

EST. 1988

BAGUETTE **×** crunchy red fruit™
and butter

AMANDA MCLEMORE

IS A CHEF AND SUSTAINABLE FOOD ACTIVIST WHOSE WORK SPANS GARDENING AND ENTERTAINING.



Fueled by her belief that we can heal both ourselves and the earth simultaneously, Amanda is renowned for her unique perspective and presentation to self-care and sustainability for the city dweller.

Born and raised in Detroit, MI, Amanda was always drawn to food. She observed how it had the power to bring people together, help us grieve the loss of a loved one, and nourish and repair us from within. The more she learned about food and cooking it the more curious she became on how it was grown and where her food was coming from.

In 2016, Amanda McLemore gave up the grocery store for an entire year to see if it was possible to better connect with the local food grown within and around her city. In this year she learned much about growing her own food, sourcing local and packaged free ingredients and how to preserve the seasons; all for her health and the health of the planet.



Her work has been featured in Chicago Magazine, IKEA, Apartment Therapy, The Glossary Co. and more. Deemed “a resource that is helping communities take control of their own food systems.” by Melanin and Sustainable Style, she continues to curate superior resources and products to help city dwellers live sustainably in their city. She dwells in Chicago with her partner, puppy Nora, and her garden bees

We are thrilled to be collaborating with her on this release! We hope you enjoy the pairings we put together for you.

SEARED LAMB WITH LENTILS AND ROASTED GOLDEN BEETS



2018 PIEDRASASSI BIEN NACIDO VINEYARD SYRAH, SANTA BARBARA, CA

AMANDA MCLEMORE



INGREDIENTS

ROASTED BEETS

3 baby golden beets or one large beet

1 tsp olive oil

salt, to taste

LENTILS

1/2 cup lentils

2 cups stock

2 sprigs fresh thyme

1 clove garlic

1 peeling of lemon zest

salt, to taste

SEARED LAMB

1 lamb shoulder chop

2 tsp butter

1 tsp olive oil

2 sprigs fresh thyme

2 garlic cloves, smashed

salt and pepper to taste

LEMON YOGURT SAUCE

1 lemon, juice

1/2 cup plain yogurt

salt to taste

GARNISHES

1 tsp feta, crumbled

INSTRUCTIONS

preheat oven to 400°F.

I. season lamb with salt to taste and allow to rest at least 30 minutes before cooking.

II. wrap beets in foil and season with olive oil and salt. roast for 30-40 minutes or until knife tender. cool slightly and then peel. compost the peelings and quarter the beets

III. for the lentils, place all ingredients into a pot and bring to a simmer. cook for 15-20 minutes or until lentils are tender. season to taste with salt

IV. to cook the lamb, heat butter and olive oil in a cast iron skillet. once hot. gently place lamb in the pan and

cook until golden brown on one side. flip and add in the thyme and garlic (be careful the thyme may pop when frying). continue to cook while basting the lamb with the pan juices using a spoon. once lambs internal temperature reaches 145°F remove from heat. allow to rest for 5 minutes before serving

V. to plate, place the yogurt on the plate and season with lemon juice and salt to taste. place the lentils on the side of the yogurt and the roasted beets on top of the yogurt. rest the lamb on top of the lentils. garnish with feta and serve hot.



SUMMER CORN SALAD



2020 MYLONAS ASSYRTIKO, ATTIKI, GREECE

AMANDA MCLEMORE



INGREDIENTS

TOMATO SAFFRON VINAIGRETTE

1/8 tsp saffron

1/2 cup grape seed oil or neutral oil

1 cup cherry tomatoes

1 lime, zest and juice

salt, to taste

CORN SALAD

1/4 cup pumpkin seeds

1 tsp olive oil

salt, to taste

4 ears corn, shucked

1/4 cup chives, minced

1/4 cup parsley, minced

1/4 cup manchego cheese, grated

1/8 cup pickled onions

INSTRUCTIONS

I. to make the vinaigrette, place the grape seed oil and saffron into a small sauce pot on medium heat. swirl the oil gently occasionally and allow the saffron to steep until the oil just barely begins to bubble. remove from heat and allow to cool

II. place the tomatoes, lime zest and juice into a blender. while the blender is running on high slowly add in the saffron oil until the vinaigrette emulsifies. season to taste with salt

III. place the pumpkin seeds into a small bowl and toss them with 1 tsp olive oil and salt and toast in a skillet until golden brown and fragrant, roughly chop and place into a large bowl

IV. cut the cob kernels off the cob (save the cobs for stock!) and place them into the bowl with the pumpkin seeds. add the cheese, herbs, and pickled onions to the bowl and toss to combine

V. to serve, place the dressing in the bottom of a shallow bowl or platter and pile the corn salad in the middle. to serve, toss the corn salad in the dressing.



FENNEL GNOCCHI



2017 TENUTA SAN GIACOMO E FILIPPO FORTERCOLE ROSSO, MARCHE, ITALY

AMANDA MCLEMORE

INGREDIENTS

FENNEL GNOCCHI

1 fennel bulb

1 tsp olive oil

1 russet potato

1 egg

1 cup all-purpose flour (plus extra for rolling)

FOR GRATIN

12 cherry tomatoes

1 cup cream

1/4 cup parmesan cheese

salt and pepper to taste

GARNISHES

edible flowers or fresh parsley

1 lemon, juiced

1 cup cream

1/4 cup parmesan cheese

salt and pepper to taste

INSTRUCTIONS

preheat oven to 400°F

I. quarter the fennel and toss the olive oil to coat. season to taste with salt and pepper and roast until softened

II. while the fennel is roasting, peel and boil the potato (compost the peelings)

III. once the vegetables are cooked place the fennel into a food processor and blend until pureed. add in the potato blend until smooth. adjust season as need with salt and pepper before adding the flour and egg. blend until it comes together as a thick sticky dough

IV. lightly coat your hands in flour and using a tablespoon roll the gnocchi into cherry tomato size pieces. rest them onto a floured surface

V. bring salted water to a boil and boil the gnocchi until they float and are cooked through. about 3-5 minutes. drain and place in a lightly oiled gratin dish

VI. place a roasting rack onto a gas stove top and place the cherry tomatoes on top of the burner. allow the tomatoes to just blister and char slightly. (if you do not have a gas stove you can broil your tomatoes briefly in the oven)

VII. arrange the tomatoes amongst the gnocchi in the gratin dish. pour the cream over the gnocchi and tomatoes and top with parmesan cheese.

VIII. place in the broiler in the oven and cook until the cheese is lightly browned and the cream has reduced slightly. garnish with fresh lemon juice and edible flowers. serve hot alongside a big salad.

note: par-cooked gnocchi freezes well. if you make extra you can keep it frozen for up to three months.



SUMMER TOMATO TARTINES



2020 MEINKLANG PROSA, BURGENLAND, AUSTRIA

AMANDA MCLEMORE

INGREDIENTS

1 pint cherry tomatoes, halved

2 oz goat cheese

1 tbs honey

2 slices bread, lightly toasted

GARNISH

1 tsp fresh thyme

chili flakes

flaky salt

INSTRUCTIONS

preheat oven to 400°F.

I. place goat cheese and honey in a small bowl and stir to combine

II. spread honey goat cheese on top of toast slices and top with tomato halves. garnish with thyme, salt and chili flakes



SUMMER VEGETABLE RATATOUILLE



2018 EMMANUEL FELLOTT CÔTE DE BROUILLY "LES CAILLOUX"
BEAUJOLAIS, FRANCE

AMANDA MCLEMORE

INGREDIENTS

1 eggplant, sliced thinly
length-wise

1 zucchini, sliced thinly
length-wise

1 squash, sliced thinly
length-wise

2 cups tomato sauce
salt and pepper to taste

GARNISHES

parmesan cheese

INSTRUCTIONS

preheat oven to 375°F.

I. place a couple tablespoons of tomato sauce into a bread or lasagna pan then arrange a single layer of eggplant on top to cover the pan. season with salt and pepper to taste. repeat this step with the zucchini and squash then add another 2 tablespoons of sauce

II. continue to layer until you've finished layering the sliced vegetables. add 4 tablespoons of tomato sauce to the top

III. cover with foil and bake for 40 minutes. then uncover (recycle the foil) and continue to bake for another 15 minutes or until the vegetables are tender

IV. garnish with parmesan cheese and serve hot.



SALAMI RABE PIZZA



2019 DEWEY'S WINES POOR RANCH CARIGNAN, MENDOCINO, CA

AMANDA MCLEMORE

INGREDIENTS

1 bunch broccoli

1 tbs flaky salt

10 slices salami

1 pizza dough

1 cup tomato sauce

1 lemon, zest only

1/2 cup flour, for rolling the dough

1 cup mozzarella cheese, shredded

2 tbs olive oil

1/2 cup ricotta cheese

INSTRUCTIONS

preheat oven to 400°F.

I. bring a pot of water to a boil and steam the broccoli until al dente. allow to cool slightly before slicing into bite sized pieces

II. lightly flour the countertop and roll out the pizza dough using a rolling pin or your hands. place on a pizza tray or baking tray

III. using a pastry brush, place the olive oil on the edges of the crust then top with flaky salt

IV. spread the tomato sauce on top of the dough then top with the mozzarella, salami, broccoli, then ricotta in that order. place in the oven and cook until golden brown, about 15 minutes

V. slice into 8 pieces and garnish with lemon zest. serve hot

