

Wine Pairing Suggestion for Chef Allen Hart's Blue Café Gumbo

Thank you to Chef Allen Hart—formerly of Jackson's Blue Café

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

This month's guest chef is Briarwood's very own Allen Hart. Many of you may have just met him when he joined our team two years ago. But I feel certain that the first time many of you walked into our store and saw him (and his infamous blond, curly hair) you thought, "Now where do I know him from???"

Well, there's a pretty good chance you saw him at the great little downtown eatery that was called the Blue Café, of which Allen was the proprietor and chef. Personally, I usually gorged myself with one of his fantastic burgers or that amazing chicken salad, but only after I had a cup of his award-winning chicken and sausage gumbo to set the mood. Yum Yum!

Allen was the Grand Champion at the 1997 Gumbo Cook-off & Okra Festival and later this recipe was featured in Waterfowler.com Magazine.

Oh, and as far as wine goes...almost anything goes with gumbo. I would love a sparkling dry rose or perhaps a semi-sweet white (if the gumbo turns out kinda spicy) like the SokolBlosser Evolution (\$15) from Oregon. If red is what you prefer, go for a spicy red with low tannin, like the KarlyPokerville Zinfandel (\$13) or even the SeghesioBarbera (\$28).

Of course, no one can deny that beer is a great companion to Gumbo, but we don't sell beer, so we think that wine is better (chuckle).

Cheers!!