

COLLIN'S COLUMN



Bordeaux and BBQ Recipes/Pairings: Gettin' Fancy with the pairings from our wonderful folks in Beaumont. by Collin Williams

Bordeaux & BBQ

I believe the greatest aspect of Spec's is our wonderful folks in the stores who comprise the heart and soul of this company. Our team members in every Spec's store represent the company's core culture while also adapting and contributing their own unique personalities and influence. Each one of our stores is as diverse and appealing as each neighborhood in Texas. This is that idea behind calling each Spec's store your "neighborhood Spec's store" as they are designed to morph into being a reflection of each independent community.

A perfect example of this "neighborhood feeling" is from our wonderful Spec's folks in Beaumont. Catherine and Terri (mom and daughter team) along with their crew are shining displays of what it means to be passionate, creative, and customer service driven! These ladies masterfully incorporate the ideals and persuasion of their customers in the sales they use, the type of products they offer in the store, and the general overall shopping experience with Spec's.

For this week's Bordeaux and BBQ pairing, Catherine and Terri put together a wonderful multi-course menu with perfect pairings of wines from Bordeaux along the way. When asked why they produced a meal of this caliber, Catherine replied "Why waste a Sunday meal with any less than fantastic food!" I applaud the notion. Good job ladies!

Check out this recipe and pairing and let the folks in Beaumont know how everything worked out.



The menu was:

**Pairing with –
Chateau du Cros
Bordeaux Blanc
2008
\$9.49 cash**

90% Sauvignon, 10% Semillon. This wine is defined, delicate and aromatic with a very fruity wine with hints of lime. Bright and bold, it accompanies seafood and fish beautifully. Without excess acidity, it should be drunk young and can be kept for one to two years.

Grilled Pork Loin in Port Reduction Sauce with Fresh Corn Polenta

Ingredients:

1 pork loin 1-2 lbs, silver skin removed
½ bottle Taylor Port
1 cup dark soy sauce
1 package dried shitake mushrooms
2 cups boiling water

Directions:

Brine the pork loin for 24 hours. Place pork loin in water until covered and then add ½ cup salt, place in refrigerator.

Remove the pork loin from the brine and discard the brine. Marinate the pork loin in the port and the soy sauce for 12 hours. Turn at least 3-4 times.

Remove pork loin from marinade. Wrap in foil and place on the center of a grill reading about 300 degrees.

Cook as per the pork loins poundage directions or until a meat thermometer reads about 160. While the pork is cooking, rehydrate the shitake mushrooms in 2 cups boiling water for 5 minutes. Remove from water and discard. Place mushrooms in marinade and reduce to slightly below half. The reduction will thicken somewhat.

Once the pork loin has cooked, remove the foil and place the pork loin directly on the grill for another 5 minutes, turn to score the eat with grill marks. Cut into slices, pour the reduction over the pork and wait for raves.

Pairing with –

Chateau Bonnet Rose 2010 \$10.39 cash

50% Merlot, 50% Cabernet Sauvignon. Brilliant Salmon pink color with powerful aromas of strawberry and melon. Rich flavors on the palate that lend to a smooth and very good balance. ☺



Please email me at collinwilliams@specsonline.com with feedback.