



WINERY & VINEYARDS™

(another wine that provoked two thought-processes as to recipe pairing...)

Smoked Trout and Endive with Dill Crema

To Accompany Alma Rosa 2009 Pinot Blanc

La Encantada Vineyard, Sta. Rita Hills

By Chris Burroughs, Tasting Room Manager

One head Belgian endive

6-8 oz smoked trout

2 Tbsp (or more, to taste) fresh dill, chopped

1/4 cup sour cream

3 Tbsp chopped Marcona almonds

fresh chives & lemon wedges

Clean and break down the endive into individual leaves. Mix the dill and sour cream together. Flake the trout so you can put a nice piece on each endive leaf. Spoon a dollop of the crema on the trout (on the leaf), garnish with chive, a squeeze of lemon and a sprinkling of the almonds.

Completely “wow” paired with the Pinot Blanc La Encantada Vineyard...

Rock Shrimp Tacos (or just Shrimp Tacos)

One dozen corn tortillas

1 1/2 lbs rock shrimp, or cleaned, peeled shrimp

Marinade of: 1/4 cup each fresh lime juice and tequila blanca; pinch of sea salt; Tbsp powdered chile; 2 cloves minced garlic—everything mixed.

Garnishes of shredded cabbage; slivered radishes; fresh cilantro, avocado, sour cream; limes, etc.

Your choice of salsas, hot sauce, etc (I like jalapeno-pineapple salsa.)

Marinate shrimp in a glass (or other non-reactive) bowl 1-2 hours. Remove from marinade and grill until cooked pink (maybe 5 or 6 minutes). Or sauté in a skillet adding a splash of marinade if you want them a little saucy. Heat the tortillas in your favorite style (in a skillet, steamed, fried), pile in some shrimp, and whatever garnish(es) and salsa. Roll or fold and dig in...

4 servings