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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

⅓ tsp garlic powder (op-  
tional)

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 mix-  
ture into the pan.

Stir as eggs begin to set.  
While eggs are beginning to  
set, add 1 tablespoon of Johan-  
nisberg 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 remain-  
ing 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 inter-  
mittently 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, es-  
cargots, 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, es-  
cargots, 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: