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## Food Pairings for Bjelland Wines Article

The News-Review

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## How to use wine

### Poisson Au Vin

2 lbs salmon, trout, halibut, or filet of fish

½ tsp salt

1 tablespoon butter or margarine

1 or 2 chicken bouillon cubes dissolved in a cup of hot water

½ cup white wine

1 dash pepper

½ tsp onion powder

⅛ tsp garlic powder (optional)

1 bay leaf

1 tsp basil leaves (optional)

or 1 tablespoon parsley

Mix and pour over fish. If fish is fresh, bake at 375 degrees for 15 minutes. If frozen, 375 degrees for ¾ hour — (covered for most of the cooking time). Fish is ready when fish flakes.

Serves four.

—Raymond Gadd

### "Eggs a la Vin"

Add ¼ cup of milk to 3 eggs. Beat with a fork in a shallow bowl, add a dash of salt and pepper.

Melt a teaspoon of butter in a frying pan. Pour egg mixture into the pan.

Stir as eggs begin to set. While eggs are beginning to set, add 1 tablespoon of Johannisberg Riesling (a dry white wine).

Stir to mix the wine throughout the eggs. Then, serve while steaming hot.

### Barbecuing Salmon And Striped Bass

Apply olive oil with a brush on the barbecue grill. Soak the fish steak in olive oil on one side. Slightly salt and place oiled side on the hot grill.

When you turn the fish after a short time, repeat brushing of oil and soaking the remaining side of fish in oil before flipping the fish over.

Barbecue the fish so that it's still a little pinkish in the center. The fish should be moist with a gentle smoke flavor.

### Shish Kebob

Prepare a marinating sauce of Cabernet Sauvignon and crushed garlic. Place cubes of beef or lamb in the sauce for 24 hours. Drain the marinating sauce and add olive oil. Salt the meat slightly.

Parboil onions and green pepper slices and add intermittently with the meat on skewers. Don't worry if flames from the hot charcoal shoot up and envelop the skewers. That's when the meat has the natural flavors and juices sealed in.

# Foods & wine

## From Bjelland

Here's a list of wines produced by the Bjelland Vineyards and the foods to serve with them:

Johannisberg riesling — chicken, Cornish hens, turkey, veal, omelettes, rabbit, frog legs, quail, escargots, cheese, sweet breads, lobster, cracked crab and fish.

Cabernet sauvignon — beef (roasts, steaks, stews), duck, pheasant, quail, grouse, veal, lamb, cheese, venison, elk, tripe and sweetbreads.

Chardonnay — fish, crab, lobster, oysters, clams, escargots, chicken, goose, duck, cheese, quail, grouse, veal, rabbit and omelettes.

Sauvignon blanc — scallops, abalone, ham, chicken, turkey, squab, fish, pork, cheese, rabbit, goose, quail and grouse.

## Wine Types And Pronunciation Guide

### APPETIZER WINES

Sherry (dry to sweet)

Vermouth (dry or sweet) (vur-mooth')

Special Natural Wines

### RED TABLE WINES

Burgundy (dry)

Barbera (bar-bair'a)

Charbono (shar-bo'no)

Gamay (gah-may)

Marsala (mahr-sah' lah)

Sweet or Cream Sherry

### SPARKLING WINES

Champagne (Gold or Pink) (sham-pain')

Brut (very dry) (brewt)

Sec (semi-dry) (sehk)

Extra Dry (Sweet)

Sparkling Burgundy (semi-sweet to sweet)

Others: