



# A RAICHLEN TASTING

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10 Mouthwatering  
Recipes Matched with  
Trivento Wines

BODEGA  
**TRIVENTO**  
ARGENTINA

**STEVEN RAICHLEN**

# A RAICHLEN TASTING

Dear Friends,

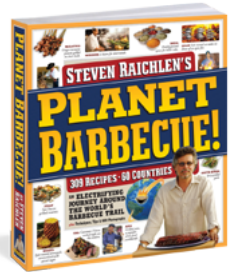
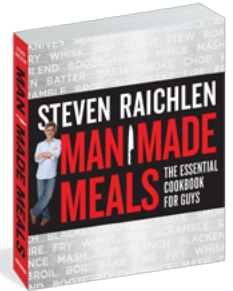
I believe that cooking a meal should not only assuage your hunger, but bring you respect, satisfaction, and pleasure. This special eBook will give you a taste of two of my cookbooks and show you how to man up and cook.

Step by step, [\*Man Made Meals\*](#) teaches you *everything* you need to know about cooking, starting with the basics, like how to stock the pantry and refrigerator, handle a knife, and navigate the stove. How to prepare great meals for yourself, your buddies, your girlfriend or wife, your immediate or extended family, and, of course, how to fire up a grill and smoker.

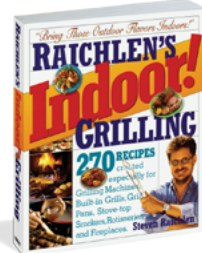
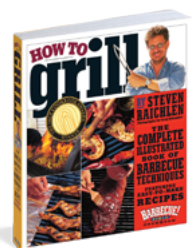
And from [\*Planet Barbecue!\*](#), enjoy recipes from around the world, including Argentina. My friends at Trivento, a winery in Mendoza, Argentina, have suggested wine pairings for each of these ten dishes. The flavors play well off each other, and the ingenuity of the pairings rocks!

Enjoy this sampler. I would love to hear what you think—connect with me on Facebook at [Facebook.com/BBQBible](https://www.facebook.com/BBQBible).

Cheers,  
Steven



## OTHER BOOKS BY STEVEN RAICHLEN





## Cheese-Stuffed, Bacon-Roasted Jalapeño Peppers

# POPPERS

RECIPE FROM  
*Man Made Meals*

**W**ho first had the idea to stuff a jalapeño pepper with cheese and roast it wrapped in bacon? A guy, no doubt, and I bet it was a Texan. The popper (aka armadillo or rattlesnake egg) may be a fixture on the American barbecue circuit, but you can't keep an idea this good (fire plus cheese plus cured meat) secret for long. So here's the basic procedure. Invent your own version and email me photos (barbecuebible.com). **Makes 16 poppers; serves 4**

**1** Preheat the oven to 400°F. If you have a wire rack, place it on top of a baking sheet.

**2 To stuff a whole jalapeño:** Cut the top (stem end) off each pepper. Scrape out the seeds using a jalapeño coring tool or the blade of a vegetable peeler. Place the cheese and cilantro in the jalapeño. Replace the cap.

**To stuff a jalapeño by cutting it in half:** Cut each jalapeño pepper in half lengthwise through the stem, and using a spoon, scrape out the seeds. Stuff 16 of the jalapeño halves with the cheese (if using cream cheese, mound

it in the jalapeño halves with a spoon) and cilantro and place the other jalapeño halves on top.

**3** Wrap each reassembled jalapeño crosswise with a piece of bacon, securing the end with a toothpick. Arrange the jalapeños on the baking sheet.


**4** Bake the jalapeños until the bacon is browned and crisp and the jalapeños feel soft when squeezed, 20 to 25 minutes. Drain the jalapeños on paper towels, then serve at once.

16 large jalapeño peppers  
8 ounces cheese (cheddar, Jack, pepper Jack, cream cheese, or other favorite cheese), cut into matchstick slivers if using cheddar or either Jack  
16 sprigs fresh cilantro  
8 slices artisanal bacon, cut in half crosswise

## Variations

**Poppers around the world and on the grill:** Replace the jalapeños with canned Spanish piquillo (drained and patted dry) or fresh padron peppers or Japanese *shishitos*. Replace the cheddar with Manchego cheese, goat cheese, mascarpone, or crabmeat moistened with mayonnaise. Replace the bacon with

pancetta, prosciutto, or serrano ham. Instead of baking the jalapeños, indirect grill them on a grill preheated to medium-high until the bacon is browned and crisp and the jalapeños feel soft when squeezed, 20 to 25 minutes. Drain the jalapeños on paper towels, then serve at once.

 *locate your local wine store*

## PAIR WITH

### Trivento Amado Sur Chardonnay Blend

Creamy-textured Chardonnay is a natural with these bacon-cheese poppers. This Chardonnay, however, is blended with a small amount of Pinot Grigio, whose racy acidity is a nice complement to the sweet-spice notes of the jalapeños and bacon.







Cheese-Stuffed, Bacon-Roasted  
Jalapeño Peppers Poppers



# HOW TO TELL WHEN FOOD IS COOKED

## IS IT DONE YET?

Is it done yet? How many times have you wondered if that steak sizzling on the grill or pork shoulder roasting in the oven is cooked to the proper degree of doneness? Recognizing when food is cooked is one of the most important tasks in the kitchen. Fortunately, there are a number of visual, olfactory, and scientific indicators to let you know.

**BY SIGHT AND SMELL** | First, use your eyes and nose. Cooked roasts will look crusty and dark golden brown on the outside. Properly seared steaks and chops (of both the land and sea variety) will have a visibly dark crust. Cooked meats have a distinctive aroma, too— toasted, caramelized, and smoky.

**THE POKE TEST** | One of the best ways to judge doneness of steaks, chops, and other relatively thin cuts of meat is to poke them with your forefinger. Depending on its squishiness or firmness, you can tell if the meat is rare, well-done, or somewhere in between (see the chart in this box).

**THE PIERCE TEST** | Piercing is a way to test the doneness of foods that are hard to poke or see (like baked potatoes or something being cooked wrapped up in foil). To do this, insert a slender metal skewer into the center of the food. If it meets no resistance, the food is cooked. You can also use the pierce test to check the doneness of whole or planked fish. Insert a skewer through one of the narrow ends to the center of the fish and leave it for fifteen to twenty seconds. If the skewer feels hot to the touch when you pull it out, the fish is cooked.

**THE CUT TEST** | While it's frowned upon by most food writers, everybody, from chefs on down, does it: Using the tip of a paring knife, make a small slit in a steak or chop (ideally in the side you will serve on the bottom) and look at the center to check for doneness. Note: This technique should be used sparingly, as it violates the integrity of the meat.

**THE FLAKE TEST** | This test is used for fish steaks, fish fillets, and whole fish. Press the surface with your forefinger. The flesh will break into clean flakes when the fish is cooked.

**THE SHRINK TEST** | For baby backs, spareribs, and short ribs: When the ribs are cooked, the meat shrinks back leaving the last  $\frac{1}{4}$  to  $\frac{1}{2}$  inch of the bone exposed on baby backs and  $\frac{1}{2}$  inch bare on beef ribs and spareribs.

**THE TEAR TEST** | Also used for ribs, when the meat is tender enough to tear a rack of ribs apart with your fingers, they're done.

**THE INSTANT-READ THERMOMETER TEST** | This is the most accurate way to tell when meats are cooked to the proper temperature, and yes, even the pros do it. Insert the slender probe of an instant-read thermometer into the center of the meat. (Don't let the probe touch any bones or you will get a false reading.) If you are checking a thin piece of meat, like a hamburger, steak, or chicken breast, go in through the side. Digital thermometers will give you the most accurate reading. To verify the accuracy of an analog instant-read thermometer when you are at sea level, dip the probe in a pot of boiling water. It should read 212°F.

## The Six Degrees of Doneness

Here are the six degrees of doneness with their corresponding temperatures. Meats continue to cook after they have been removed from a heat source, so you might want to set them aside to rest when they reach the first (lower) number.

DEGREE OF DONENESS	INTERNAL TEMPERATURE (use for roasts, whole birds, etc.)	POKE TEST (use for steaks, chops, and chicken breasts)	APPROPRIATE FOR
Rare	120° to 125°F	Soft and squishy	Beef and lamb steaks, tuna
Medium-rare	135° to 145°F	Gently yielding	Beef and lamb, duck breasts, tri-tip, pork (chops, loin, or tenderloin)
Medium	140° to 145°F	Flakes easily when pressed	Fish and lobster
Medium	155° to 160°F	Half yielding; half firm	Pork and duck
Medium	160° to 165°F	Half yielding; half firm	Ground beef and chicken
Medium-well	170° to 180°F	Firm	Turkey
Well-done	190° to 195°F	Hard and springy for meat, but barbecued foods, like brisket and pork shoulder, will feel soft to the touch	Brisket, pork shoulder, spareribs, and baby back ribs



# DIRTY STEAKS

## WITH BELL PEPPER PANFRY

RECIPE FROM  
*Man Made Meals*

**F**rom the moment our first prehistoric ancestors put meat to fire (circa 1.8 million BCE) the caveman T-bone has rocked cookouts. To say it's one of the most popular dishes at Barbecue University would be putting it mildly. And at least one American president—Dwight D. Eisenhower—made it a signature dish at the White House. (He called it “dirty steak.”) There's something about cooking a steak right on the embers that mesmerizes, shocks, and delights. That something is the high drama of cooking meat on a bed of live embers, producing an incomparable crust and intense smoky flavor you just can't achieve on a conventional grill. To this add a Technicolor red and yellow bell pepper panfry that doubles as a sauce. Cooking doesn't get more primal than this. **Serves 2; can be multiplied as desired**

**1 Cook the steaks:** Light charcoal in a grill and rake the coals in an even layer, leaving the front third of the grill bare. When the coals glow orange, fan them with a newspaper to blow off any loose ash.

**2** Generously season the steaks on both sides with salt and cracked pepper. Place the steaks directly on the embers, arranging them about 2 inches apart. Grill the steaks until cooked to taste, about 4 minutes per side for medium-rare, turning with tongs. After about 2 minutes on each side transfer the steaks to a different section of the coals so they cook evenly.

**3** Using tongs, lift the steaks off the coals, shaking each to dislodge any clinging embers. Using a basting brush, brush off any loose ash and place the steaks on a platter or plates. Let the steaks rest for about 2 minutes, while you make the bell pepper panfry.

**4 Cook the bell peppers:** Heat the olive oil in a large cast-iron skillet directly on the pile of embers with the handle over the bare section of the grill or on the stove over high heat. When the olive oil is hot, add the bell peppers, garlic, and parsley and cook until the bell peppers and garlic are golden brown, about 2 minutes. Spoon the bell pepper mixture over the steaks and you're good to go.

### For the steaks

2 T-bone steaks (each 1¼ to 1½ inches thick and 12 to 14 ounces)

Coarse salt (kosher or sea) and coarsely cracked black peppercorns

### For the bell pepper panfry

¼ cup extra virgin olive oil

1 red bell pepper, stemmed, seeded, and sliced into ¼-inch-by-2-inch strips

1 yellow bell pepper, stemmed, seeded, and sliced into ¼-inch-by-2-inch strips

4 cloves garlic, peeled and thinly sliced crosswise

¾ cup coarsely chopped fresh flat-leaf parsley leaves



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## PAIR WITH Trivento Amado Sur Malbec Blend

Malbec and steak are an irresistible match. Trivento's Amado Sur Malbec is blended with Bonarda and Syrah. Hints of spice in the Syrah are echoed in the bell pepper panfry.





# SPATCHCOCK CHICKEN

## WITH A CURRY MUSTARD CRUST

RECIPE FROM  
*Man Made Meals*

**S**ome dishes you make because they're both easy and drop-dead delicious. Others because they feature a killer technique. This mustard-crusted chicken has it all—showmanship, complex layers of curry mustard flavor, moist tender meat, and a sizzling crisp crust. It also gives you the opportunity to use one of the coolest words in the culinary lexicon: *spatchcocking* ("dispatch the cock"—the chicken, that is)—the process of removing a chicken's backbone and opening it up like a book, so it lays flat and cooks quickly and evenly, maximizing the ratio of skin and crust to the meat. **Serves 2 to 4**

**1** Preheat the oven to 400°F.

**2** If there is a package of giblets, remove it from the cavity of the chicken. Rinse the chicken inside and out under cold water and blot it dry with paper towels. Place the bird, breast side down, on a cutting board. Using poultry or kitchen shears or a sharp knife, cut through the flesh and bone along both sides of the backbone so that you can completely remove the backbone.

**3** Open the bird like a book by gently pulling the halves apart. Using a sharp paring knife, cut along and under both sides of the breastbone and cartilage attached to it. Discard the breastbone. Cut off the tips of the wings. Spread the bird out flat.

**4** Using the tip of the knife, make a slit in the loose skin between the lower end of the breast and the leg, on each side, approximately ½ inch long. Stick the end of each drumstick through the slit on that side. This step is optional, but it makes the bird look cool.

**5** Place the curry powder, salt, and pepper in a small bowl and stir to combine. Sprinkle the curry seasoning over the chicken on both sides, rubbing it onto the meat.

**6** Place the bird skin side down and, using a spatula, spread about a third of the mustard over the flesh side of the chicken. Sprinkle ⅓ cup of the bread crumbs on top. Arrange the chicken skin side up in a roasting pan. Spread the remaining mustard on the skin side of the bird and crust it with the remaining ⅔ cup of bread crumbs. Drizzle the olive oil or melted butter over the bread crumbs.

**7** Place the bird in the oven and roast it until the crust of crumbs is browned and sizzling and the chicken is cooked through, 30 to 40 minutes. Use an instant-read thermometer to test for doneness, inserting it sideways through a thigh but not so that it touches a bone. When done the internal temperature should be 165°F. If the crust browns too much before the bird is cooked through, loosely cover it with a piece of aluminum foil.

**8** Transfer the chicken to a platter. Let it rest for about 3 minutes, then cut it into pieces, 2 legs, 2 thighs, 2 wing sections (with a little breast meat attached), and 2 breasts, for serving.

1 chicken (3½ to 4 pounds), preferably organic  
2 teaspoons curry powder  
1 teaspoon coarse salt (kosher or sea)  
1 teaspoon freshly ground black pepper  
¾ cup prepared mustard  
1 cup bread crumbs  
1 tablespoon extra virgin olive oil, or 1 tablespoon butter, melted



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### PAIR WITH

## Trivento Reserve Cabernet Sauvignon

Although one doesn't always think of a bold red with chicken, this recipe requires a wine able to stand up to its curry mustard crust. With its enticing bouquet of red berries, mint, and aromatic herbs, combined with a well-balanced acidity, Trivento Reserve Cabernet Sauvignon is more than able to hold its own with this robust big-flavored dish.



Spatchcock Chicken  
with a Curry Mustard Crust





# How to Spatchcock a Chicken



**1** Using poultry shears or a sharp paring knife and starting at the neck, cut through the flesh and ribs on both sides of the backbone. Discard the backbone.



**2** Open up the bird like a book by gently pushing the halves apart.



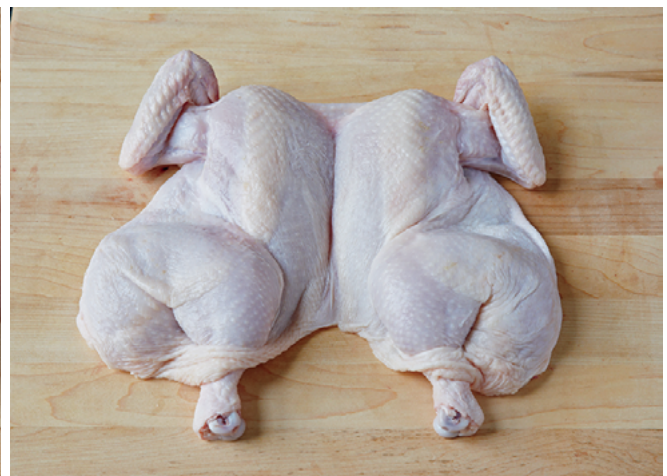
**3** Using a sharp paring knife, make a lengthwise cut along and under both sides of the breastbone and cartilage attached to it. Discard the breastbone.



**4** Using a sharp paring knife, make a 1/2-inch-long slit in the skin between the lower end of the breast and a leg.



**5** Stick the end of the drumstick through the slit. Repeat on the other side.



**6** The spatchcocked chicken ready for roasting or grilling. Note how it now lies flat.



# GARLIC ROASTED POTATOES

RECIPE FROM  
*Man Made Meals*

**A** perennial hit at Barbecue University, where we smoke-roast the spuds on the grill. A staple at my home, where we make some variation of these crusty, buttery, garlicky roasted potatoes once a week. Once you grasp the principle, no roasted vegetable is beyond your reach, indoors or out. Following the recipe, you'll find suggestions for more roasted vegetable combinations. **Serves 4**

**1** Preheat the oven to 400°F. Or, set up the grill for indirect grilling and preheat it to medium-high.

**2** Scrub the potatoes well and blot them dry (they must be dry so they roast, not steam). There's no need to peel the potatoes. If you are using fingerlings or baby sweet potatoes, place them whole in a single layer in a roasting pan. If you are using larger potatoes, cut them into 1-inch chunks first. Break the garlic head into individual cloves, taking care not to split the skins, add them to the roasting pan, and stir to mix. Drizzle the olive oil or other fat over the potatoes and garlic and season them generously with salt and pepper.

**3** *If you are baking the potatoes*, place the roasting pan in the oven and roast the potatoes until they are browned and tender and the garlic is soft, 40 minutes to 1 hour, stirring from time to time so they roast evenly. When done the potatoes will be easily pierced by a skewer or fork. Serve with the garlic cloves (nibble the soft, creamy roasted garlic out of the skins).

*If you are grilling the potatoes*, place the roasting pan in the center of the grill grate, away from the heat, and cover the grill. For a smoke flavor, toss the soaked wood chips on the coals or, if using a gas grill, place them in the smoker box. Grill the potatoes until they are browned and tender and the garlic is soft, 40 minutes to 1 hour, stirring from time to time so they roast evenly. When done the potatoes will be easily pierced by a skewer or fork. Serve as above.

1½ pounds fingerling potatoes, full-size potatoes, like Yukon Golds, or baby sweet potatoes, or a combination of the two

1 head garlic (2 heads if you really like garlic)

2 tablespoons extra virgin olive oil, or 2 tablespoons melted butter, duck fat, or bacon fat, or a mixture of any or all of these

Coarse salt (kosher or sea) and freshly ground black pepper

## Three Variations on Roasted Vegetables

**Roasted beets with shallots and walnuts:** Any kind of beet is delectable prepared this way—especially baby beets or a colorful variety, like yellow, red, and candy-stripe beets (save the beet greens for boiling with ham hocks). Arrange 1½ pounds of fresh beets (if you are using large beets, cut them in half or quarters) and 2 unpeeled shallots cut in half in a single layer in a roasting pan. Drizzle 2 tablespoons of olive oil or other fat over the beets and season them with salt and pepper to taste. Bake or grill the beets as described in the Garlic Roasted Potatoes above, adding ½ cup shelled walnuts halfway through the cooking (after about 20 minutes). Serves 4.

**Roasted carrots with ginger and scallions:** I like to roast carrots and scallions whole; this looks cool but requires carrots that are more or less the same size. But, you can certainly cut the carrots into 2-inch pieces if you prefer. Arrange 1½ pounds trimmed carrots side by side in a roasting pan just large enough to hold them in a single layer, placing a whole scallion between the carrots.

Top the carrots and scallions with ¼-inch-thick slices of ginger, cut from a peeled 2-inch piece. Drizzle 2 tablespoons of Asian (dark) sesame oil or melted butter over all and season with salt and pepper to taste. Bake or grill the carrots and scallions as described in the

# “BURNT” PEACHES AND ICE CREAM

RECIPE FROM  
*Man Made Meals*

**S**ometimes, the distance between cooked and burnt is a razor's width or a matter of a few seconds of cooking. But this is the zone where chefs like to hang out (think blackened fish) and it's where you get the most flavor. Sugar is sweet. Burnt sugar is bitter. But *almost* burnt sugar (aka caramel) has all sorts of interesting flavors: honey, smoke, butterscotch, to name a few. Which brings me to these peaches—inspired by South American grill master Francis Mallmann. If you think fresh peaches and cream are good, wait until you try these darkly caramelized peaches with ice cream. **Serves 4**

4 ripe peaches  
1 cup sugar  
1 pint (2 cups) vanilla ice cream, for serving  
8 fresh mint leaves, slivered, for garnish

**1** Cut each peach in half lengthwise along the crease to the pit. Twist the halves in opposite directions to separate them. Pry out the pit and discard it. Place the sugar in a shallow bowl.


**2** Heat a large cast-iron skillet over medium heat for about 5 minutes. To test the temperature, drip a drop of water in it; when the skillet is sufficiently hot, the water will sizzle and evaporate in about 2 seconds.

**3** Dip the cut side of a peach half in the sugar, shaking off the excess. Place the peach half on a plate so the sugar-coated side is up. Repeat with the remaining peach halves.

**4** Sprinkle the remaining sugar in the hot skillet and cook it until it begins to melt, 2 to 3 minutes.

**5** Arrange the peaches cut side down on the melted sugar. Cook the halves without moving them until the cut sides are darkly browned, 3 to 5 minutes. Adjust the heat as needed so that the cut sides brown, not burn.

**6** Using a spatula, transfer 2 peach halves to each of 4 bowls, browned side up. Place a scoop of ice cream between the peach halves in each bowl. Sprinkle the slivered mint on top and serve.

 *locate your local wine store*

## PAIR WITH **Trivento Amado Sur Torrontes Blend**

No ordinary Torrontes, Amado Sur Torrontes is rounded out with small amounts of Chardonnay and Viognier. Generous and creamy in the mouth, with floral and fruity notes, this is a wine that will play well with the peaches and ice cream. A hint of acidity cuts through the sweetness, preparing the way for your next bite.





# BUTTERFLIED NEW YORK STRIP WITH BACON AND EGGS

RECIPE FROM  
*Planet Barbecue!*

**T**he French Paradox grabs all the headlines, but the one that really puzzles me might be called the Argentinean Paradox. How does this nation of relentless carnivores manage to stay so trim? Argentines eat meat an average of ten to twelve times a week (that's meat for dinner daily and for lunch as often as possible). Yet Argentines generally look fit and slender, and the kind of obesity so rampant in the United States is virtually unknown there. If such is the Argentinean Paradox, here's its apotheosis—butterflied grilled strip steak topped with bacon and fried eggs. It's a specialty of the lively Buenos Aires grill joint El Pobre Luis. **Serves 1 and can be multiplied**

**1** Butterfly the strip steak; place the steak on a cutting board. Starting at the narrow end, cut it almost in half through the side, cutting to but not through the wide end; it helps to hold your knife parallel to the cutting board with one hand and place your other hand flat on the top of the steak. Open the steak up like a book.

**2** Set up the grill for direct grilling and pre-heat it to high.

**3** If your grill has a side burner, set it on medium-high and heat the oil in a skillet. If not, you'll have to cook the bacon in a skillet directly on the grill or on your stove indoors. Cook the bacon until crisp, 2 to 4 minutes per side. Drain the bacon on paper towels on a plate and keep it warm. Set the skillet aside.


**4** When ready to cook, brush and oil the grill grate. Season the steak with salt and pepper

and arrange it, opened out, on the hot grate at a diagonal to the bars. Grill the steak until cooked to taste, 2 to 3 minutes per side for medium-rare. Use the poke test to test for doneness (see page 4). Transfer the steak to a plate and keep warm.

**5** Meanwhile, if you like bacon fat (and Lord knows, I do), crack the eggs into the skillet in which you cooked the bacon. If you don't like bacon fat, pour it off, add 2 more tablespoons of oil, and cook the eggs in that. Cook the eggs sunny-side up, 2 to 3 minutes, or over easy, 2 to 3 minutes on the bottom and 1 minute on the top.

**6** Arrange the eggs side by side on top of the steak and place 2 strips of fried bacon beside each egg. Serve at once with the *chimichurri* sauce on the side.

- 1 New York strip steak (about 1¼ inches thick and 12 ounces)
- 1 tablespoon vegetable oil, or more as needed
- 4 slices of country-style bacon
- 2 large eggs
- Coarse salt (kosher or sea) and freshly ground black pepper (pepper optional)
- Chimichurri sauce, such as Goya's Chimichurri Steak Sauce or one made by Gaucho Ranch

 *locate your local wine store*



## PAIR WITH Trivento Reserve Malbec

This is a classic Argentinean pairing. Nothing comes close to the affinity between the smooth, soft, silky tannins of Trivento Reserve Malbec and the mouthwatering flavor of a juicy marbled strip steak. Trivento Reserve Malbec + rich, juicy steak = Sublime!



Buenos Aires “Heart-Stopper”  
Butterflied New York Strip with Bacon and Eggs





# ROASTED BELL PEPPER SALAD WITH ANCHOVIES AND GARLIC

RECIPE FROM  
*Planet Barbecue!*

**L**a Brigada, in the San Telmo district, is one of the obligatory stops on a beef eater's pilgrimage through Buenos Aires, and if with each passing year the tourists seem to displace a few more of the locals, most *porteños* (the citizens of Buenos Aires) still give its grilled grass-fed beef a big thumbs up. But while you're overdosing on red meat, save room for the grilled pepper salad. This is about as elaborate as an Argentinean vegetable dish gets; the salty tang of anchovies, the pungency of garlic, and the sweet smoky flavor of flame-roasted peppers make this a compelling combination. **Serves 4 to 6**

4 large red bell peppers  
1 can (2 ounces) anchovy fillets, drained  
1 to 2 cloves roasted or raw garlic, minced  
2 to 3 tablespoons fruity extra-virgin olive oil  
2 tablespoons finely chopped flat-leaf parsley  
Coarse salt (kosher or sea) and freshly ground black pepper

**1** Set up the grill for direct grilling and pre-heat it to high. There is no need to brush or oil the grate.

**2** Arrange the bell peppers on the hot grate and grill them until darkly browned and blistered on all sides, 3 to 4 minutes per side, 12 to 16 minutes in all, turning with tongs. Don't forget to grill the peppers on the tops and bottoms for 1 to 2 minutes. The idea is to char the skins completely. Transfer the charred peppers to a cutting board and let them cool to room temperature. (No, you don't need to place them in a paper bag or bowl covered with plastic wrap. I've found no appreciable difference in ease of peeling.)

**3** Using a paring knife, scrape the charred skins off the peppers. There's no need to remove every last bit; a few black spots will add color and flavor. Cut each pepper in half, remove the core, and scrape out the seeds. Cut each pepper half in half again lengthwise.

**4** Arrange the pieces of pepper on a platter or plates. Arrange the anchovy fillets in a decorative pattern on top. Sprinkle the peppers with chopped garlic and drizzle olive oil over them. Sprinkle the parsley over the peppers (this is essential to neutralize the pungency of the garlic) and season them with salt and black pepper to taste, taking into account that the anchovies are quite salty already. Serve at once.

# PANCETTA ORANGE CHICKEN KEBABS

RECIPE FROM  
*Planet Barbecue!*

**L**a Cabrera is the sort of place everyone dreams about stumbling on in Buenos Aires—oozing with atmosphere from its art- and artifact-covered walls to its über-generous meat dishes, but not so touristy that you won't find plenty of *porteños* (as the residents of Buenos Aires are called) dining there too. If hell were on earth, its mouth would be La Cabrera's kitchen, and how the grill men manage to turn out so much meat in such an infernal and confined space remains a mystery. This dish is remarkable for its main ingredient, chicken, an anomaly in a country where people eat beef ten to twelve times a week. And that's not to mention the ingredients that are more characteristic of the Caribbean than of Argentina: fresh orange and rum. **Serves 4**

**1** Cut one of the oranges in half lengthwise. Remove the seeds, if any, with a fork. Place each orange half on a cutting board and cut it crosswise into ¼-inch thick slices, including the skin. Place the orange slices in a nonreactive saucepan and add the rum. Squeeze the juice from the second orange over the orange slices. Gently stir to mix. Let the oranges marinate for 30 minutes to 1 hour.

**2** Using a slotted spoon, remove the orange slices from the pan and set them aside. Bring the rum and orange juice mixture to a boil over medium-high heat and let it boil until about ¼ cup of liquid remains. Add the butter and let the mixture return to a boil. Season with salt and pepper to taste. Set half of the orange and rum mixture aside to use as a sauce. The rest will be used for basting the chicken.

**3** Rinse the chicken under cold running water, then blot it dry with paper towels. Cut the chicken into pieces about 2 inches long, 1½ inches wide, and ¾ inch thick. Season the

chicken generously with salt and pepper. Wrap each piece of chicken crosswise in a slice of pancetta or bacon. Skewer the chicken pieces so that the long sides are perpendicular to the skewer, placing an orange slice between the pieces of chicken. The kebabs can be made up to 6 hours ahead and refrigerated, covered.


**4** Set up the grill for direct grilling and pre-heat it to medium-high. Leave one section of the grill bare for a safety zone.

**5** When ready to cook, brush and oil the grill grate. Arrange the kebabs on the hot grate and grill them until the chicken is golden brown and cooked through, 4 to 6 minutes per side. Should the dripping pancetta fat cause a flare-up, move the kebabs away from the flames. Baste the kebabs with some of the orange and rum mixture on both sides as they grill.

**6** Transfer the grilled chicken kebabs to a platter or plates. Remove the hot skewers and pour the reserved orange and rum sauce on top.

2 large oranges  
½ cup dark rum  
3 tablespoons salted butter  
Coarse salt (kosher or sea)  
and freshly  
ground black pepper  
1½ pounds skinless,  
boneless chicken thighs  
or breasts  
6 slices of pancetta, or 6  
slices of country-style  
bacon (about 6 ounces),  
cut crosswise into 4- to  
5-inch pieces

**You'll also need**  
Metal or bamboo skewers

 *locate your  
local wine store*



## PAIR WITH Trivento Reserve Torrontes

Trivento Reserve Torrontes boasts a lush fruit-filled bouquet, rounded out by a delicious and engaging acidity and structure on the palate. The salty-fruity components present in this flavorful savory dish are perfectly balanced by this Torrontes.



# GRILLED SHRIMP SPRAYED WITH OLIVE OIL AND WINE

**C**all this less is more food—as in the less you do to it, the more you'll enjoy it. This may surprise you coming from Victor Arguinoniz, owner of the archly innovative grill restaurant Etxebarri in Spain's Basque Country. But when it comes to grilling *gambas*, those huge sweet shrimp from Spain's southeast coast, Arguinoniz insists that less is more. A light mist of olive oil keeps the shrimp moist over the fire, while crunchy crystals of sea salt reinforce the briny flavor—and give you something to crunch with your teeth. The wine is inspired by another Arguinoniz preparation: oil- and wine-grilled fresh anchovies. Here it rounds out the flavor of the shrimp. **Serves 4**

**1** If you are using shrimp with the heads on, peel and devein the bodies, leaving the tails on. Place the wine in a spray bottle. Place the olive oil in an oil mister.

**2** Set up the grill for direct grilling and pre-heat it to high.

**3** When ready to cook, brush and oil the grill grate. Mist the shrimp on one side with olive oil. Arrange the shrimp oiled side down on the hot grate so that they all face the same direction.

Lightly mist the top of the shrimp with more olive oil and spray with some wine. When the bottom of the shrimp is sizzling and browned, turn the shrimp over. Lightly spray this side with oil and wine. The cooking time is brief, about 2 minutes per side. When done the shrimp will feel firm to the touch (do not overcook them).

**4** Transfer the grilled shrimp to a platter or plates, sprinkle them generously with salt, then serve at once.

RECIPE FROM  
*Planet Barbecue!*


2½ pounds jumbo shrimp  
in the shells with the  
heads on, or 1½ to 2  
pounds peeled and  
deveined shrimp

¼ cup txakoli or other dry  
white wine

¼ cup extra-virgin olive oil  
Coarse sea salt

#### You'll also need

A spray bottle; an olive oil  
mister

 *locate your  
local wine store*

#### PAIR WITH

### Trivento Amado Sur Chardonnay Blend

Trivento Amado Sur Chardonnay is blended with small amounts of Pinot Grigio and Viognier. As a result, this silky, unctuous white wine makes the perfect companion for this simple bold-flavored shrimp dish.



# SPIT-ROASTED PINEAPPLE

RECIPE FROM  
*Planet Barbecue!*

**B**y the time I arrived at the sprawling *churrascaria* in southern Brazil, the wedding party was in full swing. So were a half-dozen birthdays, a retirement celebration, numerous extended family dinners, and a bevy of hot Saturday night dates. And to serve them, a forest of spits spun furiously on a charcoal-fired rotisserie several yards long. Welcome to Galpão Crioulo (“Creole Grange”)—a country-style grill joint in Brazil’s barbecue capital, Porto Alegre, with room enough to feed you and the population of several small cities. This cinnamon-grilled pineapple comes served on a spit, just like Brazilian rotisserie meats, and the waiter carves thin slices onto the plate, just as he would *picanha* or spit-roasted beef tenderloin. You can certainly serve the fruit with meat, but it also makes a stunningly original dessert. **Serves 6 to 8**

**1** Cut the crown (the leafy part) off the pineapple and carefully cut the rind off the fruit. Using a sharp knife, make a series of spiral cuts to remove the eyes.

**2** Place the sugar, cinnamon, and cloves in a bowl and stir to mix.

**3** Set up the grill for spit roasting, following the manufacturer’s instructions and preheat the grill as hot as it will go.

**4** Thread the pineapple onto the spit lengthwise so the spit passes through the middle of the fruit (or thread it the traditional way—crosswise). Brush the outside of the pineapple with about 1 tablespoon of butter. Working over a tray or sheet pan, sprinkle one-third of the spice and sugar mixture over the pineapple on all sides and on the ends to crust it as thickly and as evenly as possible.


**5** When ready to cook, attach the spit to the grill and turn on the motor. Spit-roast the pineapple until it is darkly browned on the outside, 15 to 30 minutes in all, depending on how hot the fire

is (covering the rotisserie will make it even hotter). When the pineapple starts to brown, after 5 to 10 minutes, brush it on all sides with more butter and sprinkle more spiced sugar over it; shake the sugar bowl right over the pineapple as it turns on the rotisserie. Repeat after 5 minutes with the remaining butter and sugar, then continue spit roasting until the pineapple is darkly browned and thickly crusted with sugar.

**6** Take the spit to the table and thinly slice the pineapple onto plates. (To be strictly authentic, once the crust of the pineapple is carved off the spit, you’d sprinkle the fruit with more spiced sugar and spit roast it again until darkly browned once more, continuing until all of the sugar mixture has been used up and all the pineapple has been served.) Alternatively, you can remove the pineapple from the spit and cut it crosswise into slices; this is a little more user-friendly in a home setting. Serve the pineapple slices with whipped cream, if desired.

**Note:** In keeping with Brazil, you could flavor the whipped cream with *cachaça* (a Brazilian cane spirit) instead of rum.

1 whole ripe golden pineapple  
1 cup sugar  
2 tablespoons ground cinnamon  
1 teaspoon ground cloves  
3 tablespoons butter, melted  
Spiced whipped cream (optional, see Note)

 *locate your local wine store*



## PAIR WITH Trivento Reserve Torrontes

This fruity floral wine with good acidity and refreshing citrusy notes makes a great pairing with pineapple. The crisp and citrusy acidity keeps things fresh and leaves you craving more.



## Spit-Roasted Pineapple





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Cover author photograph by Jeffery Salter

Pages 3, 7 and 8: food photography by Lucy Schaeffer, food styling by  
Chris Lanier, and prop styling by Sara Abalan

Page 12 and 17: Ben Fink Photography

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*A Raichlen Tasting* is an abridgment of material previously published in *Planet Barbecue!*® and *Man Made Meals*.

Workman Publishing Company, Inc.

225 Varick Street

New York, NY 10014-438

[workman.com](http://workman.com)