

# PAIR UP

with Maria Terry



## August 2011 – Summer Celebration

Sparkling wine makes any event a celebration. In fact, I start almost all my parties with something bubbly. This menu takes it one step further and makes the sparkling wine the star of the evening. Choose sparkling wines from cooler regions where the grapes maintain a fresh quality. And remember, even if it is grown in France, it isn't Champagne unless it comes from the Champagne region of France.

Sparkling wine is great with the salad course because it is naturally high in acid and will pair well with salad dressing. Choose a dry Brut style sparkling wine for this course because it will have very little residual sugar. A sparkling wine vinaigrette will echo the flavors found in the wine and can be used to dress a salad of mixed greens, green onion, dried cherry, and edamame topped with crumbled blue cheese. It will be the perfect blend of sweet, bitter, savory and salty.

Blanc de Blancs sparkling wines are made exclusively from chardonnay grapes and would be an excellent choice for an entrée of barbecued Dungeness crab. The sweet, buttery flavor of the crab along with melted butter for dipping will complement the butter, apple and pear flavors commonly found in chardonnay grapes. To barbecue Dungeness crab, break each cooked, cleaned crab down the middle, leaving ½ the body and five “legs” attached. Coat each half in olive oil and sprinkle with chopped garlic and lots of kosher salt. Wrap each half individually in foil, place on a hot grill for 10 minutes and serve with crusty bread.

End the evening with some good quality pound cake from your favorite bakery and make it your own with the delicious tropical fruit compote listed here. Because the dessert is a little sweet, choose a sparkling

wine that has sugar added back in at bottling. Look for the words “Extra-Dry, Demi-Sec or Doux” on the label.

So, go on. Pair Up!

*Maria Terry is a Certified Sommelier and Wine Educator in the San Francisco Bay Area. [www.LaSommeliere.com](http://www.LaSommeliere.com)*

## Sparkling Wine Vinaigrette

### INGREDIENTS

12 tbsp. sparkling wine vinegar  
8 tbsp. Dijon mustard  
3 cups canola oil  
1/2 cup honey  
1/2 cup water  
salt  
white pepper

### DIRECTIONS

Sparkling wine vinegar can be made by leaving leftover sparkling wine in uncovered wide-mouthed jars for a few weeks and will keep, covered, for up to six months.

In bowl, whisk vinegar, honey and mustard. Gradually add oil and whisk until emulsified. Season with salt & pepper.

Yield: 2 cups

## Tropical Fruit Compote

### INGREDIENTS

1/2 cup sugar  
1/2 cup unsweetened pineapple juice  
1 teaspoon freshly grated lime zest  
1/4 cup lime juice, (2 limes)  
10 whole cardamom pods, bruised  
8 whole allspice berries  
8 whole black peppercorns

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- 8 whole cloves
- 2 cinnamon sticks, broken in half
- 2 tablespoons orange liqueur
- 3 kiwi, peeled and sliced
- 2 mangoes or papayas, peeled, seeded and cut into chunks
- 2 seedless tangerines or small oranges, peeled and sliced
- 2 star fruit (carambolas), thinly sliced
- 1 cup fresh pineapple chunks
- 1 banana, peeled and cut into thick slices

## **DIRECTIONS**

Combine sugar, pineapple juice, lime zest and juice in a small saucepan. Tie the spices in a small cheesecloth bag and add it to the saucepan. Bring the liquid to a boil, stirring to dissolve the sugar. Cover the pan, reduce the heat to low and simmer gently for 10 minutes. Remove from the heat and let cool. Stir in orange liqueur. Cover and refrigerate for at least 30 minutes or up to 24 hours. Remove the spice bag and syrup is ready to use.

Toss kiwi, mangoes (or papaya), tangerines (or oranges), star fruit, pineapple and banana in a serving bowl. Add the syrup and stir gently. Refrigerate for 30 minutes.

Yield: 6-8 cups