



In the wine country north of San Francisco, growers are crushing their grapes this time of year. That's when I put this salad on the menu. I use a mix of table and wine grapes for a range of tart and sweet flavors.

PAN-ROASTED GRAPES, TURNIPS & GRAPE LEAVES

4 sprigs fresh tarragon
Pure olive oil for sautéing and shallow frying
1 cup (6 oz/190 g) Red Flame seedless grapes
1 cup (6 oz/190 g) Thompson seedless grapes
1 cup (6 oz/190 g) muscat grapes
1 cup (6 oz/190 g) Nebbiolo or Concord grapes
12 young grape leaves
Kosher salt and freshly ground black pepper
6 baby turnips with tops
2 tbsp Brovada (page 162)

Pick the leaves from the tarragon sprigs. Reserve the stems.

In a sauté pan over high heat, warm 2 tablespoons olive oil. When it is hot, add all of the grapes and tarragon stems and cook, shaking the pan to heat the grapes evenly, until the grapes are blistered, about 3 minutes. Be careful not to overcook the grapes or they will turn to mush. Transfer the grapes to a rimmed baking sheet, spreading them in a single layer, and let cool completely. Discard the tarragon stems.

Line a baking sheet with paper towels. Pour olive oil to a depth of ¼ inch (6 mm) into a deep sauté pan and heat to 350°F (180°C) on a deep-frying thermometer. Add the grape leaves and fry until crisp, about 10 seconds. Using tongs, transfer to the towel-lined baking sheet and season with salt and pepper.

When the grapes are cool, transfer them to a bowl and add the tarragon leaves. Using a mandoline or other vegetable slicer, cut the turnips, including a bit of the green at the top, into paper-thin slices. Add the turnips to the grapes. Drizzle with the *brovada* and toss to coat evenly.

To serve, put the grape mixture on a platter or divide it evenly among individual plates. Crumble the grape leaves with your hands and scatter evenly over the top. Sprinkle the top with pepper and serve right away.

SERVES 4