

COLLIN'S COLUMN



Wine, Dine, and Unique Finds: Red Wines You Should Drink for the Holidays (Part 4)

by Collin Williams

Wine



Castello del Poggio
Brachetto NV
\$20.84 cash
CW - "3 of 5"; EVD - Delicious

While not technically a "table red", I still felt it was appropriate to sneak this suggestion into this series of "red wine" articles. Deep "red" in color, this semi-sparkling wine made from the Brachetto grapes of northern Italy is delicious as an after-dinner treat with dessert. Sweet on the palate without being cloying, the effervescence gives off a fresh taste with loads of deep strawberry cola, flowers, and cherries ringing throughout the palate. Remember: Your dessert pairing cannot be sweeter than the wine you are drinking. Try chocolate covered strawberries!

Dine

Chocolate Covered Strawberries

Recipe courtesy Food Network

Prep Time: 5 min

Inactive Prep Time: 0 min

Cook Time: 10 min

Level: 0

Serves: 16 chocolate covered strawberries



Ingredients

24 ounces semisweet chocolate, cut into small pieces

16 ounces white chocolate, cut into small pieces

16 large strawberries, washed and dried very well

Directions

Place the semisweet chocolate in a double boiler over barely simmering water and melt while stirring. Place the white chocolate in a separate double boiler over barely simmering water and melt while stirring. Once the chocolates are melted and smooth, remove from the heat. Line a sheet pan with parchment or waxed paper. Grasp the stem or green leaves of the strawberry and dip into the semisweet chocolate, twisting as it is lifted out. Let the excess chocolate drip off and then place on the parchment paper. Repeat with the rest of the strawberries. Dip a fork in the white chocolate. Hold the fork over the chocolate covered strawberries and quickly shake it back and forth to create lines of white chocolate on the semisweet chocolate. Set the strawberries aside to allow the chocolate to harden, about 30 minutes.

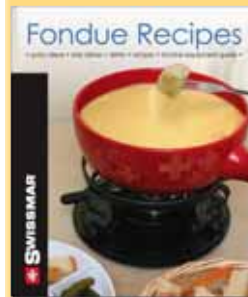
Unique Finds



In order to complete your Holiday after-dinner experience I recommend getting the gear needed for such extravagance. We have you covered at Spec's for all your drinking and entertaining desires. See below:

Swiss Castle Chocolate Fondue
Bag 7oz
\$9.09 cash

Cuisinart Fondue Set
(Smith location only)
\$56.99 cash



Swissmar Fondue Recipe Book
\$9.60 cash

Strawberries 1lb
(Smith location only)
\$2.99 cash



Please email me at
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with feedback.