

# Cooking Corner

## Traditional Dessert Wines Add Flair To Today's Cooking

(NAPSA)—Cooking with traditional dessert wine is an emerging trend influencing restaurant menus and home cooking across the country. Ports and Sherries from brands like Taylor New York are building reputations as great flavor enhancing ingredients in today's dishes.

For example, contemporary meals featuring dessert wines are becoming popular menu items at some of the nation's top restaurants. Executive chefs at Aureole New York, Michael's Kitchen in Hollywood, Fla., and Rembrandt's Restaurant and Bar in Philadelphia all feature dessert wine dishes on their menus. The chefs are sharing these recipes with consumers on the Taylor New York desserts Web site, [www.taylor-desserts.com](http://www.taylor-desserts.com).

In addition, research shows that consumers are incorporating dessert wines into their own cooking. In the past year sales of Marsala, a traditional dessert wine frequently used for cooking, have risen dramatically. Simple yet sophisticated dishes like the one below are increasing in popularity.

### **Beef Tenderloin and Asparagus with Taylor Marsala Sauce**

- 4 half-pound beef tenderloin fillets**
- 4 tablespoons olive oil**



**Dessert wines as ingredients can enhance any course.**

- 1½ cups Taylor Marsala**
- 2 teaspoons dried rosemary**
- 1 pound asparagus spears**
- 2 tablespoons lemon juice**
- salt**
- black pepper**

Heat all but a tablespoon of the olive oil in a medium skillet over medium-high heat. Season the fillets, then sear, cooking about four minutes on each side. Deglaze with the wine, then reduce by half, add the rosemary and set aside. Steam the asparagus for about three minutes. Drain, then return to the pan. Combine lemon juice, the rest of the olive oil, and salt and pepper to taste. Heat through and serve over meat. Serves four.