

Delightful Food Ideas

Entertaining With Red And White Wine; How To Please Everyone At The Dinner Table

(NAPSA)—One guest likes white wine, while one prefers red. But some meals pair better with white, while others match up better with red. It's the red vs. white wine dilemma and it's a classic dinner party challenge. So what's a host to do?

One solution is to prepare a single dish, such as roast chicken breast, and serve it with two sauces. The recipes below are delicious, easy to prepare and pair nicely with wines from Alice White.

Now your guests will be able to enjoy their favorite type of wine and you'll have the comfort of knowing no etiquette rules have been broken.

Here's what to do: Serve the chicken on a platter and pass to each guest. Next, pass the sauces and let the pairing fun begin. If your guests decide to experiment with both sauces, don't worry, because they taste great together.

Golden Saffron Wine Sauce

This sauce has a beautiful golden color and may be prepared in advance. Just reheat gently before serving. Serve with Alice White Semillon-Chardonnay, a refreshing, lighter-bodied wine.

- 1 tablespoon butter
- ½ cup finely chopped shallots (about 2 large)
- 2 teaspoons flour
- ¼ teaspoon curry powder
- ¼ cup dry white wine
- 1 cup homemade chicken broth
- ½ teaspoon saffron threads
- 1 pinch cayenne
- 1 cup heavy cream
- 1 zest of fresh lemon (colored part only)—cut into one piece 2 inches long by ¾ inches long



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Remember to serve rich and flavorful wines that everyone can enjoy.

Melt butter in a heavy skillet over medium heat. Stir in shallots, flour and curry powder and gently cook and stir for 2 minutes.

Whisk in wine and chicken broth. Rub saffron between fingers to crumble and add to sauce with cayenne. Simmer down to about ¼ cup (sauce will thicken), stirring occasionally.

Whisk in cream, and salt if needed. Bring to a gentle simmer and bubble gently over medium-low heat until slightly thickened, 3-4 minutes. Cut lemon zest into very fine strips (at least 20) and stir them in last.

Wintery Red Wine Sauce

The pearl onions in this sauce become tender and take on a beautiful mahogany sheen. The complex

flavors get spicier if made the day before. Serve with Alice White Cabernet Sauvignon, a bold and flavorful wine that's sure to be a hit.

- ¼ cup dried porcini mushrooms
- 3 thick slices bacon
- 1½ cups pearl onions, peeled (frozen are okay)
- 2 whole allspice berries
- ½ teaspoon whole black peppercorns
- ½ teaspoon cinnamon
- 2 cups dry red wine
- 2 teaspoons flour
- 1-2 cups good-quality beef stock, preferably unsalted

Soak mushrooms in a small bowl with ½ cup hot water. Chop the bacon in ¼-inch squares and cook it slowly in a heavy skillet over medium heat until light brown but not crisp, stirring regularly.

Remove the pieces of bacon and set aside. Add pearl onions to pan and lightly brown them in the bacon fat, about 7-8 minutes.

Crush peppercorns and allspice berries on cutting board with the back of a slotted metal spoon. Carefully pour off the mushroom soaking water (to leave any sand behind), or strain it through cheesecloth or coffee filter. Add mushroom liquid to skillet along with wine, spices, bacon and beef stock. Let this bubble and evaporate down to about ¾ cups sauce.

Chop mushrooms and stir them with flour in a small bowl; whisk in and simmer slowly to thicken and reduce sauce a little more. Season with salt as needed.

For more information on these wines, go to www.alicewhite.com.