Tomato, crushed
2 T Creme Fraîche or 3 T heavy cream
1 t Italian parsley, chopped
1 t Chives, chopped
Salt and White Pepper to taste

Season chicken with salt and pepper, brown thoroughly in 3 tablespoons butter. When one side is brown, turn, add garlic while the other side browns. Pour off the fat in the pan, add the Verjus, chicken broth, and tomato. Cover the pan with tight fitting lid and cook over medium for 20 minutes. When chicken is done, transfer to a warm platter. Reduce the broth to ¾ of a cup. Strain the sauce into a clean pan, squeezing the garlic and tomato to extract all the juices. Stir in the creme fraiche or cream then add remaining butter in small pieces. Do not boil the sauce after this point. Adjust seasoning, add herbs, spoon sauce over chicken, and serve immediately.

BAKED SCALLOPS & MUSSELS PROVENÇAL STYLE WITH VERJUS

8 medium Scallops, cut in half horizontally
16-20 Mussels, in shells, scrub thoroughly
2 sticks unsalted Butter, softened
2 ½ t Garlic, minced
2 T Italian Parsley, chopped
1 T Basil, chopped
1 ½ t Salt
½ t White Pepper
¼ C dry Bread Crumbs
½ C peeled Tomato, chopped
½ C Abacela Verjus

Cut the butter into 1" inch pieces and allow it to soften while preparing the remaining ingredients. Steam the mussels in the Verjus until they open, then remove them with a slotted spoon. Mix the soft butter, garlic, herbs, salt and pepper in a food processor or with an electric mixer, then add ¼ cup of the strained liquid from the steamed mussels. Preheat the oven to 450° F. Arrange the scallops and mussels equally into individual ovenproof ramekins, add 2 tablespoons of the garlic butter to each, then the chopped tomatoes and the bread crumbs. Bake for 12-15 minutes or until the butter is bubbling and the bread crumbs are brown, then serve immediately with lots of French bread to mop up the sauce.

BLACK OLIVE AND BASIL SALAD DRESSING WITH RED VERJUS

½ C Red Verjus
2 T olive oil
1 t prepared tapenade (black olive and anchovy paste)
½ t chopped garlic
1 t finely chopped basil pinch black pepper

Combine ingredients in a stainless steel bowl with a whisk. Makes about ¾ cup of dressing, enough for eight servings.

DRIED FRUIT COMPOTE WITH RED VERJUS

This recipe is great with vanilla ice cream, or with warm gingerbread.

2 C Red Verjus
½ C dried apricots
½ C golden raisins
½ vanilla bean, or ¼ t vanilla extract
1 small stick cinnamon
1 whole clove
2 whole black peppercorns
½ C dried cherries

Combine all ingredients in a saucepan and warm over medium heat for 30 minutes or until the fruit has softened. Allow to cool to room temperature, the sauce will thicken slightly.

VERJUS POACHED PEARS

Use these pears in a salad, along with a cheese course, or as a light dessert with some of the poaching liquid.

2 pears, firm but ripe (Bosc pears were used in this recipe)
2 C Abacela Verjus
½ C sugar
½ vanilla bean, split and scraped
½ cinnamon stick
1 whole clove
1 whole allspice berry
small piece of fresh ginger (about the size of a quarter)

Peel, cut in half, and core the pears. Combine verjus and spices in a non-reactive saucepan and bring to a gentle boil. Add pears and cook until just tender, about 10 minutes. Allow pears and liquid to cool to room temperature, then store refrigerated.

"SOUP" OF RED FRUIT AND VERJUS WITH VANILLA ICE CREAM

1 C Abacela Verjus
6 T granulated sugar
2 leaves lemon verbena
2 C strawberries, cut into quarters
2 C raspberries vanilla ice cream, as much as you want!

Whisk the verjus and sugar together in a mixing bowl. Add the lemon verbena and berries to the verjus mixture. Macerate for 30 minutes.

SALMON POACHED IN VERJUS

2 salmon steaks, each 1 ¼ inch thick (about 1 lb total)
1 C Abacela Verjus
¼ C minced shallot
1 T butter

Place the Verjus and the chopped shallots in an 8" to 10" frying pan over high heat. Add the salmon steaks. Cover and bring to a simmer. Reduce the heat and simmer until the fish is no longer translucent in the center, 4 to 5 minutes. Lift the fish onto 2 dinner plates and keep warm. Strain the juices and return to the pan. Boil juices over high heat until they have been reduced to ⅓ cup, 5-7 minutes, then whisk in the butter. Pour over the fish. Serves two.

RED VERJUS CHICKEN BOUILLON

2 lb chicken wings, cut in half at the joint
2 ribs celery, chopped
1 small carrot, chopped
1 onion, chopped
2 cloves garlic, whole
2 T olive oil
2 sprigs fresh thyme
salt and freshly ground black pepper
3 C Red Verjus
1 C water

This is a light sauce that's good with grilled chicken and mashed potatoes, or as a braising liquid for bitter winter greens.

On the stove, deeply brown the chicken wings in the olive oil in a heavy roasting pan (15-20 minutes). Add the vegetables (mirepoix) and cook for another 5- 10 minutes, stirring frequently. Add the verjus and water to the pan, cover loosely with parchment paper or foil, and place in a 325° F oven for 45 minutes. Strain the liquid from the roasting pan into a clean sauce pan, and taste for seasoning. To use this as a sauce base, finish with a little butter and fresh herbs or use as is to braise vegetables.