

# Cooking Corner



## Cooking Wines Uncork The Flavor Of Any Dish

(NAPSA)—The right cooking wine makes a splash at most any meal. Whether you're using it to add tang to a beef dish, add sweetness to chicken or simply to make dips for dumplings, good cooking wines help turn everyday dishes into meals worth remembering.

Cooking wines such as Holland House Cooking Wines can be used with a variety of entrees, including chicken, beef and seafood dishes, but can also be added to dressings and glazes.

The high-quality cooking wines provide consistent flavor and retain their robust flavor even at high cooking temperatures. Additionally, they have a long shelf life and don't need to be refrigerated, so they last much longer than table wine.

Cooking wines are easy to use to create new, exciting flavors in many of the foods you serve to your family. Try these tips from Holland House:

- Substitute sherry cooking wine for half of the water when cooking frozen vegetables to liven the taste.

- To perk up the flavor of rice, substitute  $\frac{1}{2}$  cup of sherry cooking wine for an equal amount of the cooking water with every cup of uncooked rice.

- Add  $\frac{1}{2}$  cup of red cooking wine to a 14-ounce jar of spaghetti sauce for a real flavor boost that tastes like homemade.

- Season canned or homemade chicken soup with white cooking wine or stir in red cooking wine to hearty beef stew.

- Add a splash of sherry cooking



**Toast Of The Town—Cooking wine adds flavor to most any dish.**

wine to desserts such as tiramisu and poached pears in a sweet sauce to bring out the flavor.

Cooking wine's versatility makes it a good staple to keep on hand. Visit [www.cookingwine.com](http://www.cookingwine.com) or [www.mizkan.com](http://www.mizkan.com) for more recipes and information.

Try using it in this flavorful side dish.

### **Green Bean & Sweet Potato Medley**

*Prep Time: 15 Minutes*

*Cooking Time: 30 Minutes*

**2 lrg. sweet potatoes, peeled**

**2 cups brown sugar**

**1 tsp. lemon juice**

**$\frac{1}{2}$  cup Holland House®**

**Cooking Sherry**

**3 Tbsp. butter, unsalted**

**1 Tbsp. onions, diced**

**2 Tbsp. brown sugar**

**$\frac{1}{2}$  tsp. ground cloves**

**$\frac{3}{4}$  tsp. white pepper**

**1 pinch thyme**

**1 pkg. green beans—whole, frozen (16 oz.)**

**$\frac{1}{2}$  cup Holland House®  
Cooking Sherry**

**Preheat oven to 400° F. Cut sweet potatoes into  $\frac{1}{4}$  x  $\frac{1}{4}$  x 3" spears. Place in 9 x 13" casserole. Add brown sugar (2 cups), lemon juice and Holland House® Cooking Sherry. Bake in oven for 25 minutes, basting several times.**

**While potatoes cook, melt butter in sauté pan. Add onions, brown sugar (2 Tbsp.), seasonings and green beans. Sauté for 2 minutes; add Holland House® Cooking Sherry and continue to sauté until desired doneness. Remove from heat and keep warm.**

**Remove sweet potatoes from any remaining basting liquid, toss with green beans. Serves 6.**