

Vacations Of A Lifetime

Wine Lovers Can Get A Taste Of Australia

(NAPSA)—Here's a toast to one of the more exotic places to try a variety of wines: Australia.

While Australia is widely known for its beautiful landscapes and pristine environment, world-class cities and friendly people, U.S. wine drinkers are also enjoying the country's flavorful reds and refreshing fruity whites.

A new Wine Holiday Guide provides everything you need when planning your visit to this wonderful wine country. More than 150 wineries are listed throughout 40 wine regions around Australia. Highlights include the rolling hills of the Yarra Valley, the beachside Margaret River, as well as the scenic Hunter Valley and Barossa.

Winery descriptions, tasting facilities and tour possibilities are included in this free guide along with detailed maps of several regions to help travelers plan their days. The guide provides travel tips and information on a trip to Australia, plus a list of helpful contacts in the U.S. and Australia. Also featured in the guide is a list of Australian wine importers to help travelers relive their vacation.

You can get into the spirit of an Australian vacation with a glass of wine from the country in hand, as well as the following dish to make at home for yourself and guests:

South Australian Dukkah

This recipe makes more than you'll need for a dip. You can use the excess dukkah to coat chicken or seafood before baking for a spicy and delicious crust. It makes about 4 cups.

1 cup sesame seeds



A free booklet lets travelers relish in what Australia's wine country has to offer.

1 cup coriander seeds
½ cup chopped hazelnuts
1 cup chopped almonds
¼ cup ground cumin
¼ cup paprika

Salt and freshly ground pepper to taste

Preheat oven to 350°F. Toast all nuts and seeds on baking sheet in preheated oven until browned, about 5 to 8 minutes, checking often so they don't burn. Let cool. When cool, transfer to food processor or blender and grind with on-and-off pulses until mixture is dry

and crumbly, but not too fine. Combine remaining ingredients in large bowl, and stir in toasted nuts and seeds. Store in covered jar.

To serve as a dip for 6-8: Place 1 cup dukkah in a small bowl and about 1 cup extra virgin olive oil in separate bowl. Dip cubes of fresh crusty bread first into oil, then into dukkah and enjoy.

For a free copy of The Australian Wine Holiday Guide, from the Australian Wine Bureau in New York City, you can call (212) 351-6585, or send an e-mail to awb.usa@austrade.gov.au.