



o's Hambo, Tonnarelli  
n Shrimp and White  
colate Pecan Pie.

PHOTO: JON VAN GORDER



Cool completely, approximately two hours. Store in refrigerator. Serves 12.

**John Ash**  
**My Grandmother's Apple Cheese Tart**

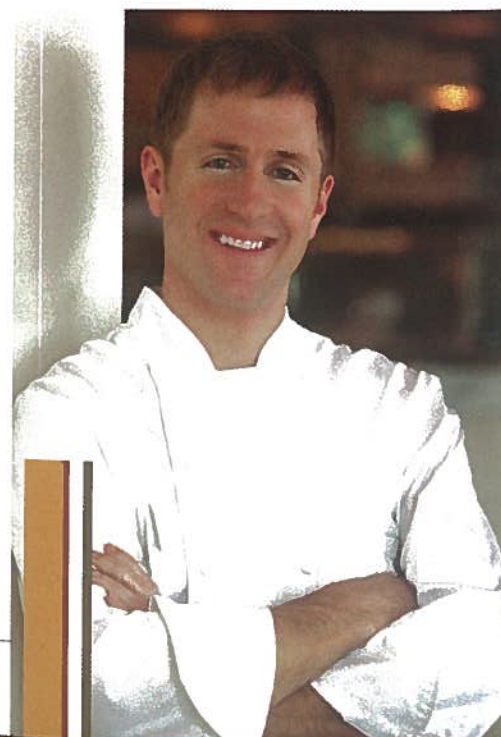
John Ash hit the ground running in 1980, when he opened John Ash & Company in Sonoma County, one of the

earliest California-cuisine, wine-centered restaurants. He grew up with his grandparents on a ranch in Colorado. "In retrospect, my grandmother planted the cooking seed in me," he says. One of his favorite recipes was her twist on the classic Midwest-style warm apple pie topped with a slice of cheddar cheese. "Instead of simply putting a slice of cheese on top," he says, "she made a streusel topping that incorporated freshly grated cheese. Two other interesting twists she added were to barely sweeten the crust and add either lemon zest or cider vinegar to give it a contrast to the sweet filling. She also added a little white pepper to the filling to give it interest." As for a wine pairing, Ash recommends "something luscious and sweet, like a Muscat or Riesling. I also love Quady Essencia with this." Every time he makes this pie (usually during the holidays), John Ash thinks of his grandmother. —S.H.

For the recipe, go to [winemag.com/holidayrecipes](http://winemag.com/holidayrecipes)

**Peter Rudolph**  
**Rudolph Family Brussels Sprout Gratin**

"We would spend most of our holidays at my grandparents house," says Peter Rudolph, executive chef of Madera, the signature restaurant at Rosewood Sand Hill in Menlo Park, California. "My grandfather



was obsessed with Brussels sprouts. He would bring them home and boil the life out of them. He would put vinegar all over them and then try to hoard them, which didn't end up being a bad thing! When you are five, sharp tastes like vinegar have a very abrupt effect on your mouth. I nearly formed a lifelong dislike for the vegetable." Over the years and the family

gatherings, Rudolph not only learned to like them—"I made them ten times better! I add my own tradition, in this case, creating an amazing gratin." A crisp, unoaked Pinot Grigio, such as Pighin 2007, from Friuli Grave, or Schlumberger Pinot Blanc Prince Abbes, from Alsace, pairs well with this side dish. —S.H.

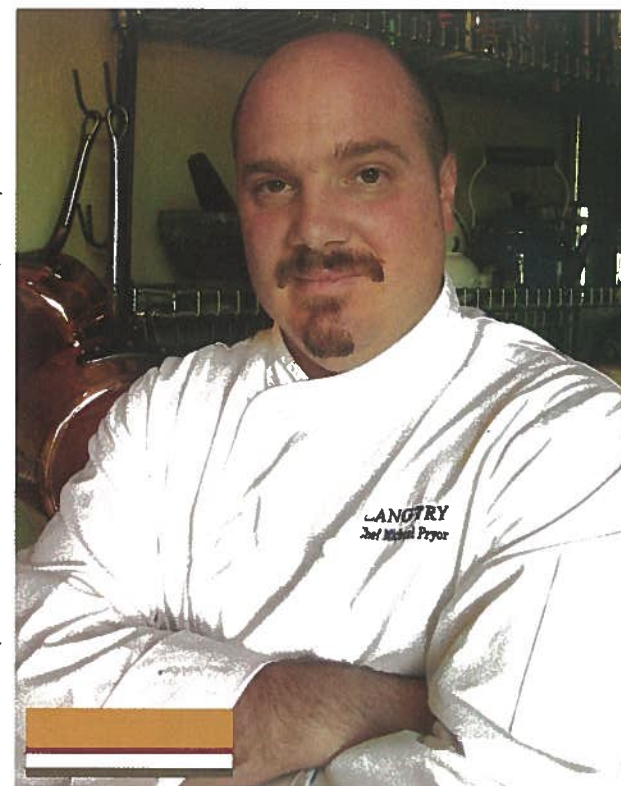
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**Michael Pryor**  
**Pan-seared Duck Breast with Caramelized Root Vegetables and Duck Leg Hash**

Michael Pryor fondly recalls the root cellar under the kitchen of his grandparents' home. "The cellar was a culinary gold mine; onions, potatoes, turnips, rutabagas, parsnips, squashes and Brussels sprouts were common finds." Pryor, chef at the Langtry and Guenoc wineries

in southern Lake County, spent his boyhood holidays at the grandparents' house in rural, upstate New York. "The centerpiece of the meal was often something that my grandfather had hunted, typically venison or a game bird of some kind supplemented with a bounty of home-grown vegetables." Inspired by those memories, he still serves game birds during the holidays. "Duck is one of my favorites and I often make this dish for my California friends," he says. "It really satisfies the soul as well as the stomach." The flavors in this dish call for a wine with earthiness, spice and perhaps a touch of animal. The full-bodied, smoky 2005 Langtry Estate Serpentine Meadow Vineyard Petite Syrah is a fine choice. Another duck-friendly possibility is a richer style (almost Syrah-like) New World Pinot Noir. —S.H.

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**Ruben Gomez**  
**Baked Acorn Squash Casserole**

Ruben Gomez, winery chef at Iron Horse in Sonoma's Green Valley, says that his family refers to this dish as "that squash thing." But it has more significance to him, as it was inspired by his dad. "As a child, his favorite breakfast treat was candied pumpkin with warm milk over it," says Gomez. "The look on his face when he told me was blissful as he savored