

**Wine Pairing Suggestion for Chef Dan Blumenthal's
"Shrimp & Sweet Peppers"**

Thank you to Chef Dan Blumenthal of Bravo! Italian Restaurant, Broadstreet Baking Company, and Sal & Mookie's Pizza and Ice Cream Joint

Available only through Briarwood Wines and Spirits at www.briarwoodwineandspirits.com

We spent a fun-filled evening at BRAVO! recently celebrating a friend's birthday. Having never tried Chef Dan's newest addition to the appetizer list, we decided to give it a whirl, and boy are we glad we did!! What a fantastic, light, flavorful dish...perfect for summer! The jumbo shrimp are skewered and grilled to perfection, then laid on top of a bed of this awesome sweet and sour pepper medley. Do yourself a favor... try this dish very soon.

In our usual fashion, we asked for a few different wines to taste from BRAVO's extensive list of wines by the glass. A few of them flopped, but two wines in particular really showed out. Our #1 favorite choice with this yummy appetizer was the DomainePichotVouvray (\$13.99 retail). Wow! It was really a perfect compliment. This tasty wine, made of 100% Chenin Blanc from France's Loire Valley, is light, crisp, spicy and acidic, with just a hint of residual sugar. This wine really brings out the smokiness of the grilled shrimp, while the tang of the wine meets the tang of the peppers head on for a perfect marriage.

If you're really more of a red wine person, fear not. The rule of whites with seafood and chicken and reds with meat is definitely not set in stone. The trick is to make sure the red wine you choose with your seafood is not so big as to overpower the flavors of the food. We found one that fit the profile and ended up fitting the bill, too. Vina Borgia is 100% Grenache from Spain...and it is an unbelievable bargain at \$8.99 per bottle (retail). The fruit in this wine is light and delicate enough to not smother the shrimp, and just ripe enough to match up with the sweet flavors of the peppers. This wine also really brings out the spice in the dish.

Thanks so much to Chef Dan and Jeff Good for sharing this recipe with us! Let us know how your home versions turn out.

For more information about BRAVO! Restaurant and Bar, visit their website at www.bravobuzz.com