

ROAST SQUAB WITH KUMQUATS

4 SQUAB
CHINESE 5-SPICE POWDER
FRESH THYME
24 FRESH KUMQUATS
1 LB OF SMALL NEW POTATOES
2 CLOVES OF GARLIC
1 SMALL HEAD OF GREEN CABBAGE
FRESH DILL AND CHIVES

SPLIT SQUAB LENGTHWISE ALONG THE BACKBONE. FLATTEN WITH YOUR HAND. PULL OUT BREASTBONE AND SURROUNDING CARTILAGE.

SEASON SQUAB WITH SALT AND PEPPER, CHINESE 5-SPICE POWDER AND THYME LEAVES. COVER AND REFRIGERATE FOR AT LEAST 4 HOURS.

PRE-HEAT OVEN TO 425°

ARRANGE SQUAB SKIN-SIDE UP IN A ROASTING PAN.

SLICE THE KUMQUATS LENGTHWISE. REMOVE ANY LARGE SEEDS. ADD TO THE ROASTING PAN, NESTLING THEM AROUND THE SQUAB.

CUT THE POTATOES IN HALF. PEEL AND SLICE GARLIC THINLY. TOSS WITH THE POTATOES AND A FEW SPLASHES OF OLIVE OIL IN A BOWL. SALT AND PEPPER. SCATTER POTATOES IN A CAST IRON PAN AND PLACE IN THE OVEN.

ROAST FOR FIVE MINUTES.

PUT THE SQUAB IN THE OVEN. ROAST FOR 20 MINUTES FOR MEDIUM RARE.

AFTER 15 MINUTES, TEST THE POTATOES FOR DONENESS.

MEANWHILE, QUARTER THE CABBAGE LENGTHWISE. REMOVE THE WHITE CORE. CUT EACH QUARTER IN HALF AND PLACE THE CABBAGE IN A STEAMER.

WHEN THE SQUAB IS NEARLY DONE, STEAM CABBAGE FOR ABOUT 10 MINUTES OR UNTIL THE LEAVES ARE LIMP, BUT STILL BRIGHT GREEN. DRAIN WATER AND TOSS CABBAGE WITH 4 TBSPS OF BUTTER, SALT, AND CHOPPED CHIVES AND DILL.

SERVES 4

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

THIS DISH CALLS OUT FOR AN "ORANGE" WINE, MEANING A WINE MADE FROM WHITE GRAPES, BUT WITH EXTENDED SKIN CONTACT DURING FERMENTATION. MY CHOICE FOR THIS PARTICULAR RECIPE IS THE JUST-RELEASED 2010 WIND GAP PINOT GRIS, FROM THE WINDSOR OAKS VINEYARD IN CHALK HILL. JUST 138 CASES OF THIS OFFBEAT/ODDBALL (BUT DELICIOUS) WINE WERE PRODUCED, AND ITS PRODUCTION METHOD IS NOTABLE: MOST OF THE WINE IS LEFT ON ITS SKINS FOR 90 DAYS, AND THEN LEFT TO MATURE IN OAK FOR NEARLY A YEAR (NONE OF THE OAK IS NEW). THE RESULT IS A WINE THAT IS NEITHER WHITE, RED NOR ROSE, BUT RATHER A COPPER/ORANGE IN HUE. UNFILTERED, IT HAS PLENTY OF TEXTURE AND WEIGHT. FLAVOR-WISE, THE BLEND OF MINERALITY AND TROPICALITY WILL COMPLEMENT THE GAME OF THE SQUAB AND THE SWEET-TARTNESS OF THE KUMQUATS. \$33.