



# Winedog Speaks

## Something to Ponder With Your Curry

Blaise Pascal was a well know 17<sup>th</sup> century mathematician and philosopher born in the Auvergne Region of France. He happened to be one of those “great minds” of his time with most of his biggy accomplishments in the field of mathematics. In my book his best moment came when he penned the quote, “most of man’s trouble comes from his inability to be still.”

I think Blaise would be just a bit blown away if he had the opportunity to view first hand just how far we have come in avoiding “still” and it might be worth a lot to take a moment and turn off the radio, cell phone, video game, ipod, automobile, plasma television, etc., long enough to consider how powerful a statement he made way back then. Now remember that we can infer from his quote that even in 1643 people were in a hurry and suffered to some degree with the same “move it or lose it” mentality we have today.

I mention this to my friends once more as a gentle nudge that we can take a powerful step in the right direction (and help Blaise rest a bit easier) by keeping the dining room table in use for something other than a repository of school books, briefcases or countless other objects. Eat with your family and friends regularly. No, let me rephrase that...dine with them and take relish in your time spent with people you love and appreciate.

I was doubly blessed this past week. I not only got an opportunity to cook some of my favorite foods; I was able to do so for dear friends who gathered together a wonderful group. Their excitement was contagious as was their appreciation for great food and wines. The group was passionate about conversation and I was allowed a front row seat. Moments like these reaffirm for me that we are still capable of hitting the brakes long enough to put civil back into civilization.

One of the new dishes that I prepared was a lamb curry that was served over couscous for the dinner party and I promised to print the recipe this week for everyone at the event. Here’s the scoop on:

### **Pacific Rim Lamb Curry** (Serves 8 to 10 diners)

Place in a large stew pot set at medium heat:

4 tablespoons extra virgin olive oil  
2 medium sweet onions, peeled and diced  
3 cloves fresh garlic, sliced and finely diced

Sauté until onions are just translucent. Add to the pot:



**5 to 7 pounds Lamb neck bones, shoulders, or stew meat**  
**2 cans low sodium chicken stock**  
**enough water to just cover the meat**

**Bring water and stock to a boil, cover and lower heat to just a simmer. Allow to cook for 2 hours and in the mean time prepare:**

**3 cups of peeled and 1/2-inch diced Yukon Gold potatoes**  
**2 cups of peeled and 1/2-inch diced organic carrots**  
**2 cubes of S & B brand Golden Curry “Hot” Sauce Mix**

**Add and stir just until the cubes of curry are dissolved and the veggies are distributed. Cover your pot and allow the curry to come back to a low simmer for one additional hour or until the meat of the lamb has started to fall off of the bones when pressed with a spoon.**

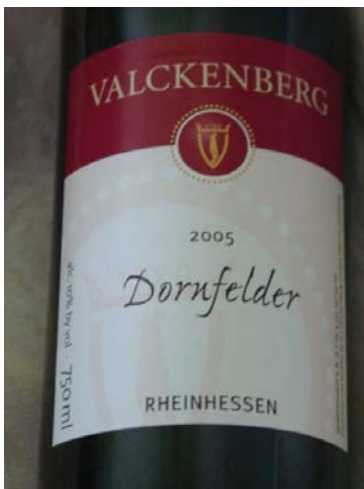
**Before serving, I like to take the time to remove as many of the bones as possible with tongs. This dish can be served over white or brown rice, couscous, stir fry or egg noodles, according to your personal taste. The curry flavor is quite mild and this particular brand of curry has a rich spiciness that I immediately fell in love with. I hope you’ll enjoy it, too.**

**I recently received an email that asked about how to properly store wines if you are keeping some bottles on hand for enjoyment. This person did not have access to a cellar or basement situation and they were concerned about making a mistake and spoiling wines they hoped to enjoy after they have matured a bit.**

**The big factor in damaging wines for most people these days in our well controlled temperature world is normally placing them somewhere that allows contact with sunlight or vibration. If your wine rack is near a window and has direct sunlight touching it in the course of the day, there will be a fluctuation in temperature that could affect the wine. Also, placing your rack against an outside wall makes it more prone to temperature changes.**

**The vibration factor is almost always associated with an appliance such as a refrigerator that has a motor that cycles during the day. If you think about it, your placement of a storage unit is more a matter of common sense than anything else.**

**If you are collecting some fairly pricey wines for special occasions, it may be a good idea to look into a temperature controlled storage unit. I see them all the time at discount warehouse type stores for selections in the 30 to 50-bottle range. If you want to get something a little bigger or more sophisticated drop me an email and I’ll hook you up with a manufacturer that will get you a quality unit that is not over the top as far as price.**



**Some good news came in this past month on the wine front as the great German estate Valckenberg has arranged to resupply the U.S. with their wonderful late harvest red, Dornfelder, after some consideration. It seems that demand here in this country was strong enough to prompt providing the next vintage and that is great news for those of you who enjoy fruity styled reds that are beautifully made.**

**This is a wine that is priced nicely and has just enough fruit in the taste and finish to satisfy the American enjoyment of sweeter styled beverages. It has the pronounced flavor of black cherry**

with just a hint of cinnamon-type spice in the finish. I've recommended this wine many times to people just getting into red wines and have received great feedback from some extremely satisfied wine lovers.

I hope you are enjoying this wonderful weather and have some time to get out into the yard. It does the soul good to breath that fresh air and get in some honest and productive exercise among the flowers and gardens. Please let me know if you have questions or comments. Your calls and emails make my day. Cheers!

*Jerry Allison, a native of Warren County in Southwestern Ohio, has been in the fine wine and fine dining field for 29 years in the South Florida and Chicago markets. He writes a weekly syndicated column, manages a fine wine business and is the executive chef for Winedog Fine Wines and Catering Services. You can visit his column archive at [www.winedog.com](http://www.winedog.com) and take your comments and questions directly to him at 888-288-0668 or email him at [winedog@winedog.com](mailto:winedog@winedog.com) . He has resided with his wife and two sons since 1999 in the country outside of Morrow, Ohio.*

