



Oven Roasted Squab, Leeks, Harvest Mushrooms with Polenta

Nickel & Nickel Suscol Ranch Merlot, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

2 tablespoons unsalted butter,
room temperature

2 large shallots, minced

2 tablespoons
fresh thyme, chopped

4 squabs (1 per person)

Salt and pepper, to taste

4 sprigs fresh thyme

Polenta:

6 cups whole milk

6 cups water

2 cups polenta

1/2 cup Parmesan cheese

Leeks and Mushrooms:

3 leeks, coined

Extra virgin olive oil, to coat

1 tablespoon garlic, minced

1 tablespoon shallots, minced

1 tablespoon thyme, minced

2 pounds mixed wild
mushrooms, cleaned

2 tablespoons olive oil

Salt and pepper, to taste

METHOD

Squab Preparation:

Preheat the oven to 450°F. In a bowl, combine the softened butter, shallots, and chopped thyme. Rub each squab thoroughly with the mixture, and season with salt and pepper. Insert one thyme sprig into each body cavity, and arrange the squabs on a rack in a large roasting pan. Place the pan into the oven and bake for 12 to 15 minutes, until each squab is a golden brown. Remove the pan from the oven and let rest for five minutes before serving.

Polenta Preparation:

In a large 2 1/2-inch deep sauté pan, bring the milk and water to a simmer. Slowly add in the polenta, and whisk about every five minutes for about 40 minutes or until done. Remove from heat. Whisk in the Parmesan cheese and season to taste.

Leeks and Mushrooms Preparation:

Preheat the oven to 400°F. Slice the leeks into 1/4-inch thick rings, then rinse under cold water until completely cleaned. Lightly toss the leek rings in extra virgin olive oil, followed by the garlic, shallot and thyme mixture and then season to taste. Place leek rings on a sheet pan and roast in the oven until golden.

For the mushrooms, heat a large sauté pan over medium heat.

Add two tablespoons of oil and heat to simmer. Add in the cleaned wild mushrooms and sauté until they are tender. Season with salt and pepper.

Presentation:

Scoop a generous helping of polenta in the center of each plate. Portion out the roasted leeks in the center of the polenta. Place one whole squab atop the leeks, and adorn with mushrooms cascading from the top of the bird and around to garnish. Enjoy with a glass of Nickel & Nickel Suscol Ranch Merlot!

Serves 4