

International Cooking

Chile: Land Of Magnificent Views, Seafood & Wine

(NAPSA)—Travelers returning from Chile often rave about the soaring Andes Mountains on the eastern border and the magnificent views along 3,300 miles of coastline—in a country that's just over 250 miles wide.

Visitors also talk about the breathtaking Maipo Valley, home to Chile's finest wine region and one of its oldest wineries, Viña Tarapacá. They tell of the bustling city of Santiago with its impressive monuments and buildings and many parks and plazas. They talk excitedly about its lively fish markets with hundreds of kinds of seafood—all fresh and inexpensive. They describe in mouth-watering detail the many delicious seafood dishes, such as Chupe de Pescado, a traditional Chilean stew.

"In Chile, we call our traditional stew *chupe*," says Sergio Correa, winemaker for Viña Tarapacá. "We make it with many kinds of seafood—scallops, abalone, prawns, mussels—any combination is delicious." In the U.S., reasonably priced prawns and scallops are often found in the freezer section of supermarkets.

The Correa family recipe for Chupe de Pescado has two distinguishing ingredients—fresh cilantro and Chardonnay. "It is important to use a light-style Chardonnay that isn't too oaky," adds Correa.

Chupe de Pescado (Fish Stew)

2 slices (1 in. thick) Italian or French bread
2 tablespoons butter
1 large onion, chopped
2 large garlic cloves, minced
1½ teaspoons paprika



A splash of Chardonnay adds liveliness to Chilean stew.

3 medium red potatoes
1 bottle (8 oz.) clam juice
1 cup cold water
2 teaspoons kosher salt or 1 teaspoon table salt
2 cups whole milk
½ cup Viña Tarapacá Chardonnay
½ lb. white fish fillet
½ lb. peeled and deveined prawns
½ lb. scallops
½ cup tightly packed cilantro, finely chopped

Remove crusts from bread (save for another purpose); cut bread into cubes. Place in food processor; process into fine crumbs. In a heavy 5-quart saucepan, heat butter over medium-low heat. Cook

onion, garlic and paprika in butter, stirring occasionally, until onion is soft, about 8 minutes. Meanwhile, cut potatoes into ½-inch cubes. Add potatoes, clam juice, the water and the salt to the saucepan. Bring to a boil over high heat; cover and simmer over medium heat until potatoes are just tender, about 6 minutes. Add milk and wine; bring to a boil. Meanwhile, cut the seafood into bite-sized pieces. Stir in seafood and bread crumbs; cover and cook over medium heat until fish is just done, about 3 to 5 minutes. Stir in cilantro. Serve with Viña Tarapacá Chardonnay.

Makes about 6 cups.

Note to Editors: This recipe has been tested by Viña Tarapacá's home economist, Suzanne Carreiro. As a freelance writer, her recipes have been published in the San Francisco Chronicle, The Oakland Tribune, Cooking Light and Sunset magazines.