

Grilled Meat and Texas Wine Pairing



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Grilled Pork Loin: Rub a pork loin with olive oil, add salt/pepper and any other seasonings that you like. Wrap the pork loin in foil and put on a hot grill. Cook the pork until it is almost to 160 degrees, take it out of the foil for the last 10-15 minutes to cook on the grill.

Suggested sauce for the Pork Loin is a Jezebel Sauce:

Jezebel Sauce

1/3 cup prepared horseradish
1/4 cup dry mustard
1 (10-ounce) jar apple jelly-1 cup
1 (10-ounce) jar pineapple preserves-1 cup
1 1/2 teaspoons of coarsely ground black pepper

Mix all ingredients together in a food processor. Cover and refrigerate until needed. Serve on top of the cooked Pork Loin.

Texas Wine Pairing: Pick a slightly sweet, white wine such as a Riesling or a Muscat. We recommend Williams Ranch Vineyard Riesling.

Steak: Grill your favorite steak

Texas Wine Pairing: Pick a bolder red wine with tannins such as a Cabernet Sauvignon or a Tempranillo.

We recommend Newsom Vineyards Cabernet Sauvignon and Tempranillo. We also featured Ron Yates Tempranillo.

Smoked Chicken- We like to get this from local BBQ restaurants

Texas Wine Pairing: A wide range of wines will work but a dry Rose is always a good choice. A tangier or sweet hot BBQ sauce will allow a white wine with a touch of sweetness to pair well. We recommend Buena Suerte Rose. If you have a sweet hot sauce Williams Ranch Vineyard Orange Muscat will pair well.

Grilled Shrimp: There are many recipes for grilling shrimp and many different sauces to go with the shrimp. Season the shrimp with salt/pepper, put on skewers and grill for 2-4 minutes per side.

Citrus Dipping Sauce:

2 tablespoons chopped cilantro leaves
1 cup orange juice
2 tablespoons fresh lemon or lime juice
2 teaspoons minced fresh ginger
2 teaspoons cornstarch
1/2 teaspoon garlic powder

In a small saucepan, whisk together orange juice, lime or lemon juice, ginger, cornstarch, and garlic. Set pan over medium heat and bring to a simmer. Simmer 2-3 minutes, until mixture thickens. Season with salt/pepper. Transfer sauce to serving bowl and put sauce on grilled shrimp.

Texas Wine Pairing: Pick a dry white or dry rose wine. We recommend Newsom Vineyards Albarino or Buena Suerte Vineyards Rose