

Experience California:

Recipes And Inspirations From The Golden State



An online source for delicious recipes featuring California grown products developed by the Golden State's top chefs, and culinary experts, complete with California wine pairing recommendations and decorating tips.



Be Californian Buy California Grown™

Introduction

California’s agriculture touches and enhances our lives in surprisingly simple ways. This California Grown cookbook and inspiration guide helps you experience the best our state has to offer. Whether you’re sampling one of the featured recipes and pairing it with a glass of California wine, arranging a beautiful bouquet of California cut flowers or taking in the scenery around you while relaxing on a durable deck made of California lumber, you’re sure to enjoy the Golden State’s unique agricultural bounty.

Within Experience California, you will find delicious recipes from some of the state’s top chefs, complete with wine pairings. Enjoy whatever California wine you’d like; there are no rules! For fun, we’ve asked our wine experts to give a few pairing suggestions to accompany each recipe to get you started.

You’ll notice that “California Grown” campaign members are featured throughout Experience California. “California Grown” reminds all of us how important it is to support our local economy by simply seeking out and purchasing California grown agricultural products.

Remember: Be Californian. Buy California Grown.

Enjoying California’s Forests and Cut Flowers

California Grown is about more than the food and wine we enjoy. For instance, did you know that California Forest Products are used to produce lumber, paper, even clothing (*rayon*) and nail polish? Every day the forest touches our lives, in an almost countless number of ways. But should we feel guilty for using the forest in so many ways? No, because wood is a fully renewable resource. California’s forests are professionally managed and among the most highly regulated in the world. Think of this the next time you dine al fresco on your built-to-last redwood deck. A beautiful, versatile redwood deck can add richness and pleasure to daily living. Visit www.calredwood.org for basic planning, design and building tips for the deck of your dreams.

No deck or dinner table is complete without the addition of a lovely bunch of California grown cut flowers. The rose is hands down the most popular cut flower variety, but also topping the list are the lily, iris, Gerbera daisy, calla lily and tulip. No matter the season, the time is always right for flowers. Visit <http://ccfc.org> for decorating tips and inspiration to add beauty to your life.



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GUY FIERI

RESTAURATEUR/FOOD NETWORK STAR



Winner of the second season of The Next Food Network Star, Guy Fieri was awarded a six-episode commitment for his own cooking show. Guy’s Big Bite premiered in June 2006 and still airs today. Guy’s food is as fun, fearless, and fundamental as his larger-than-life personality.

“The best cooking is fresh cooking,” says Fieri. “I encourage home cooks - especially in California where the locally grown selection is so amazing - to look for and buy local products. The dishes will be more flavorful; plus it just feels right supporting the home-state growers who produce the foods we enjoy.”

In addition to his work with the Food Network, Fieri is co-owner of Johnny Garlic’s California Pasta Grill in Windsor and Santa Rosa, Tex Wasabi’s in Sacramento and Santa Rosa, and Russell Ramsay’s Chop House in Santa Rosa.

Chicken Avocado Egg Rolls
Wine Pairings: Chardonnay, Pinot Grigio, Sauvignon Blanc

- 1/2 cup canola oil
- 1/2 cup minced red onion
- 1/4 cup minced red bell pepper
- 1/4 cup each: bamboo shoots and finely chopped celery
- 2 tablespoons minced fresh ginger
- 1 tablespoon minced garlic
- 2 boneless, skinless California chicken breasts, chopped into small pieces
- 1/4 cup soy sauce
- 1 cup each: julienne cut Napa and green cabbage
- 1/2 cup each: bean sprouts and shredded carrots
- 4 cups rice bran oil or vegetable oil
- 1 egg
- 1/4 cup milk
- 12 large egg roll wrappers
- 2 California avocados, peeled, pitted and cut into 24 strips

Heat canola oil in a large sauté pan over medium heat. Add onion and bell pepper; cook for 5 minutes or until translucent. Add bamboo shoots, celery, ginger, garlic, chicken, and soy sauce; cook and stir for 5 minutes more. Let cool. In a medium bowl, combine cabbage, bean sprouts, carrots and chicken mixture. In a medium saucepan, heat rice bran oil to 350°F. (*Oil should be deep enough so that egg rolls don’t touch bottom of the pan.*) To prepare egg rolls, stir together egg and milk. Lay egg roll wrappers with corners facing like a diamond. Place equal amounts of filling and 2 strips avocado in the center of each. Fold in bottom, then sides and roll up making 4 to 5-inch long egg rolls, being careful not to tear wrappers. Seal with last corner with egg mixture. Dredge in egg mixture, then drain excess. Submerge in hot oil and fry until golden brown. Drain well on paper towels.

Makes 12 egg rolls.





NEAL FRASER

GRACE AND BLD (BREAKFAST, LUNCH, DINNER)

Neal Fraser, whose current restaurants include the highly-acclaimed Grace and BLD restaurants in Los Angeles, was Los Angeles’ first chef to win the Iron Chef television competition. A native Californian, Fraser takes pleasure in using locally grown ingredients in his creations. Fraser’s BLD is a casual neighborhood breakfast, lunch and dinner café; while at Grace he likes to get a little fancier. In both cases his food speaks volumes about his sense of what is right and proper about using California grown products.



Ahi Crudo
Wine Pairings: Gewürztraminer, Riesling, Sparkling Wine, Rosé, White Zinfandel

- California Kiwifruit Vinaigrette**
- 2 California kiwifruit, peeled
 - 1/4 cup sweet riesling vinegar
 - 1/4 cup olive oil
 - 1/4 teaspoon sea salt or to taste

- Salad**
- 1 lb. ahi steaks or albacore tuna steaks
 - Olive oil
 - Sea salt to taste
 - 1 3/4-2 oz. micro greens
 - 3 California kiwifruit, peeled and sliced

To prepare vinaigrette, purée or mash kiwifruit and press through a fine mesh strainer. Add to a blender with vinegar and blend to combine. With the blender running, drizzle in olive oil very slowly to emulsify. Season with salt and set aside. To prepare salad, brush fish with olive oil and season with salt. Grill or sear for 1 to 2 minutes on each side. Cut fish into about five slices and arrange on 4 serving plates. Toss micro greens with a small amount of vinaigrette and place greens on top of fish. Place kiwifruit slices on plate and serve with any remaining vinaigrette.

Makes 4 servings.

NEAL FRASER

GRACE AND BLD (BREAKFAST, LUNCH, DINNER)

Grilled Chicken Salad with Chorizo-Stuffed Olives and Mixed Citrus-Kiwifruit Vinaigrette
Wine Pairings: Merlot, Chardonnay, Syrah

- Citrus Vinaigrette**
- 1/2 cup extra virgin olive oil, divided
 - 1 shallot, peeled and chopped
 - 1 cup California orange juice
 - 1/4 cup California lemon juice
 - 1/3 cup white balsamic vinegar
 - 2 tablespoons lime juice
 - Zest of 1 California orange
 - Salt and Pepper to taste

- Chorizo Stuffed Olives**
- 16 jumbo California ripe olives
 - 1/2 link chorizo, finely minced
 - 1/4 cup flour
 - 1 egg, beaten
 - 1/2 cup panko bread crumbs*
 - 1 cup canola oil

- Salad**
- 1 lb. boneless, skinless California chicken breasts
 - Salt and pepper to taste
 - 1/4 cup olive oil
 - 16 small fingerling potatoes, thinly sliced
 - 2 cups coarsely chopped escarole or curly endive
 - 3/4 cup roasted red bell pepper strips

To prepare vinaigrette, heat a small amount of the olive oil in a medium saucepan. Add shallot and cook for 5 minutes to soften. Add juices and vinegar and bring to a boil. Reduce heat slightly and cook until mixture is reduced to 1/4 cup. Let cool, then place in a blender along with orange zest. With blender running, drizzle in remaining oil slowly to emulsify. Taste and season with salt. Chill until ready to use. To prepare olives, carefully stuff with chorizo. Dip each olive in flour, then egg, then bread crumbs. In a medium saucepan, heat oil to 325°F. Add olives and fry for a few minutes or until golden brown on all sides. Remove from oil and place on paper towels to drain. To prepare salad, season chicken with salt and pepper. Grill over medium heat for about 5 minutes on each side or until cooked through. While chicken cools, in small saucepan heat olive oil over medium high heat; season potatoes with salt and cook in hot oil until tender. Place equal amounts of potatoes onto 4 serving plates. Toss greens with chicken, peppers and enough vinaigrette to coat. Season to taste with salt and pepper and place on top of potatoes. Garnish each plate with 4 warm olives.

Makes 4 servings.

**Can be found in the Asian foods section of supermarkets*





TORI RITCHIE

COOKBOOK AUTHOR AND TV HOST

A fifth-generation Californian and native San Franciscan, Tori Ritchie has appeared regularly on the CBS Early Show and on the Food Network in her long-running series Ultimate Kitchens. In addition to writing for Bon Appetit and other magazines, she also creates recipes for her website Tuesday Recipe that reaches thousands of fellow cooks with a new recipe every week. Her latest cookbooks are Braises & Stews: Everyday Slow-Cooked Recipes and Party Appetizers: Small Bites, Big Flavors. Tori is big on supporting local agriculture, saying “We’re the luckiest people on Earth living right here with all of these beautiful, top quality ingredients being grown, basically, right in our backyards.”



Grilled Salmon with Lemon and Ginger

Wine Pairings: Chardonnay, Sauvignon Blanc, Sparkling Wine, Pinot Noir

For a perfectly simple dinner, serve this salmon with grilled or broiled California asparagus and a mixed green salad.

- 6 tablespoons California Meyer lemon juice (or regular lemon juice if Meyer lemons are not available)
- 3 tablespoons low-sodium soy sauce
- 1 1/2 tablespoons canola oil
- 1 1/2 teaspoons sugar
- 1 1/2-inch piece fresh ginger, peeled and grated
- 1 1/2 pounds wild California king salmon fillets (preferably skinless)
- Freshly ground pepper

In a small bowl or measuring cup whisk together lemon juice, soy sauce, oil, sugar and ginger. Set aside 1/3 of the mixture in a small bowl. Place salmon in a shallow dish and pour the rest of the marinade over the top. Let marinate at room temperature for 20 minutes, turning once or twice. Grill or broil salmon over medium heat, turning once with a wide spatula and brushing with excess marinade until salmon is cooked to your liking (about 10 minutes depending on thickness.) Sprinkle with pepper and serve with reserved marinade for drizzling.

Makes 4 to 6 servings.

Puffed Oven Pancake with Summer Fruit

Wine Pairings: Sparkling Wine, or Mimosas (Sparkling Wine mixed with orange juice)

What could be better for breakfast than this spectacular, puffy pancake studded with juicy cherries and peaches? Add a steaming cup of Joe and the California sunshine for the perfect start to your day.

- 1/3 cup milk
- 1/3 cup flour
- 3 eggs
- 2 tablespoons sugar
- 1/4 teaspoon almond extract
- 4 tablespoons butter
- 1 yellow or white California peach, pitted and sliced
- 1 cup pitted, halved California Bing cherries
- Confectioners’ sugar

Preheat oven to 425°F. Mix milk, flour, eggs, sugar and extract in a blender or in a large bowl with a whisk until well mixed. Place butter in a 9 or 10-inch frying pan (or ovenproof sauté pan). Place pan in hot oven to melt butter. When melted, remove pan with an oven mitt and tilt to coat bottom and sides with butter. Spread fruit in pan and pour egg mixture over fruit. Immediately return to oven and bake for about 20 minutes or until puffed and golden. Using mitt, remove from oven and sift confectioners’ sugar over pancake. Cut into wedges and serve.

Makes 4 to 6 servings.



MATT WOOLSTON

THE SUPPER CLUB

Matt Woolston’s Sacramento restaurant, The Supper Club, brings people together to celebrate some of the best food in California. Weekend dinners are events that include prix-fixe seven-course menus skillfully paired with wine. Matt delights his guests with artfully presented courses that combine fresh seasonal ingredients in unique, inspired ways. His love of cooking began at an early age. In fact, while still in high school, Matt owned and operated the most popular food booth at the Gilroy Garlic Festival. Beyond his restaurant, Matt’s award-winning cooking skills are put to good use at his monthly cooking classes and catering service.



Wild Rice, Grapes, and Blue Cheese

Stuffed Port Poached Pears
Wine Pairings: Sauvignon Blanc, Chardonnay, Pinot Noir

- Port Poached Pears
- 3 cups fruity red wine, such as Zinfandel or Barbera
 - 1 cup ruby or LBV vintage port
 - 1/2 cup sugar
 - 5 whole cloves
 - 1/2 cinnamon stick, broken
 - 4 California Bartlett or Bosc pears, peeled, cored and quartered

- Wild Rice Stuffing
- 2 cups water
 - 1/2 cup California wild rice
 - 1/2 teaspoon salt
 - 2/3 cup quartered fresh California seedless grapes

- Rosemary Walnuts
- 1 tablespoon butter
 - 2/3 cup walnut halves
 - 1/2 teaspoon crumbled, dried rosemary
 - 1/8 teaspoon cayenne pepper
 - Salt to taste

- Whipped Blue Cheese
- 1/2 cup crumbled blue cheese
 - 1/4 cup cream cheese, at room temperature

Bring wine, port, sugar, cloves and cinnamon stick to a boil in a large stainless steel saucepan, stirring until sugar is dissolved. Add pears; reduce heat and simmer, stirring occasionally to coat all sides of pears, for 20 minutes or until pears are tender when pierced with a toothpick. Turn off heat and let pears stand for 10 minutes. Remove from liquid and chill. Remove cloves and cinnamon and continue to cook liquid for 20 to 30 minutes or until syrupy; set aside. To prepare stuffing, bring water, rice and salt to a boil in a small saucepan. Reduce heat and simmer for about 50 minutes or until tender. Drain off excess water and chill rice; stir in grapes. To prepare walnuts, preheat oven to 325°F. Melt butter and toss with walnuts and seasonings. Spread onto a baking sheet and bake for 12 to 15 minutes, stirring every 3 to 4 minutes. Let cool and store in an airtight container until ready to use. Whip blue and cream cheeses together in a small bowl by hand or with a mixer until fluffy. To serve, scoop out a small part of the top of each pear. Place a small spoonful of cheese mixture into the cavity of each pear. Top with rice stuffing and walnuts, then drizzle with port glaze.

Makes 8 appetizer servings.



STÉPHANE VOITZWINKLER

MISTER A’S

Hired by, arguably, San Diego’s most esteemed restaurateur – Bertrand Hug – to take the helm of the kitchen in his downtown jewel box, Mr. A’s, Stéphan Voitzwinkler is a classically trained chef who has a deep fondness for California’s unequalled “raw materials.” Born in the Alsace-Lorraine region of France, Chef Stéphane learned to cook at his grandmother’s elbow. Since then, he’s built a reputation as one of the most gifted practitioners of his craft in the San Diego area. Every day he stops by a local farm stand to select fruits and vegetables that will form the basis of menus to be featured later that day at both Mister A’s and Bertrand Hug’s other restaurant, Mille Fleurs.



Pan Roasted Turkey “Roulade” with Green Asparagus, Orange and Avocado Salad
Wine Pairings: Syrah, Zinfandel, Merlot, Chardonnay

Stuffed Turkey

- 1 boneless skinless California turkey breast
- Salt and freshly ground pepper to taste
- 2 shallots, peeled and finely chopped
- 2 cloves garlic, finely chopped
- 2 tbs extra virgin olive oil, divided
- 1/2 cup white wine
- 1 cup panko bread crumbs*
- 1 bunch Italian parsley, finely chopped

Salad

- 1/4 lb. mixed greens
- 1 bunch thin California asparagus blanched in boiling, salted water for 2 minutes and chilled in ice water
- 2 tbs extra virgin olive oil
- 1/4 cup juice of 1 California lemon
- Salt and freshly ground pepper to taste
- 2 California oranges, peel and membranes removed
- 1 California avocado, peeled, pitted and cubed

Place turkey skin side down on a heavy cutting board. Cover with plastic wrap and pound with a meat mallet or small sauté pan until very flat. Season with salt and pepper and set aside. Sauté shallots and garlic in 1 tablespoon oil until soft. Deglaze with wine and cook until pan is dry. Let cool, then mix with breadcrumbs and parsley. Spread mixture over turkey and press into the surface. Roll up tightly and secure with toothpicks or kitchen string. Preheat oven to 350°F. Meanwhile, in a large skillet heat remaining oil over medium high heat; add turkey roll and sear on all sides until browned and crisp. Transfer skillet to oven and finish cooking for 20 to 30 minutes or until cooked through. Just before serving, mix greens and asparagus with olive oil and lemon juice; season to taste with salt and pepper. Place on a serving plate and top with oranges and avocado. Slice turkey 1/2-inch thick and place slices on salad. Drizzle with any cooking juices.

Makes 4 servings.

**Can be found in the Asian foods section of supermarkets*

STÉPHANE VOITZWINKLER

MISTER A’S

Turkey Breast Schnitzel Style
Wine Pairings: Chardonnay, Sauvignon Blanc or Dry Rosé

- 1/2 of a whole California turkey breast
- 1/2 cup flour
- 2 eggs, beaten
- 1 cup seasoned bread crumbs
- 1/2 cup butter, divided
- 1/4 cup capers
- Juice of 1 California lemon (*about 1/4 cup*)
- 2 to 4 tbs chopped Italian parsley
- 6 oz. orzo pasta, cooked according to package directions

Remove skin and bones from turkey and cut meat into thin slices. Place on a board and cover with plastic wrap; pound with a meat mallet to flatten. Coat each slice in flour, then dip in beaten egg, then coat well with bread crumbs. In a large skillet, melt 4 tablespoons butter over medium high heat. Add turkey and cook for 3 to 4 minutes on each side, cooking in 2 batches if necessary to not crowd skillet. Set aside and keep warm. Add 3 tablespoons butter to same skillet and cook until it just begins to brown. Remove from heat and add capers and lemon juice; season to taste with salt and pepper then stir in parsley. Sauté orzo in remaining tablespoon butter. Serve turkey slices over orzo and drizzle with lemon butter.

Makes 4 servings.





FLORO BUGNOSEN

CAMPAGNIA

Executive Chef Floro Bugnosen’s cosmopolitan background has afforded him the opportunity to bring to Campagnia an approach that puts this Fresno restaurant on par with some of the best restaurants in the nation. A graduate of the California Culinary Institute in San Francisco, for 15 years Floro has been crafting dynamic dishes that are picturesque and pleasing to the palate. His California cuisine brilliantly showcase the abundance of locally-grown food products, particularly the tree and vine-ripened fruits for which Fresno is justly famous.



Nectarine Plum Crostada
Wine Pairings: Riesling, Gewürztraminer, Rosé

- Crust**

 - 1 cup flour
 - 1/2 teaspoon sugar
 - 1/4 teaspoon cinnamon
 - 1/8 teaspoon salt
 - 6 tablespoons diced, chilled unsalted butter
 - 3 tablespoons ice water (or more if necessary)
- Fruit Filling**

 - 1/4 cup sugar
 - 1 1/2 teaspoons cornstarch
 - 4 small California nectarines, pitted and sliced
 - 4 to 5 small California plums, pitted and sliced
 - 1/2 teaspoon vanilla extract
- Topping**

 - Egg wash: 1 egg beaten with 1 tablespoon water
 - 1/4 to 1/2 cup raw sugar
 - 1/4 cup peach preserves, warmed

To prepare crust, stir together flour, sugar, cinnamon and salt in a medium bowl. Add butter; cut in with the back of a fork until butter is reduced to oatmeal-size pieces. Add 3 tablespoons ice water; toss until moist clumps form, adding more water as needed if dough is too dry. Gather into a ball and flatten into a disk. Wrap and chill for at least 1 hour or up to 1 day. To prepare filling, stir together sugar and cornstarch in a medium bowl. Add fruit and vanilla and toss well to coat. Let stand for 30 minutes. Meanwhile, roll out dough into a 12-inch circle on a lightly floured board. Place on a parchment lined baking sheet; spoon fruit and juices into the center leaving a 2-inch border of dough on the outside. Brush border of dough with egg wash. Fold up and over fruit to partially enclose (*center 6-inches of fruit should be uncovered*). Brush dough with egg wash and sprinkle with sugar. Bake in preheated 375°F oven for 55 minutes or until crust is golden brown and fruit filling is bubbling at the edges. Remove from oven and loosen tart from parchment with a spatula. Brush with fruit preserves. Slide onto a rack and let cool for 45 minutes. Serve warm or at room temperature with ice cream.

Makes 8 servings.

FLORO BUGNOSEN

CAMPAGNIA

Fig and Raisin Bread Pudding
Wine Pairings: Cabernet Sauvignon, Port, Zinfandel

- 3 cups chopped fresh California figs (*may substitute 2 1/2 cups chopped dried California figs, plumped in hot water and drained*)
- 1 cup golden California raisins
- 1/4 cup brandy
- 5 tablespoons room temperature butter, divided
- 9 slices (3/4-inch thick) French bread
- 1/2 cup sugar
- 3 eggs + 1 egg yolk
- 1 1/2 cups whipping cream
- 1 1/2 cups whole milk
- 2 tablespoons California lemon juice
- 2 teaspoons grated lemon peel
- 1 teaspoon vanilla extract
- Vanilla ice cream or whipped cream (*optional*)

Stir together figs, raisins and brandy in a medium bowl; let stand for 30 minutes. Preheat oven to 350°F. Generously butter an 8-cup soufflé dish or casserole dish with straight sides. Spread remaining butter onto bread slices. Cut into 1-inch cubes and transfer to prepared dish. Stir together sugar, eggs and egg yolk in a large bowl; whisk in cream, milk, lemon juice, lemon peel and vanilla. Stir in fruit, then stir mixture into bread cubes; let stand for 5 minutes. Set dish in a large baking pan and add hot water to the baking pan to come 1-inch up the sides of dish. Bake for 1 3/4 hours or until custard is set in the center, tenting with foil if top browns too quickly. Serve warm with vanilla ice cream or whipped cream, if desired.

Makes 8 servings.



About the “California Grown” Program

Part of the Buy California Marketing Agreement, “California Grown” is a joint effort of agricultural industry groups representing the products of California’s farms, ranches, forests and fisheries. The overall goal of the “California Grown” program is to increase awareness for and purchases of locally grown products. For more program information, go to www.californiagrown.org.



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