

TWO CALF'S TONGUES
6 MEDIUM CARROTS
1 LARGE BROWN ONION
4 CLOVES OF GARLIC
8 SPRING ONIONS
1 CUP OF CANNED TOMATOES
1 ORANGE
BOUQUET GARNIE: 1 BAY LEAF, 6 THYME SPRINGS, 10 PARSLEY
STEMS TIED TOGETHER WITH KITCHEN TWINE
6 CUPS OF VEAL OR BROWN CHICKEN STOCK

BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY.
SIMMER TONGUES FOR ABOUT AN HOUR OR UNTIL THEY ARE
EASILY PIERCED WITH A SHARP FORK. SKIM OFF ANY BROWN
SCUM WHICH RISES TO THE TOP.

REMOVE AND COOL TONGUES IN COLD WATER. USING A SMALL
PARING KNIFE TRIM AND PULL OFF TOUGH OUTER SKIN.

PRE-HEAT OVEN TO 325°

PEEL AND DICE ONION. PEEL CARROTS AND SLICE ON THE
DIAGONAL IN 2-INCH LENGTHS. PEEL AND CHOP GARLIC.

MELT 2 TBSPS OF BUTTER AND 1 TBSP OF OLIVE OIL IN A
DUTCH OVEN. ADD ONIONS, CARROTS AND GARLIC. COOK
COVERED OVER A LOW FLAME UNTIL THE ONIONS ARE
TRANSLUCENT.

ADD THE TONGUE, TOMATOES, BOUQUET GARNIE AND COVER
WITH STOCK. BRING TO A SIMMER, SKIMMING OFF ANY SCUM
WHICH RISES TO THE TOP.

BOIL A SMALL SAUCEPAN OF WATER. USING A VEGETABLE
PEELER, REMOVE SEVERAL STRIPS OF ORANGE PEEL. JULIENNE
AND BOIL BRIEFLY. DRAIN AND ADD TO THE DUTCH OVEN.

BRAISE TONGUES IN THE OVEN FOR 1 1/2 HOURS OR UNTIL THEY
ARE PIERCED EASILY WITH A SHARP FORK.

TRIM ROOTS AND 2 INCHES OF DARK GREEN STEMS FROM
SPRING ONIONS. ADD TO THE POT 1/2 HOUR BEFORE TONGUE IS
FINISHED COOKING.

ROUGHLY CHOP PARSLEY OR ANY FRESH HERBS OF YOUR
CHOOSING. SCATTER ON TOP OF THE TONGUES AND SERVE.
1/2 TONGUE PER PERSON.

SERVES 4

WINES OF THE WEEK FROM JILL BERNHEIMER AT DOMAINE L.A.

2009 BROVIA "SORI DEL DRAGO" BARBERA D'ALBA, \$26.

THIS BARBERA COMES FROM A FAMILY ESTATE FOUNDED IN THE 1860S, BUT WAS CLOSED FOR A FEW DECADES BEFORE YOUNGER GENERATIONS RESUMED WINEMAKING AGAIN IN THE 1950S. FULLER BODIED THAN TYPICAL BARBERAS, BUT WITH NO NEW WOOD INFLUENCE, THIS IS A BOUQUET OF RED FRUIT, EARTH AND SPICE.

2007 DE FORVILLE "LORETO" BARBARESCO, \$35.

CLASSIC NEBBIOLO, WITH ANISE/LICORICE NOTES, SUBTLE FLORAL TONES OF VIOLET/ROSE, TAR, AND BRIGHT CHERRY FRUIT. THE TANNINS ARE IN CHECK HERE, AND THIS IS A SOFT, EASIER DRINKING BARBARESCO IN ITS YOUTH THAN YOU MIGHT EXPECT.