

New Column Featuring Recipes from the Club's First-Ever Cookbook!

Wild Gourmet

Wild Game, Fish, and Fowl Recipes for Everyday Chefs – Prepare Savory Dishes with Locavore Tendencies!



Marc Mondavi, VP of Communications for the Boone and Crockett Club and his wife Janice

Welcome to *Fair Chase* magazine and our inaugural column, *Wild Gourmet*. Hi, I am Marc Mondavi, Vice President of Communications for the Boone and Crockett Club.

My family has been in the wine industry for 70 years. We own and operate Charles Krug, Napa Valley's oldest winery, established in 1861.

Since I work with restaurants around the country, the Club asked me to take the lead on a new publishing venture called *Wild Gourmet*, a cookbook based on fish, fowl, and game recipes from noted chefs around the country. The best way to show respect and admiration for the fish, fowl, and game we catch or hunt is by consuming our harvest.

Wild Gourmet will have recipes that everyday chefs will be able to prepare with detailed instructions and field notes about the recipes and their ingredients. Along with dozens of delicious recipes, *Wild Gourmet*

will also have chapters of interest to hunters and non-hunters alike, including the health benefits of consuming wild game and how to get into locavore eating, plus techniques for preparing wild versus domestic game.

Going forward, each issue of *Fair Chase* will include a recipe that will be featured in this new book. Our first chef to be introduced is Bob Hurley of Hurley's Restaurant in Yountville, California. Bob has been in Napa Valley for more than 10 years and his specialty is wild game. His first recipe features wild boar.

The Boone and Crockett Club hopes this cookbook will grace all of your kitchens next fall and help us further our conservation efforts throughout North America. *Bon Appetit!*

Marc C. Mondavi

Coming
Fall 2014!



Braised Wild Boar in red wine served with roasted vegetables and polenta, by Chef Bob Hurley

Braised Wild Boar in Red Wine

Ingredients

- 3 Pounds wild boar shoulder
(substitute pork shoulder)
- 1 Large carrot, peeled and thick sliced
- 2 Ribs of celery, diced
- 1 Onion, peeled and diced
- 7 Cloves of garlic
- 2 Quarts veal stock, have extra on hand
(substitute fortified chicken stock)
- 10 Juniper berries, crushed
- 3 Bay leaves, broken up
Several sprigs of fresh thyme
- 5 Cups of red wine
(syrah, zinfandel, or Cabernet sauvignon)
- 5 Tablespoons of olive oil

Combine all ingredients except olive oil and marinate boar overnight. Remove boar from marinade and set aside. Strain all solids from wine marinade and set aside reserved vegetables.

In saucepan, heat the strained wine marinade to a simmer and skim all the impurities from top while reducing by half.

Meanwhile, pat meat dry with towel, season and brown in a heavy skillet with about 5 tablespoons of olive oil. When browned, add the reserved vegetables to the mix to lightly caramelize them.

Add reduced wine marinade and additional stock, if necessary, to cover meat. It is important that the meat is covered with liquid during the braising. Bring to a simmer, cover and place in a 300 degree oven for approximately 3 hours or until very tender (after two hours, check every 30 minutes or so.)

When meat is tender, remove from braising liquid. Strain all solids from liquid and discard. Place braising liquid in saucepan and reduce slowly while skimming off fat and impurities. Reduce until it reaches desired volume and flavor, generally by at least half. While sauce is in progress, take partially cooled meat and trim major fat and sinew.

Thirty minutes before serving, combine meat and sauce. Re-heat gently and serve with your choice of roasted vegetables and polenta.

B&C Field Notes

JUNIPER BERRIES: Bittersweet, tart and fragrant. Used by hunters on their game such as rabbit, venison, wild boar, pork and fowl. Also good in more common recipes such as stews and lamb dishes. Available at most major supermarkets, or order on-line. If you absolutely must substitute, consider rosemary or good ol' fashioned gin.



Meet the Chef

Bob Hurley
Executive Chef
Hurley's Restaurant & Bar

In the summer of 1988 Chef Bob Hurley planted his roots firmly in the California Wine Country, first as a chef at Domaine Chandon, then later as Executive Chef at the Napa Valley Grille. In November 2002 he opened his own restaurant, Hurley's Restaurant, in Yountville, California. Chef Hurley describes his menu as local California cuisine high in flavor and influenced by the Mediterranean so that it fits very well with wine.

Since Chef Hurley began cooking professionally more than 30 years ago, he has always had a strong belief that the use of regional, seasonal ingredients is important on many different levels. It promotes sustainability, showcases local producers and provides the finest dining experience to the customer.

Chef Hurley has brought his Napa Valley cuisine to the famous James Beard House in New York City several times and was also named a Shining Star Chef by *Cooking Light Magazine*. He has been a regular on San Francisco's Bay TV and has appeared several times on the award-winning California food show, *Bringing it Home with Laura McIntosh*. Chef Hurley is a featured chef on the nationally syndicated PBS special *The Great Chefs of Napa Valley*.