



WINERY & VINEYARDS™

*Blackened Fish with Fresh Corn-Basil Relish  
To Accompany Alma Rosa 2009 Chardonnay  
Santa Barbara County  
By Chris Burroughs, Tasting Room Manager*

You'll need:

one super-fresh fish filet, per serving (California Red Snapper was recently excellent)

melted butter (generous amount)

blackening spice mix (also generous)

Coat fish with melted butter and then cover heavily with blacken-seasoning. Get your outdoor grill really hot and put a cast-iron skillet or griddle on the heat. Allow at least 10 minutes for the pan to heat; the hotter the better.

While the outdoor pan heats up, cut the kernels off a couple fresh ears of corn (one per person). Toss some thinly-sliced shallot into a skillet with some butter and/or olive oil. Add a sliced chile if you like (jalapeno, for example). After a couple minutes, throw in the corn, season with salt and pepper, and cook over moderate heat until everything's happy and it looks good enough to eat. Turn heat off and stir in a handful (or more, to your taste) of chopped fresh basil leaves.

Put fish into hot outdoor skillet and watch out for the smoke! When the first side feels done, flip the fish and finish cooking. Plate the fish with the corn mixture and serve with potato salad.