

A MATCH MADE IN HEAVEN

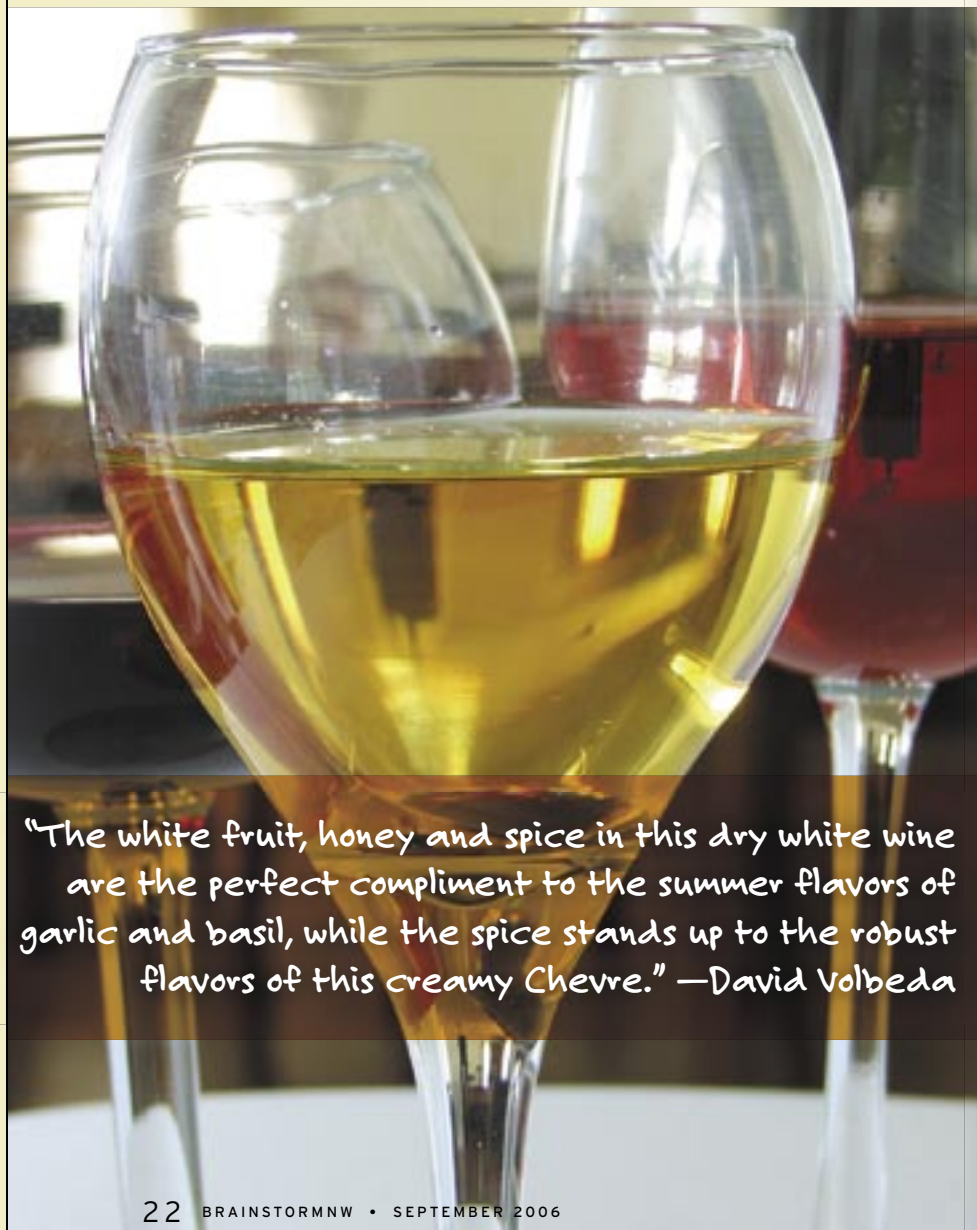
Delicious Dishes and Oregon Wines

BY HEATHER STRANG

LIKE YOU NEED AN EXCUSE TO TRY THESE AWARD-WINNING Oregon wines and fabulous foods.

And maybe you're already an expert at matching just the right bottle of wine with that delicious but unusual dish. But just in case, here are a few matches made in heaven—Oregon, that is.

We asked three of the caterers who participated in the Celebration Oregon! Wine Awards at the Oregon State Fair to give us their best food and wine pairings, using wines entered in this year's State Fair wine competition. You'll find a few favorites, along with some surprises.



"The white fruit, honey and spice in this dry white wine are the perfect compliment to the summer flavors of garlic and basil, while the spice stands up to the robust flavors of this creamy Chevre." —David Volbeda

Rivers Edge Basil Pesto Chevre Tart

Artisan Cheese Trading Company,
Philomath

David Volbeda, Owner and Chef

Volbeda loves this recipe and gives the following recommendation, "This is an easy and quick recipe that looks and tastes impressive. It can be served as an appetizer or as a brunch side dish. The flavors of fresh basil, garlic and tomato make me think of summer."

Makes 24 Tarts

INGREDIENTS

1 cup flour

1 teaspoon salt

1/3 cup shortening

2-3 tablespoons ice water

Mini-muffin pan

1 1/2 cups Rivers Edge Basil Pesto Torte (purchase through Artisan Cheese Trading Company)

1 chopped tomato

Fresh basil leaves or green onion

CRUST

Combine flour and salt into bowl. Cut shortening into flour until the size of peas. Sprinkle with 2-3 tablespoons ice water and fold until flour is moistened. Roll out dough on floured surface and cut out rounds. Press into mini-muffin pan. Bake at 350 degrees until light golden brown.

FILLING

Scoop one tablespoon of Rivers Edge Basil Pesto Torte into each freshly baked and cooled pastry crust. Garnish with fresh tomato and basil leaves or green onion.

SUGGESTED WINE PAIRING

Airlie Winery, 2003 Gewurztraminer, served ice cold.

Oregon Albacore Tuna on Spicy Watermelon

Newmans at 988, Cannon Beach
John Newman, Executive Chef and Owner

"Perfect for backyard barbeques now that both watermelon and albacore are in season," Newman says.

INGREDIENTS:

2 ounces Albacore tuna	1 tablespoon sriracha (Southeast Asian hot sauce)
2 ounces olive oil	1 teaspoon water
Salt	Watermelon, chopped into bite size squares
Pepper	1 sprig watercress
1/2 teaspoon honey	

COOKING INSTRUCTIONS

Season albacore with olive oil, salt and pepper. Sear over medium heat until cooked medium rare. Mix honey, sriracha, olive oil and water in a bowl. Add tuna to sriracha mix. Let marinate for 3-5 minutes. Break into bite size pieces. Place tuna piece on top of watermelon squares and garnish with watercress sprig. Serve and enjoy.

SUGGESTED WINE PAIRING

Willamette Valley Vineyards, 2004 Estate Pinot Noir or King Estate
Domaine Meriwether Pinot Gris

"The pairing is an extended palate experience. First, you taste the cool, sweet watermelon and honey as it coats your tongue. Next is a slight spicy hot taste combined with the texture contrast of tuna and watermelon. The finesse and subtle flavors of the Willamette Valley Vineyards Estate Pinot handles these different flavors quite nicely."
—John Newman

"Both of these dishes are popular Chinese foods. The spring rolls are especially suitable for drinking wines (red or white). Noodles are a great complement to white wines in particular."
—Gary Hou



Vegetable Chow Mein & Spring Rolls

Wheat Marketing Center, Portland
Gary Hou, Asian Foods Specialist

INGREDIENTS FOR CHOW MEIN

1/3 cup yellow onion, chopped
1 green onion, diced
Sesame oil
1/3 pound cabbage, chopped
3 large stalks broccoli, chopped
1/2 cup zucchini, chopped
2 Chinese Napa leaves, chopped
1/2 pound boiled noodles
1 tablespoon soy sauce

COOKING INSTRUCTIONS

Cook yellow onion and green onion with sesame oil. Add chopped cabbage, broccoli, zucchini, Chinese Napa, and noodles. Add soy sauce. Cook on high heat for 3-5 minutes.

INGREDIENTS FOR SPRING ROLLS

5 green onions, diced
1/3 cup yellow onion, minced
3 cloves garlic, minced
1 small piece ginger, minced
Sesame oil
2 pounds cabbage, chopped
1 tablespoon soy sauce
1/2 tablespoon salt
1 package spring roll wrappers
(40 pieces)
1 egg yolk, beaten
Vegetable oil

COOKING INSTRUCTIONS

Cook green onion, yellow onion, garlic, and ginger in sesame oil. Add chopped cabbage and cook together. Add soy sauce and salt. Cool the ingredients. Place a desired serving of mixture in the center of spring roll wrapper. Wrap and seal with egg yolk. Deep fry at 350 degrees in vegetable oil for 3-5 minutes until golden brown.

SUGGESTED WINE PAIRING

Eola Hills Wine Cellars Chardonnay or Asian Pear Sake from Sake One. To create a heartier meal, add a meat of your choice and pair with a richer wine, such as Zerba Cellars Syrah or Willamette Valley Vineyards Merlot.