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SPICE UP YOUR SUPER BOWL SUNDAY WITH WINE

New Orleans Chef Provides Game-Day Recipes and Wine Picks on Wineanswers.com

NEW ORLEANS – As the Super Bowl heads back to the Crescent City this year, it may be time to rethink your big game party’s food and drink menu. You don’t have to think of Super Bowl as a beer-only occasion. According to entertaining experts, more and more people prefer to sip wine on the sidelines.

“Many people are starting to discover that wine is a real crowd-pleaser – and it’s very versatile,” says Chef John Folse, host of the television series “A Taste of Louisiana” and author of *The Evolution of Cajun and Creole Cuisine*. “Wine goes just as well with chips and dip at a lively Super Bowl party as it does with beef tenderloin at a sit-down dinner.”

For those who want to pair wine with America’s favorite Super Bowl snacks, WINEANSWERS.COM is offering an interactive Super Party Snack Matcher, with pairings like buttered popcorn and Chardonnay or onion-flavored potato chips and Merlot. And, for those who really want to get into the New Orleans Super Bowl spirit, Folse is releasing his authentic Cajun and Creole recipes and wine picks on WINEANSWERS.COM.

A Wine-ing Combination

Americans love Super Bowl Sunday and Chef Folse says that a New Orleans-themed party with delicious food and wine is a winning combination. “What’s so great is that with all the different flavors and spices in New Orleans cuisine, you really can’t go wrong when choosing a wine to serve.”

Folse says that **Pinot Noir** and **Chardonnay** are great examples of wines that pair perfectly with New Orleans food. Pinot Noir, with its wonderful aromatic qualities and supple texture make it a most versatile red wine that is as great an accompaniment to crab meat as Jambalaya.

White wine lovers will find Chardonnay, with its luscious fruit flavors and full-bodied style, a fine compliment to the fare from appetizers through the main course.

Folse shows football fans how to turn their living room into a luxury box by suggesting Pinot Noir and Chardonnay with the following down-home foods:

- Pork and Sausage Jambalaya
- South Louisiana Shrimp Rémoulade
- John's "Guaranteed To Be Tender" Baby Back Ribs
- Crab-Stuffed Artichoke Bottoms

Be Not Afraid

According to Wine Market Council President John Gillespie, no one should be afraid of serving wine to friends and family – especially on a day like Super Bowl Sunday. “The point is to have fun and not stress about the wine,” says Gillespie. “You don’t need to be an expert to serve wine, and finding the right wine isn’t complicated. All you need to remember is to offer a red and a white to please all palates.”

For those who could use a few more helpful hints, WINEANSWERS.COM has a new Wine and Food Section that includes a Wine and Food Pairing Guide, where visitors can obtain recommendations based on a specific dish or flavor profile. The site is a resource created by the Wine Market Council with the help of leading wine experts. For more information on entertaining Cajun-style and to access Chef Folse’s recipes and tips, visit WINEANSWERS.COM.

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