



## ROCK COD VERACRUZANA

**SERVES 4 / 20 MINUTES**

Traditionally made with red snapper (*huachinango*), which is now endangered, this dish is delicious with plentiful rock cod—aka Pacific snapper—instead. Serve with rice (start it before the fish).

**WINE PAIRING** A lively Italian variety like Enotria 2012 Dolcetto (*Mendocino County*; \$19). The wine's bright acidity and juicy red berry and plum fruit sync up with the tomatoes here, while the olives and capers pull out a touch of herbal brininess in the wine.

- 3½ tbsp. extra-virgin olive oil, divided
- 1 small onion, halved and thinly sliced
- 2 tbsp. chopped fresh oregano leaves, divided
- 3 or 4 small bay leaves
- 2 garlic cloves
- ¾ cup small pimiento-stuffed green olives
- 1 or 2 jalapeño chiles
- 1 tbsp. brine-packed capers, drained, and chopped if large
- 1 can (14.5 oz.) good-quality diced tomatoes, such as Muir Glen
- 2 tsp. sugar
- ⅛ tsp. cinnamon
- ½ cup dry white wine
- 4 small or 2 large rock cod (Pacific snapper) fillets (1 to 1½ lbs. total)
- 1 tbsp. fresh lime juice, plus several lime slices
- 1 tbsp. chopped flat-leaf parsley
- Cooked white rice

1. Heat 3 tbsp. oil in a large frying pan over medium heat. Add onion, 1 tbsp. oregano, and bay leaves and cook, stirring occasionally, until onion is softened, about 5 minutes. Meanwhile, mince garlic, roughly chop half of olives, and thinly slice chile; set chile aside.
2. To pan, add garlic, olives, capers, juices from tomato can, sugar, cinnamon, and wine. Simmer sauce, uncovered and stirring occasionally, until reduced slightly, 3 minutes. Stir in tomatoes, remaining 1 tbsp. oregano, and chile.
3. Slip fish into sauce and spoon some sauce on top. Reduce heat to medium-low, cover pan, and cook just until fish is opaque throughout, 8 to 10 minutes. Drizzle lime juice over fish and sauce.
4. Serve fish over rice. Spoon on sauce, drizzle with remaining oil, sprinkle with parsley, and add a lime slice. —*Margo True*

PER SERVING 390 Cal., 40% (157 Cal.) from fat; 36 g protein; 18 g fat (2.3 g sat.); 13 g carbo (1.4 g fiber); 838 mg sodium; 63 mg chol. GF/LC

## CIDER-BRAISED PORK CHOPS

**SERVES 4 / 35 MINUTES**

Hard cider—low in alcohol, not too sweet, and gently flavorful—works beautifully in savory dishes. Here it adds a subtle apple note and keeps the meat juicy. Serve with egg noodles or mashed sweet potatoes.

**WINE PAIRING** An elegant, herbal red like Trefethen Family 2012 Merlot (*Oak Knoll District of Napa Valley*; \$40). The rounded tannin structure of Merlot loves the chewy texture of pork, and the resinous cedar and mint quality of this bottle works well with the herbs in the sauce.

- 4 bone-in pork chops (¾ to 1 in. thick; about 2 lbs. total), excess fat trimmed
- Kosher salt and black pepper
- 1 tbsp. each canola oil and butter
- 10 to 12 medium-size, tender sage leaves, plus 1 tbsp. chopped fresh sage
- ½ lb. shallots, slivered
- 8 fresh thyme sprigs, divided
- 1 cup dry hard cider, such as Ace
- ¼ cup whipping cream

1. Season chops with salt and pepper. Heat oil in a large, heavy frying pan over medium-high heat. Lay chops in pan and cook until browned, turning once, 2 to 4 minutes per side. Transfer to a plate and cover loosely with foil.
2. Add sage leaves and fry until crisp, about 30 seconds. Drain on paper towels.
3. Reduce heat to medium-low and add butter, chopped sage, shallots, and 4 thyme sprigs to the pan. Cook, stirring occasionally, until shallots are soft and lightly browned, 6 to 10 minutes.
4. Increase heat to medium-high and add cider. Cook, stirring and scraping to release browned bits, until cider is reduced by two-thirds, 3 to 4 minutes. Reduce heat to medium-low, stir in cream, and boil 2 minutes to thicken sauce.
5. Return pork chops and juices to pan in a single layer, spooning some shallots and liquid over chops. Cover and cook until chops are only barely pink in center (cut to test), 4 to 5 minutes more (they will continue to cook off the heat). Remove bare thyme sprigs (most of the leaves will have fallen into the sauce).
6. Season with salt and pepper to taste and top with fried sage and remaining thyme sprigs. —*Kate Washington*

PER SERVING 283 Cal., 49% (138 Cal.) from fat; 24 g protein; 15 g fat (6.3 g sat.); 9.6 g carbo (0.2 g fiber); 79 mg sodium; 83 mg chol. GF/LC/LS

