

# COLLIN'S COLUMN



## Bordeaux and BBQ Recipes - Pairings made easy by our Spec's folks in Sugarland!

by Collin Williams

### Bordeaux & BBQ

I can understand if you are not the biggest "Foodie" and that some of these recipes and pairings aren't for everyone. What we want you to take away from this whole idea are the key components to look for

when marrying food and wine (or any beverage).

For instance, it's a good rule of thumb to know what wine to order with dinner when hosting an event, going on a date, or for your own personal enjoyment. Plus, the more comfortable you feel in your pairing-prowess the more confidence you will have to try new wines! Now, take for example John and Terri Dunham from our Spec's store in Sugarland. These folks have provided a step-by-step method with their recipe so that you can follow along in the fun. Also, their dish is not one of those crazy-unheard-of meals that require a master's level of understanding. Just simply good food, made right, and paired with a lovely bottle of Bordeaux.

So, the next time you're in Sugarland stop by our Spec's store and say "hello" to John. Let him know what you thought of his approach to Bordeaux and BBQ and the wine pairing.

### Grilled Mediterranean Beef Short Ribs

Serve with assorted grilled vegetables which have been lightly brushed with marinade.

#### Mediterranean Marinade

- ½ cup fresh lemon juice
- 1/3 cup red wine vinegar
- 2 cloves garlic, finely chopped
- 2 tablespoons finely chopped oregano
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 cup olive oil
- 2 pounds beef boneless ribs

Mediterranean Marinade: Mix all ingredients except oil in blender. Cover and refrigerate until ready to use. Makes 1 ½ cups.



In a glass dish, pour marinade over ribs, coating all sides. Cover and refrigerate 6 to 24 hours.

Grill over medium coals, turning occasionally about 35 to 45 minutes. Brush with marinade during last 10 to 15 minutes.



Lightly coat vegetable with marinade. Grill, being careful not to overcook.



### Pairing with – Lascombes 2007 (Haut Medoc) \$17.79 cash

Based in the Margaux village appellation of Bordeaux, Lascombes produces wines of wonderful fruit complexity while maintaining a sense of the gravelly soils. This wine (the second label from the winery) over-delivers for the price. While using the Regional AC label "Haut Medoc", this wine shows true character of blackberries, generous oak influences, and wonderful cooking spices and black olives. Should pair perfectly with the marinated beef short ribs! 🍷



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