

International Cooking

Outdoor Parties—Australian Style

(NAPSA)—Australia is well known for its wines—especially Shiraz—a big, bold gutsy red, that goes great with rich, red meat dishes. However, when you want something lighter, a more sensible choice is to reach for a crisp, chilled Australian white. Australia has a wide range of fun and interesting white wines, just perfect for sipping in warm weather and pairing with lighter fare.

Why not try some of these interesting food and wine combinations at your next outdoor gathering? The crisp zesty citrus of a Riesling from the Clare Valley is perfectly matched with Asian flavors. Tex-Mex dishes go brilliantly with a vibrant tropical-fruit flavored Verdelho or Semillon/Sauvignon Blanc from Margaret River. For a touch of fun, why not try a sparkling Pinot Chardonnay from Tasmania with plump New England oysters? The possibilities are endless!

Other delicious Aussie wines include crisp, clean Pinot Grigio from Mornington Peninsula; sultry and rich Viognier from the McLaren Vale or smooth and complex bottle-aged Semillon from the Hunter Valley. For something totally decadent, try a “sticky,” a rich sweet dessert wine—served cold—is the perfect match for seasonal fruits.

For information about where to find your favorite Australian white, contact the Australian Wine Bureau at 212-351-6585 or e-mail them at awb.usa@ustrade.gov.au.



RECIPE FOR A G'DAY: Fire up the barbie and enjoy a crisp, clean Australian white wine with friends and family.

A true Australian tradition is a “Barbie”—friends and family gather for a fresh feast of Australian seafood, meats and salads to celebrate the joys of summer in true Aussie style. Share the spirit of Australia at your next party with this simple outline for the “perfect outdoor gathering”:

A recipe for a great day—Aussie style!

1. Gather your best mates (friends) and family at your favorite picnic spot or the backyard.
2. Fill an Esky (cooler) with ice to chill your favorite Aussie white wine and stubbies (beer).
3. Fire up the Barbie (light the grill).

4. Throw on some green prawns (shrimp) marinated in soy, sesame oil, dash of lime and freshly grated ginger and garlic. Grill some fresh Barramundi (Australian Sea Bass) and eat with fresh squeezed lemon and cracked pepper. BBQ some Australian lamb and beef, rubbed with salt, pepper and Aussie olive oil.

5. Serve with a fresh salad of mixed greens tossed with roasted Australian Macadamia nuts and drizzled with Australian olive oil and balsamic vinegar.

6. Finally, uncork (or in the case of an Aussie Riesling, unscrew) your Australian white wine, pour a glass, sit back and enjoy the sun and serenity.