



COOKING WITH WINE: OUR FAVORITE RECIPES!

I've rarely met a cook who doesn't love to throw some wine in their favorite recipes, and even if the dish doesn't call for any booze there's often a glass of something delicious close at hand as a bit of a treat for the chef - just to help the process along, you know?

Cooking with wine often seems like a kind of advanced concept, but it certainly doesn't have to be.

Some informal rules and helpful tips that might help:

- When experts say that you should cook with a wine you'd drink they're absolutely right; the flavors of wine concentrate once cooked, so if you start with a questionable one you'll end up with something dire. That doesn't mean you have to toss your Montrachet into your sauce pot, though. All our suggestions below are \$20 and under.
- Keep wine away from cast-iron pans. You and your taste buds won't like the disgustingly metallic result.
- All jokes aside, there *is* such a thing as leftover wine. Wine won't keep indefinitely once opened (you can slow down the oxidation by firmly replacing the cork and putting the wine in your fridge). Toss the last bit of a bottle into an ice cube tray and you'll have ready-to-go portions perfect for deglazing a pan or enriching stock.
- If a wine-based sauce comes out a bit harsh (usually because it's an inferior wine or has over-reduced) a bit of fat from a knob of butter or dollop of milk/heavy cream can go a long way towards smoothing things out.
- The alcohol in wine will cook out but you can also use your wine "raw". Sauternes over ice cream and grilled peaches is insanely delicious and you don't have to get the booze itself anywhere near a flame.
- Enjoy a glass of whatever you're cooking with as you're cooking it. Always. Major pro move.

Now, onto the fun stuff and a few of my favorites:

Coq Au Vin

Traditionally, *coq au vin* was a French dish made using an older rooster simmered with bacon, mushrooms, onion, garlic, and some local wine. This wine was typically Burgundy, but many people are surprised to learn that some regions use white wine - in particular Alsace, where Riesling is king. The low-and-slow cooking method and the addition of the wine helped to break down the tough bird, but these days we don't run across many ancient chickens so this is basically a simple braise dish that tastes phenomenal.

Our Wine Pick: Bouchard Aine & Fils Bourgogne Pinot Noir, 2013 - \$19.99