

# Wine And Food Pairings: The Bolder, The Better

(NAPSA)—Step through the threshold of your kitchen and wake the senses with something completely different. That's precisely the mantra that allowed Sonoma County, California celebrity chef Guy Fieri to make his culinary mark on a national scale—and foodies across the country are eating it up.



**Guy Fieri**

Whether they're cooking up a recipe from "Guy's Big Bite" (Sunday's at 10:00 a.m. on the Food Network) or sipping chardonnay at a favorite swanky club, today's emerg-

ing winers and diners are looking for nontraditional alternatives, and they're enjoying new wines in the process.

"The reason this group is drinking wines sooner is because they grew up with wine on the table and Starbucks in hand, and they are accustomed to quality and flavor," says Pam Novak of Sonoma Vineyards, a new Sonoma County wine brand. The winery is becoming quite popular for its unoaked chardonnay and straightforward merlot, but its unique packaging has played a role, too.

While the chardonnay is the same in every bottle, there are three different black-and-white Sonoma County landscapes to choose from; a canoe on a river, a cow in a pasture, canoes alongside a river or a lug of chardonnay grapes.

What's the best food to pair the new wines with? Anything over the top, according to Novak. Try this recipe provided by Guy Fieri to accompany the chardonnay.

**Tex Wasabi's Koi Fish Tacos**  
*Recipe courtesy Guy Fieri,*  
*"Guy's Big Bite"* 

**1 lime, juiced**  
**1 tablespoon tequila**



**Tex Wasabi's Koi Fish Tacos are a great accompaniment to unoaked chardonnay.**

- 1 teaspoon ground cumin**
- 1 teaspoon salt**
- 1 teaspoon black pepper**
- 12 ounces cod or firm white fish, cut in 1-inch pieces**
- 16 (8-inch) corn tortillas**
- Canola oil**
- 4 ounces tempura flour**
- 8 ounces prepared tempura batter made with cold water**
- 6 ounces panko bread crumbs**
- 1 cup shredded white cabbage**
- ½ cup shredded red cabbage**
- 3 tablespoons chopped cilantro leaves**
- ¼ cup very thinly sliced red onion**

**In medium bowl, combine lime juice, tequila, cumin, salt and pepper; mix thoroughly. Add the fish and toss to coat. Marinate for 10 minutes.**

**Warm tortillas on grill or pan. Cover with a towel to keep warm.**

**In a medium Dutch oven, heat the canola oil to 350 degrees F.**

**Remove fish from marinade, shake off excess, dredge in tempura flour and dunk in cold tempura mixed batter. Roll in panko bread crumbs, pressing panko onto fish. One by one add fish to oil, making sure to keep the fish pieces separated. Fry for 4 to 5 minutes, or until light golden brown. Remove and drain on paper towels.**

**Mix cabbage, cilantro and onion. Stack 2 tortillas; place ½th of fish on top of each, and top with cabbage mixture, Pico de Gallo, and Tequila Lime Aioli. Serve immediately.**

## **Pico de Gallo**

- 4 Roma tomatoes, diced**
- 2 tablespoons chopped cilantro leaves**
- ½ red onion, minced**
- 1 teaspoon minced garlic**
- 1 jalapeno, seeded and minced**
- 1 lime, juiced**
- Salt and pepper**

**In a bowl, mix all ingredients, season with salt and pepper and refrigerate for 1 hour for flavors to meld.**

## **Tequila Lime Aioli**

- 3 tablespoons premium tequila**
- 1 lime, juiced**
- 8 ounces sour cream**
- ¼ cup milk**
- 2 teaspoons minced garlic**
- ½ teaspoon ground cumin**
- 2 tablespoons minced cilantro leaves**
- Salt and pepper**

**In small bowl, combine all ingredients and chill for 1 hour. Season with salt and pepper, to taste.**