

Summer Wine Recommendations with Dr. Jean Hertzman

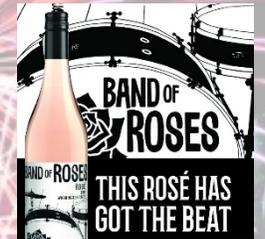
Looking for some wines to celebrate with over Fourth of July weekend? Or just any hot summer day? Here are a few suggestions of my favorites, that should be available at very reasonable prices.

Schmitt Söhne Riesling Qualitätswein – As the pretty blue label of this traditional Riesling from the Mosel region of Germany says, this one is crisp and fruity. If you find an “Auslese”, it will be sweeter. Great to balance out all of our spicy, green chile foods.

Ecco Domani Pinot Grigio – A consistently good Pinot Grigio from the Veneto region of Italy. Its light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors. It is medium-bodied, with a crisp, refreshing finish. Perfect to drink on its own or with seafood or salads.

Charles Smith Band of Roses – Strike up the band for this cool, dry, light pink Rosé from Washington State. Made from 100% Pinot Gris grapes. It has a fresh perfume of lilac and peaches, with notes of fresh berries, guava, tangerine, and passion fruit. Goes well with anything made with avocados or goat cheese.

Bonterra Pinot Noir – For when you just have to drink a red to go with your burgers, pork chops, and ribs. Bonterra is one of the most well-known organic California wine brands. It is made with grapes from Mendocino and aged in French oak for 10 months. The wine has aromas of strawberry and raspberry, accented with hints of oak spice and vanilla. It has soft tannins with flavors of berries, vanilla, and spice.



For the Grill and On the Side

BBQ Ribs

Ingredients

- 1/4 cup brown sugar
- 2 tablespoons chili powder
- Salt and pepper
- 1 teaspoon dried oregano
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 racks baby back ribs
- 1 cup low-sodium chicken broth
- 2 tablespoons apple cider vinegar
- 1 cup barbecue sauce

Directions

Combine the brown sugar, chili powder, 1 tablespoon salt, 1 teaspoon black pepper, the oregano, cayenne, garlic powder and onion powder in a small bowl and rub the mixture on both sides of the ribs. Cover and refrigerate 1 hour or overnight.

Preheat the oven to 250 degrees F. In a roasting pan, combine the broth and vinegar. Add the ribs to the pan. Cover with foil and tightly seal. Bake 2 hours. Remove the ribs from the pan and place them on a platter. Pour the liquid from the pan into a saucepan and bring to a boil. Lower the heat to a simmer and cook until reduced by half. Add the barbecue sauce.

Preheat an outdoor grill to medium high. Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Cut the ribs between the bones and toss them in a large bowl with the sauce. Serve hot.

Elote (Mexican Grilled Corn)

Ingredients

- Vegetable oil, for brushing
- 1 teaspoon chili powder
- 1/2 teaspoon cayenne powder
- 8 ears of corn, husked and de-threaded
- 1/4 cup mayonnaise or unsalted butter
- 1/2 cup crumbled cotija cheese, Parmesan, or ricotta salata
- 1 lime, cut into 8 wedges
- Salt and pepper to taste (the cheese is salty so add modestly)

Directions:

Heat grill to medium high heat (charcoal or gas grill). Brush grill grate with oil.

Grill corn, turning occasionally with tongs, until cooked through and lightly charred, about 10 minutes.

Combine chili powder, cayenne, salt & pepper in a small bowl. Remove corn from grill and immediately brush each ear with 1 1/2 tsp. mayonnaise or butter.

Sprinkle each with 1 Tbsp. cheese and a pinch of chili powder mixture.

Squeeze 1 lime wedge over each ear and serve.

Desserts and Cocktails

S'mores Cookies

Ingredients

- 1 cup creamy peanut butter
- 2/3 cup granulated sugar (plus more for rolling)
- 1/3 cup packed light brown sugar
- 1/4 teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- 1 large egg
- 12 marshmallows, cut in half crosswise
- 24 milk chocolate candies, such as Hershey's Kisses

Directions

- Position the oven racks in the top and bottom thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment.
- Beat the peanut butter, granulated sugar, light brown sugar and salt, in a large bowl, with an electric mixer on medium-high speed until light and fluffy, about 5 minutes. Beat in the vanilla and egg.
- Put some granulated sugar in a small bowl. Shape scant tablespoons of the dough into balls and roll each ball in the sugar to coat. Evenly space the balls on the prepared baking sheets. Press each ball down with the tines of a fork to flatten it slightly.
- Bake until the bottoms are golden brown, about 10 minutes. Remove from the oven and turn the broiler on.
- Top each cookie with a marshmallow, sticky-side-down, and put 1 baking sheet at a time under the broiler until lightly golden, about 30 seconds. While the marshmallow is still hot, press a chocolate candy into it. Repeat with the remaining baking sheet. Let the cookies cool for a few minutes on the baking sheets, then transfer to a rack to cool completely.

Watermelon Margarita Pitcher

Ingredients

- 4 cups cubed watermelon
- 2 tablespoons sugar
- 3 limes, 2 juiced and 1 cut into wedges for garnish
- 8 ounces tequila
- 4 ounces Triple Sec, divided
- 3 tablespoons kosher salt
- 1 teaspoon chili powder

Directions

- In a blender, puree the watermelon and sugar until smooth. Pour the puree through a fine mesh strainer. Transfer the liquid to a pitcher and add the lime juice, tequila and the Triple Sec. Stir to combine.
- In a shallow dish, combine the kosher salt with the chili powder. With the lime wedge, moisten the rim of the glass with the juice. Dip the rim of the glass in the salt and chili mixture to coat.
- Serve over ice and enjoy!