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Burgers and Beyond – This Summer, Wine Comes to the Barbecue
Wineanswers.com Features Exclusive Chris Schlesinger Grilling Recipes and Wine Pairings

CHICAGO – It’s cookout season and Chris Schlesinger, wine lover and co-author of *The Thrill of the Grill* and *Let the Flames Begin*, says summer is the time to bring wine into the backyard to enhance a variety of barbecue fare.

Like grilling, wine is not for special occasions anymore. Schlesinger recommends turning up the heat any day of the week and is serving up chicken, fish and vegetable sandwich recipes, along with some tasty burger toppings, on wineanswers.com. All his recipes can be easily prepared and pair well with great summer wines, like Sauvignon Blanc and Beaujolais.

According to Schlesinger, wine is the ultimate barbecue beverage. “What’s so great about wine is it pairs with anything that you want to throw on the grill – from burgers to barbecued chicken sandwiches,” says Schlesinger. “Wine works like a spice, helping to enhance the flavors of your grilled food.”

While he emphasizes that the most important thing to remember is to drink the wine you like with the foods that you like, for those who would like a little guidance, he recommends the following wine pairings:

Grilled Eggplant Sandwich on Focaccia with Fresh Mozzarella, Yellow Tomatoes, and Basil Corn Relish with a Sauvignon Blanc. The crisp character and naturally tart, herbal overtones of Sauvignon Blanc are very much at home among these fresh garden flavors.

Lime Marinated Grilled Mahi Mahi Sandwich on Hawaiian Sweetbread with Pineapple Chutney with Chardonnay. Try a California or Australian Chardonnay – wines with lots of ripe fruit flavors that marry well with pineapple chutney and provide a luscious counterpoint to the grilled fish.

Grilled Coriander Rubbed Chicken Sandwich with Chipotle Lime Mayonnaise on a Kaiser Roll with a chilled Beaujolais. Chicken and Beaujolais are almost always a great match, but the light fruitiness and good acidity of Beaujolais will be especially delightful as a complement to the coriander and lime.

Wine Down at the Grill

Schlesinger's skills go beyond flame management. He offers these tips and techniques for enjoying wine at the backyard barbecue:

- **Rule Number One: There are No Rules.** Don't stress about what wine goes with what grilled food, just remember if you like white wine, choose white, if you like red, choose red.
- **The Goal is to Enjoy Yourself.** What you need to remember is that when it comes to enjoying wine with barbecue, the biggest decision you have to make is when to pop the cork.
- **Fear Not.** Don't worry about what glass to use when enjoying wine outdoors. You don't have to use a fancy stemmed glass – a plastic cup, tumbler, or even a Margarita glass will do.
- **Make it Last.** More than half of surveyed wine drinkers don't realize an open bottle of wine can stay fresh for 3-5 days. Just recork it and refrigerate after enjoying a glass or two.
- **Fire and Ice.** If you prefer white wine outdoors, don't worry about an ice bucket to keep it cold, the wine will stay chilled – just don't place it too close to the hot grill. Some people even drop an ice cube in their wine if they prefer it colder.

Find the Solution at Wineanswers.com

According to Schlesinger, people have misperceptions about pairing wine with food that keep them from enjoying it more often. "I see it all the time in my restaurant – people fear making the wrong decision about what wine to have with their dinner, so they opt for a different beverage even though what they really want is a glass of wine," says Schlesinger.

Studies show that nearly one-third of surveyed wine drinkers say they are perplexed when it comes to pairing wine with food. Schlesinger suggests letting your taste buds be your guide. For those who would like some tips, wineanswers.com offers a new Wine and Food section that includes the following features:

- **Grilled Food and Wine Matcher** – Features wine pairings with America's favorite grilled foods according to the 2000 Weber® GrillWatch™ survey, including steak, hamburgers, chicken, ribs and pork chops.

- **Food and Wine Pairing Guide** – Divided into two sections: *food categories* and *sauces and flavorings*, this section provides a wine variety recommendation based on the specific dish or flavor profile.
- **Ask the Experts** – If you can't find the dish you're looking for, simply e-mail your question directly to our experts and wineanswers.com will get back to you within 2 business days.

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