

Biohof Pratsch Gruner Veltliner 2008 and Stir Fry with Beef

Ingredients

1/4 cup mirin or semisweet white wine, like Riesling
1/4 cup orange juice
1/4 cup low-sodium soy sauce
2 tablespoons rice vinegar
1/4 teaspoon red pepper flakes
1/4 cup water
2 tablespoons canola oil
8 ounces beef round tip steak, sliced 1/4-inch thick
3 cloves garlic, minced
2 cups fresh snow peas (6 ounces)
1 large bunch broccoli (1 1/4 pounds) trimmed and cut into small florets
1 bunch asparagus (1 pound), trimmed and sliced on diagonal into 2-inch pieces
2 cups (8 ounces) frozen shelled edamame
1 1/2 teaspoons cornstarch dissolved in 1/4 cup warm water
1 teaspoon sesame oil

Directions

Combine mirin or white wine, orange juice, soy sauce, rice vinegar, red pepper flakes and water in a small bowl.

In a large wok or very large (14-inch) saute pan, heat 1 tablespoon of oil over medium-high heat. Add the beef and cook, stirring, until just browned, about 2 minutes. Transfer the beef to a plate. Heat the remaining tablespoon of oil over medium heat and cook garlic until fragrant, about 30 seconds. Add snow peas, broccoli, asparagus and edamame, raise heat to medium-high, and cook for 3 minutes until vegetables are slightly softened. Add the mirin-soy mixture and cook, stirring, until edamame are cooked and asparagus is crisp-tender, about 4 minutes. Add the beef and dissolved cornstarch and stir to incorporate. Cook until mixture thickens slightly and beef is heated through, an additional 2 minutes. Drizzle with sesame oil and serve over sticky rice.

Alamos Torrontés 2008 and Shrimp skewers with grilled veggies.

Ingredients

1/4 cup vegetable or olive oil
1 tablespoon minced garlic
1 tablespoon fresh thyme
1 tablespoon chopped cilantro leaves, plus more, for garnish
1 jalapeno, seeded and minced
1 teaspoon paprika
1 teaspoon salt
1 teaspoon light brown sugar or honey
1 teaspoon ground cumin
1/2 teaspoon Worcestershire sauce

1/2 teaspoon cayenne pepper
1/2 teaspoon red pepper flakes
1 lime, juiced
2 pounds large shrimp, peeled
Black Bean Relish, recipe follows

Directions

In a large bowl, combine all ingredients except the shrimp and the relish mix well to combine. Add the shrimp to the seasoning paste, and toss to thoroughly coat with the seasoning mixture. Let the shrimp sit in the seasoning mixture while you prepare the grill.

Prepare a grill and thread the shrimp onto 4 or 6 metal skewers (depending on their size)*. Place shrimp skewers on the grill and cook for about 3 minutes on each side, or until the shrimp turn pink and are lightly charred on both sides. Do not overcook!

Serve the shrimp with Black Bean Relish

*If you don't have metal skewers for grilling, bamboo skewers will work just fine. Simply remember to soak them for at least 30 minutes in warm water before threading them with ingredients, this will keep them from burning.

Black Bean Relish:

4 cups cooked black beans, drained and rinsed
2 cups cooked corn kernels, cut from the cob
1 red bell pepper, finely chopped
2 large cloves garlic, minced or 1 teaspoon minced garlic
2 jalapeno peppers, seeded and finely minced
1/2 bunch scallions (green onions), minced
1/4 cup chopped cilantro leaves
2 limes, juiced
1/2 cup extra-virgin olive oil
Salt and freshly ground black pepper

In a large bowl combine all of the ingredients and stir to mix well. Season the black bean relish with salt and pepper, and set aside at least 1/2 hour before serving with the shrimp. Finish the black bean relish with the chopped cilantro.

Arenal Carmenere 2006 and The wine lover's baguette sandwich

Ingredients

Olive Tapenade (recipe follows or use Vinemans

3 anchovies

1 clove garlic, minced

1 tablespoon fresh thyme leaves

1 cup pitted kalamata olives, plus additional as needed

1/4 cup extra-virgin olive oil, plus additional as needed

Put anchovies, garlic and thyme in a blender or food processor and puree. Add olives and olive oil, and pulse to a smooth paste. If it is too thin, add more pitted olives. If it is too thick, add more olive oil.