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Full Recipes

Our Fall Releases



Autumn is officially here at Angela Vineyards, bringing with it the magical energy of harvest and the buzz of excitement and anticipation for the fit unimaginable challenges and surprises, our spirits remain high as we dig into the welcomed rituals of harvest.

Throughout our community, we're experiencing the familiarities of changing seasons: artichokes and mushrooms show up at the farmer's markets, we need a sweater in the morning and kids are getting back to a new school-groove. The crispness to the air, leaves changing color, and shorter, darker days have us wanting to slow down, open up a bottle of wine and conquer something new in the kitchen, in the craft room, or simply settle into a new series.

To pair with your Angela Vineyards wine shipment this fall, we've included a local, organically grown pantry staple and recipes from two stalwarts of dining scene in Portland, OR; Joshua McFadden, James Beard Award-winning author Executive Chef and owner of Ava Gene's and owner and farmer of Ayers Creek Farm, Anthony Boutard. These two bonded over a shared dedication of organically grown produce that focuses on flavor first and the passion of bringing those local products to the community. We chose Ayers Creek Farm 'Toast of the Town' Borlotti beans because they are the base for so many different recipes including Joshua's Perfect Shell Bean recipe. We have shared several recipes that incorporate Borlotti beans, all of which will pair beautifully with either Pinot Noir or Chardonnay.

Enjoy the changing of the seasons,

THE TEAM AT
ANGELA VINEYARDS

Perfect Shell Beans

Written By Joshua Mcfadden

Executive Chef, Co-Owner of Submarine Hospitality

The exact quantities and times will vary depending on what type of bean you're using and whether it's fresh or dried, and even within those categories, each batch of beans will have its own personality and behavior.

But that doesn't matter! This method will guide you to perfectly cooked beans no matter what, as long as you pay attention. The key is to obsessively watch them as they cook over low heat. You need to cook the beans right until the point that they are almost done, allowing carryover cooking to bring them to the exact doneness as they cool. This way of cooking also helps the beans retain their shape, especially if you're reheating or using them in another dish. There is really nothing better than a perfectly cooked bowl of beans with good extra-virgin olive oil.

If you're using dried beans, put them in a bowl or pot and add cool water to cover by a couple of inches. Soak them overnight on the counter. Drain and rinse; you should have about 4 cups now. Continue with the recipe.

Put the beans, rosemary, chile, bay leaf, garlic, and 1 ½ teaspoon salt in a large pot. It needs to be big enough for the beans to expand, so make sure there's plenty of room. Add water to cover the beans by 1 inch - about 8 cups for fresh beans, 10 cups for dried.

Bring everything just barely to a boil over high heat, then immediately reduce the heat and adjust so that the beans are simmering merrily, but not actually boiling hard at all. Cook uncovered until the beans are about halfway soft.

You can tell by biting into a few - they will be soft enough for you to easily bite them with no crunch, but they'll still be quite dry and crumbly inside. This could take as little as 30 minutes for fresh or 1 hour for dried, so taste early and often!

At this point, add another heaping tablespoon of salt and a glug of olive oil. Keep cooking at a gentle simmer and check frequently - the closer you get to doneness, the more frequently you should check. You want to stop cooking the beans when they are very creamy and tender all the way through but not yet mushy or broken up (though a few will split).

When you are just about at that perfect point, move the pot off the heat and let the beans cool in their liquid. They'll finish softening the last

Recipe from

“Six Seasons: a New Way with Vegetables”

INGREDIENTS

4 cups fresh shell beans (from 3 pounds beans in the pod), or 2 cups dried beans

1 big sprig rosemary

1 small whole dried red chile

1 bay leaf

1 garlic clove, smashed and peeled

Kosher Salt

8 to 10 cups water

Extra-virgin olive oil

Makes 5 cups cooked beans and liquor (the flavorful cooking liquid)

few degrees as they cool. (If you worry that you've gone a bit too far and the beans risk getting mushy, as soon as you take them from the heat, transfer them from the pot to a bowl set into some ice water and stir gently to cool things down quickly.)

Once the beans are starting to cool, taste and add more salt if needed, and add another nice glug of olive oil. Once cool, you're in business. Be sure to keep the bean cooking liquid, because you'll use it in several of the recipes here.

Beans on Toast

Written By Joshua Mcfadden

Executive Chef, Co-Owner of Submarine Hospitality

When you have great beans and the beans are cooked right, this is a perfect dish. My great beans are Ayers Creek Farm borlotti beans, grown by Anthony and Carol Boutard from Gaston, Oregon. Every year Anthony and Carol grow more and more and we buy them all. So source some good beans in your area, eat as many as you can while they're still fresh, and then freeze the rest.

Slice one of the garlic cloves as thinly as you can. Cut the other garlic clove in half and set aside.

Pour ¼ cup olive oil into a small saucepan. Add the sliced garlic, rosemary, a pinch of chili flakes, and a pinch of salt. Warm gently over low heat until nice and fragrant (whatever you do, don't overheat to the point where the garlic browns). Set aside for about 15 minutes for the flavors to infuse the oil.

Put 2 cups of the beans into a food processor and puree them. Once they're relatively smooth, drizzle in a splash of the bean cooking liquid and another ¼ cup olive oil. Check the consistency and add more liquid or oil to make a smooth, thick,

but spreadable puree - stiff enough to hold the marks of your spoon, but not thick like refried beans. Taste and adjust with salt, black pepper, or chili flakes.

Toast, broil, or grill the bread so it's lightly browned but still chewy inside. Rub the slices with the cut side of garlic half.

Spread the puree thickly all over each piece of toast, like you're frosting a cupcake. Put the toasts on a plate and then spoon over the remaining whole beans and drizzle with the infused oil and some of the bits in it. Serve right away.

Recipe from

“Six Seasons: a New Way with Vegetables”

INGREDIENTS

2 garlic cloves

Extra-virgin olive oil

1 tablespoon very roughly chopped fresh rosemary leaves

Dried chili flake

Kosher salt and freshly ground black pepper

3 cups Perfect Shell Beans, with some bean cooking liquid or water

4 thick slices country bread

Serves 4

Risotto with Shell Beans, Sausage, and Bitter Greens

Written By Joshua Mcfadden

Executive Chef, Co-Owner of Submarine Hospitality

Not a traditional risotto, this dish is more of a creamy beans and rice. It's an adaptation of a Marcella Hazan recipe, my twist being the addition of tons of spicy greens.

Put the radicchio in a bowl of ice water and let it soak at least 30 minutes; this will take away some of the bitterness.

Put the bean liquid or broth in a saucepan and bring to just below a simmer.

Heat a glug of olive oil in a very large skillet or a Dutch oven (the pan needs to be big enough to hold all the ingredients and allow you to stir easily) over medium-high heat. Add the onion and a pinch of salt and cook, stirring a lot, until the onion is fragrant and translucent, but not browned at all, about 2 minutes. Add the sausage and cook until the sausage has lost its pinkness, another 3 to 4 minutes. While you're doing this, try to break up the sausage even more so you don't have any large clumps.

Reduce the heat to medium-low and add half the cooked beans and about ¼ cup of the bean liquid and smash the beans into a paste, stirring to incorporate the liquid to make everything creamy. The goal is to have the ingredients cloaked in nice creamy bean puree.

Add the rice and stir to distribute, then add the rest of the beans and stir again. Add a ladleful

(about 1 cup) of bean liquid and stir. Adjust the heat so that the liquid is definitely bubbling but not boiling like crazy - if it's too hot, the liquid will evaporate too quickly and the rice won't get tender. Cook, stirring occasionally (contrary to the myth, risotto doesn't need that much stirring!), until the liquid has reduced a lot and you can see the bottom of the pan as you stir.

Add another ladleful and repeat the process. Keep adding, stirring, and cooking down until the rice is no longer chalky in the center when you bite it (but not more tender than that or the final dish will be a bit mushy), 20 to 25 minutes, depending on your rice. If you run out of the bean liquid, don't worry, just add some warm water.

When the rice is done, check the amount of liquid: The risotto will stiffen up a bit when you add the cheese and also during the time between the pan and the table, so quick it fairly loose now. Do this by stirring in more bean liquid or water, up to ½ cup or so. Taste and adjust the seasoning with salt and pepper.

Once the risotto is at the right consistency, drop the radicchio, arugula, and parsley into

Recipe from

“Six Seasons: a New Way with Vegetables”

INGREDIENTS

1 small head radicchio (about 8 ounces), cored, leaves torn into pieces

1 cup Perfect Shell Beans plus 5 cups cooking liquid (or if you didn't make beans from scratch, low-sodium chicken broth, homemade meat broth, or water)

Extra-virgin olive oil

½ small onion, finely chopped

Kosher salt and freshly cracked black pepper

½ pound fresh garlicky sausage, such as mild Italian sausage, casings removed, meat pulled into small pieces

1½ cups Arborio or carnaroli rice

2 large handfuls arugula

¼ cup lightly packed roughly chopped flat-leaf parsley

½ cup freshly grated Parmigiano-Reggiano cheese

½ cup freshly grated Pecorino Romano cheese

Serves 4 to 6

the pan and fold in so that the heat starts to wilt with the greens. Fold in half of the cheeses, adjust the seasoning and liquid again, and serve immediately. Pass the rest of the cheese at the table.

Crunchy Mixed-Bean Salad with Celery and Tarragon

Written By Joshua Mcfadden

Executive Chef, Co-Owner of Submarine Hospitality

The traditional three-bean salad, but with crunch and complexity. If you're lucky enough to find more than one variety of shell bean, use a mix. The different sizes, shapes, and colors add to the pleasure.

Bring a medium pot of water to a boil and add salt until it tastes like the sea. Add the wax beans and boil for just about 1 minute (longer if the beans are mature); you want the beans to be crisp-tender. Drain and immediately run under cold water to stop the cooking. Pat dry.

Pile the wax beans onto a large bowl. Add the shell beans.

Roughly chop the leaves on the celery stalks, then cut the stalks crosswise at a sharp angle into ¼-inch pieces and add all to the bowl of beans.

Measure out half the parsley stems, trim off the dried ends of the stems, and very finely slice

them crosswise, as you would chives. Add the parsley stems, leaves, and the tarragon to the bowl, along with the scallions and pepperoncini, plus a splash of the pickling liquid. Gently mix all the ingredients. Grate the lemon zest into the bowl, add the capers, season generously with black pepper, add about ½ cup olive oil, and toss again. Tear the eggs into the pieces and distribute over the bowl.

When you're ready to serve, give the salad a final spritz of lemon juice.

Recipe from

“Six Seasons: a New Way with Vegetables”

INGREDIENTS

- Kosher salt and freshly ground black pepper
- ½ pound wax beans, green beans, or a mix, trimmed
- 2 cups Perfect Shell Beans, preferably a mix of types, drained and rinsed
- 4 to 6 medium inner celery stalks with leaves attached
- 1 bunch flat-leaf parsley, thick stems trimmed off and reserved, leaves left whole
- ½ cup lightly packed tarragon leaves
- Extra-virgin olive oil
- ½ bunch scallions, trimmed (including ½ inch off the green tops), thinly sliced, soaked in ice water for 20 minutes, and drained well
- ½ cup roughly chopped pepperoncini, plus a splash of the pickling liquid
- 1 lemon
- 2 tablespoons capers, rinsed, drained, and roughly chopped
- Kosher salt and freshly ground black pepper
- 4 Soft-Cooked Eggs

Serves 4

Beans and Pasta

Written By Joshua Mcfadden

Executive Chef, Co-Owner of Submarine Hospitality

Beans and pasta-or pasta e fagiole in Italian-is a Roman classic. What may sound like an unlikely combination at first-two starches in one bowl-leads to a rich, creamy, and well-balanced dish with the addition of tomato. I love to make this with fresh shell beans in late summer, because in my part of the country, the nights are already cooling. If you can't find fresh beans, any small, dried white bean will work just as well throughout the year.

Bring a large pot of water to a boil and add salt until it tastes like the sea. Add the pasta and cook according to the package directions, but stop just shy of al dente. Right before you drain, scoop out about a cup of the pasta water and set it aside.

Heat a glug of olive oil in a large pot over medium-low heat. Add the garlic and cook slowly to toast the garlic so it's very soft, fragrant, and nicely golden brown - but not burnt - about 5 minutes. You want it cooked enough so that it will easily smash and blend with the other ingredients.

Add the tomato paste, rosemary, and chile flakes and stir and spread it around as you cook it. You want the paste to lightly caramelize and take on deeper flavors and start smelling slightly toasty, which should take 5 to 8 minutes. Use a heatproof silicone spatula to scrape up anything that sticks to the bottom of the pan.

Add half the crushed tomatoes and cook down in the same manner until it is concentrated, too, another 3 to 4 minutes. Everything should be dark red and nicely oily now.

Add the cooked beans and about ½ cup of the bean liquid or pasta water. Simmer, stirring, until the liquid is reduced and concentrated to a creamy, cloaking texture, 4 to 5 minutes.

Add the pasta and the last bit of crushed tomatoes and fold everything together. Let everything simmer together for a minute or two. The dish should be moist but not at all soupy. If it feels too dry, add a few spoonfuls of the pasta water. Taste and add more salt or chile flakes (if you used pasta water instead of bean cooking liquid, you'll probably need to add more seasoning). Finish with a healthy drizzle of olive oil and grated cheese.

Recipe from

“Six Seasons: a New Way with Vegetables”

INGREDIENTS

Kosher salt

4 ounces pasta (huge rigatoni is great here, as are small shapes such as ditalini)

Extra-virgin olive oil

3 garlic cloves, smashed and peeled

2 tablespoons Tomato Conserva or tomato paste

2 teaspoons chopped fresh rosemary

¼ teaspoon dried chili flakes

½ cup canned crushed tomatoes

2 cups Perfect Shell Beans, plus about ½ cup bean liquid or pasta cooking water

½ cup freshly grated Parmigiano-Reggiano cheese or a mix of Parmigiano-Reggiano and Pecorino Romano

Serves 2 or 3