

COLLIN'S COLUMN



Bordeaux and BBQ Recipe/Pairings - Great pairings don't have to be complicated thanks to our team at Spec's Missouri City! by Collin Williams

Bordeaux & BBQ

It goes to show that sometimes the best things in life are the least complicated. Why must we always try to "one up" all of the things in our life that should be cinch? When was the last time you read or heard

about a food and wine pairing where almost every ingredient seemed to be linked to some encrypted vocabulary and culture? I say, throw out all the geeky aspects and follow the K.I.S.S. method – Keep It Simple Stupid!

Bert Patino, one of our great team members from Spec's Missouri City, demonstrates the idea that great food and wine pairings do not have to be complicated, exotic, or expensive. Sometimes, a great, well-marinated cut of beef (grilled just right) and a juicy red wine from Bordeaux can put the entire world in harmony. Rule of thumb: take the conservative route – let the true flavors in the food and wine shine together. The more you try to interfere, the more things can become disjointed.

It is people like Bert that make shopping at our stores a fantastic experience. Relating to our customers and welcoming you into the Spec's culture is the best way to truly understand your needs. Bert knows this and tries to instill the concept into every customer interaction opportunity. So, the next time you are in Missouri City stop on by and ask for Bert. Let him know how the pairing was and ask if he has any more recommendations – I'm sure you'll be pleasantly surprised!

Bert Patino

Spec's Missouri City
5418 Highway 6 South

Marinated Beef Steak Chops paired with Chateau Croix Mouton 2008

Ingredients

- ¼ cup distilled white vinegar
- 2 teaspoons salt
- ½ teaspoon black pepper
- 1 tablespoon minced garlic
- 1 onion, thinly sliced
- 2 tablespoons olive oil
- 2 pounds beef steak chops

Directions

1. Mix together the vinegar, salt, pepper, garlic, onion, and olive oil in a large resealable bag until the salt has dissolved. Add beef chops, toss until coated, and marinate in refrigerator for 2 hours.
 2. Preheat an outdoor grill for medium-high heat.
 3. Remove beef chops from the marinade and leave on any onions that stick to the meat. Discard any remaining marinade. Grill to desired doneness, about 3 minutes per side for medium. The steaks may also be broiled in the oven about 5 minutes per side for medium.
- (REMINDER: LET THE WINE BREATHE FOR ABOUT 30-45 MINUTES)

ENJOY WITH:

CH CROIX MOUTON BORDEAUX SUPERIEUR 2008 St. Emilion \$14.99 cash

Aromas and flavors of blackberries, and blue fruits. A blend of 87% Merlot and 13% Cabernet Franc, it exhibits a beautiful texture, medium to full body, and a long finish. Another sleeper of the vintage... A beautiful wine right now but within the next three - five years will be a jewel that's worth the wait.



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

