

NEWS OF SPORTS

Make Your Tennis-Viewing Party A Winner

(NAPSA)—With the popularity of tennis on an upswing, more Americans are finding unique ways to enjoy the game. For some, that may mean grabbing a racket and hitting the courts. But for others, it means tuning in to professional matches and hosting an upscale, at-home tennis bash.

If you'd like to join them, try these tips:

- Spruce up your buffet table with a crisp, green tablecloth. Use thin, white tape against the green to re-create a scaled-down tennis court.

- Create bold floral arrangements featuring tennis balls as an unexpected accent. Simply poke a hole into a tennis ball, insert a bamboo skewer or chopstick and place it into the bouquet.

- Strategically incorporate tennis rackets and balls on the food or wine table. Even use the rackets as a creative serving tray for appetizers.

In addition to these party-planning ideas, you can try the following recipe from McWilliam's Wines, Australia's oldest and most awarded winemaking family. The winemaker has created a list of casual yet sophisticated recipes that can easily be paired with favorite varietals.

Wild Mushroom and Sirloin Burgers

Makes 12 to 16 small burgers

- 1 lb. ground sirloin
- 1 cup chopped (4 oz.) wild mushrooms, finely chopped
- ¼ cup each McWilliam's Shiraz, minced sun-dried tomatoes, minced onion, and seasoned dry bread crumbs
- 1 tablespoon chopped fresh basil
- ½ teaspoon each sea salt and



Wild Mushroom and Sirloin Burgers can be a hit at your next at-home tennis bash.

- freshly ground pepper
- 12 to 16 small rolls or focaccia bread squares
- 1 4- to 6-oz. Brie cheese, sliced
- 2 cups arugula
- Extra virgin olive oil, balsamic vinegar, sea salt and pepper to taste

Mix sirloin, mushrooms, wine, tomatoes, onion, bread crumbs, basil, salt and pepper until well combined. Form into 12 to 16 flat patties. Grill over medium heat for 3 to 5 minutes on each side or until cooked through. Remove from grill and top with cheese while still warm. Lightly dress arugula with olive oil, balsamic vinegar, salt and pepper and place on the bottom of rolls. Top with burgers and roll tops. Secure with toothpicks and serve. Pair with McWilliam's Shiraz.

For more party-planning tips and recipes, visit www.mcwilliamswines.com.