

Wine Pairing Suggestion for Chef Chris Crothers' Lava Dip

Thank you to Chris for sharing his football dip just in time for the Super Bowl.

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This month's guest chef is Jackson's very own Chris Crothers. Once upon a time, Chris managed Be Bop Record Shop before opening MusiQuarium in Banner Hall. For those of you who remember, MusiQuarium, or MQ as it was referred to, was a truly unique concept in that combined a CD store specializing in Jazz, Blues, and other hipster music with a beer lounge that boasted over 120 different beers of varying styles. Chris' passion for great beer is one of the reasons Jackson's beer distributors brought in so many quality beers—MQ proved that there was a market for craft brews. Some of the beers Chris is responsible for bringing into Mississippi include Hoegaarden, Flying Dog, and Rogue Beers.

Last year, Chris and his brother, Scott, released a cookbook of gulf-southern cuisine entitled *Scattered, Smothered, and Crother'd*. Several write ups later, the cookbook sold out its first pressing. The Crothers Brothers are starting to shop the book to publishers in order to get broader distribution. Two of the stand outs in the book are the Lava Dip recipe—included on the Briarwood website—and Chris' award-winning chili recipe.

Oh, and as far as wine goes...Bonny Doon Cardinal Zin is the wine to pair with this hearty southwestern dip. The big, bold red Zinfandel is not for the light, frilly wine lover. This powerful wine comes from ancient vines and packs quite a punch with tons of spice and pepper and a fair amount of tannin (unusual for a red zin). Don't worry, you'll get a good buzz, too, because this baby rings in at almost 16% alcohol.

Get ready to kick off your Super Bowl festivities with a stick-to-your-ribs dip and a terrific wine that can bring you to your knees ala Troy Polamalu!

Cheers!!

