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Fred Tibbitts, Jr. is a global wine consultant and writer based at Bangkok, Thailand and with a U.S. office at New York. He operates a global social entrepreneurship for the benefit of those less fortunate, assisting some of the top hotel and restaurant chains in the U.S. and across Asia Pacific, developing their wine & spirits programmes. He also hosts hospitality industry dinners to recognize excellence, provide scholarships at hospitality and culinary schools and to make charitable donations to the UNICEF, UN-HABITAT and other worthy charities.

常驻在曼谷和纽约的田博华是全球最著名的品酒顾问之一，他为众多的连锁酒店及餐厅提供咨询。还参与过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

Celebrate the Great Summer Outdoors

With Wines That Flower

葡萄美酒 盛夏时光



Photo by Scott Shi

And what is more wonderful than being out and about on a warm summer day, the sun lovingly baking away your tired, winter blues, as white puffs of cotton candy drift effortlessly across an Azure blue horizon, calling playfully "Catch me if you can" to the birds and the bees. For summer is when nature is in all her glory: The animals born in spring are frolicking in the meadows and resplendent woods; the birds are gossiping and in song; and all manner of creatures is busy being themselves.

So, it is only right that we annually take advantage of such favorable conditions by spending as much time as possible in the great outdoors, breathing the fresh air, admiring the magnificence of nature's rainbow palate and cultivating our gardens as good Sheppard's. And when it is time to wine and dine, naturally we choose the foods and beverages of summer, such as easy picnic foods & beverages, like tasty cakes; berry and lemon-lime pies; and lemonade, teas, fruit juices, craft beers of genuine character; and wines that flower and say "Just enjoy us, don't take us too seriously". The family barbecue is ready at the back steps or if one has a yard or shares an open space dedicated to nature's greenery, out where we may throw down a blanket or open our portable chairs to "gather round the camp fire" on a summer's afternoon or eve, sharing one another's lives and telling stories until bedtime, some true, some we wish would be true.

When I think of summer wines, I always think of my favorite summer foods: Like stuffed deviled eggs made with dry mustard and mayonnaise, sprinkled with red paprika; medium-rare, oversized cheese burgers; jumbo hot dogs topped with Heinz Tomato Ketchup and mustard; heaping bowls of creamy potato salad with baked beans in molasses, coleslaw and corn bread; barbecue chicken, pulled pork and spare ribs; of course, shrimp cocktail with a tangy chili sauce; Phillips crab meat served over a fresh green salad with Extra Virgin Olive Oil; lean cold cuts sliced extra thick; peanut butter and lettuce sandwiches; sliced cheese platters with French or Italian baguettes; and rich, high butterfat & sugar content luxury ice creams from chocolate to strawberry to Vanilla to mint chocolate chip: And half the fun is simply imagining my favorite wines that would go well with each of these delicious, summer culinary delights. So, here are my thoughts ahead of your next great outdoors celebration on wines to be sure you bring along depending on your food:

艳阳高照，清风徐徐，浩瀚晴空，白云朵朵。晴朗的夏日里虫鸟轻吟，尽情享受户外时光吧，没有什么比这更美好的了。夏季到来，万物葱茏。动物在树丛中嬉戏，

鸟儿在枝头高唱，一派生机勃勃。

在夏季里，人们总是尽可能地多待在户外，呼吸新鲜空气，欣赏多彩自然，享受这一季的美好。人们热爱夏季的食物和饮品，比如野餐、美味的蛋糕、浆果柠檬派、柠檬水、茶、果汁、啤酒，当然还有葡萄酒，“只要享受就好，不要太苛求。”如果有个后院或是一片开放的自然空间，家庭烧烤最好不过。在地上随意铺上一条毛毯，打开折叠椅，在夏日的下午或晚上“围坐于营火四周”，分享各自的故事，直到星辰璀璨。

每当想到夏日葡萄酒，我总会想到自己最爱的夏日食物：用干芥末和蛋黄酱做成的魔鬼蛋，撒上红辣椒粉、烤到三分熟的超大芝士汉堡、涂满番茄酱和芥末的巨无霸热狗、奶油土豆沙拉配烤过的蜜糖豆、凉拌卷心菜和玉米面包、烤鸡肉、猪肉和肋排、当然还有口味强烈刺激的辣椒虾肉鸡尾酒、新鲜的绿蔬沙拉配上初榨橄榄油，和着蟹肉一起，美味无比、冷盘切片、花生酱和生菜三明治、芝士片搭配法国或意大利长棍面包、口味浓郁巧克力、草莓、香草、薄荷巧克力冰淇淋。以下是我的一些餐酒搭配建议，希望让你的夏日户外时光更加美好：

Foods	Wines
Deviled Eggs	Champagne or Prosecco; Sauvignon Blanc; Chianti or Beaujolais
Cheese Burgers	Cabernet Sauvignon; Syrah; Shiraz; Malbec
Hot Dogs with ketchup & mustard	Barossa Valley Shiraz; Bordeaux Pomerol; Merlot
Hot Dogs with chili & cheese	California Red Zinfandel
Potato Salad, creamy	Pinot Grigio
Potato Salad, oil & vinegar based	Champagne or a dry Rose
Baked Beans with Molasses	California Red Zinfandel; Pinot Noir; Cabernet Franc; Cotes du Rhone
Coleslaw	Crisp Sauvignon Blanc
Corn Bread	Chardonnay with oak
Barbecue Chicken	Rioja Red wines
Barbecue Pulled Pork	Grenache blends; California Red Zinfandel; sparkling wines
Shrimp Cocktail	Pinot Grigio; sparkling wines; Sauvignon Blanc
Phillips Crab with melted butter	A buttery California Chardonnay
Crab without sauce or condiments	Chenin Blanc; Sauvignon Blanc; Riesling; sparkling wines
Cold Cuts	Rosa Regale Brachetto d'Acqui D.O.C.G.
Peanut Butter & Lettuce Sandwich	Pinot Noir; McLaren Vale Shiraz
Cheese: Parmesan	Chianti
Cheese: Camembert	Beaujolais
Cheese: Brie, Goat Cheese	Cabernet Franc; Chardonnay
Cheese: Mozzarella, Ricotta	Pinot Gris
Cheese: Cheddar	Cabernet Sauvignon; Cabernet Franc; Merlot
Cheese: Swiss, Boursin, Muenster	Gewurztraminer
Cheese: Gorgonzola, Roquefort, Blue	Sauternes
Ice Cream: Chocolate	Ruby Port
Ice Cream: Strawberry	Champagne; Oloroso Sherry
Ice Cream: Vanilla	Oloroso Sherry; Sauternes
Ice Cream: Chocolate Mint Chip	Ruby Port; California Red Zinfandel
食物	葡萄酒
魔鬼蛋	香槟或普洛赛克、长相思、基安蒂或博若莱
芝士汉堡	赤霞珠、西拉、色拉子、马尔贝克
热狗配番茄酱和芥末	巴罗萨谷色拉子、波尔多Pomerol、梅洛
热狗配辣酱和芝士	加州仙粉黛
奶油土豆沙拉	灰皮诺
蜜糖烤豆	香槟或是玫瑰红酒
凉拌卷心菜	加州仙粉黛、黑皮诺、品丽珠、罗纳河谷
玉米面包	长相思
烤鸡肉	橡木桶酿制的霞多丽
烤猪肉	里奥哈红葡萄酒
虾肉鸡尾酒	歌海娜、加州仙粉黛、起泡葡萄酒
菲利普蟹配黄油	灰皮诺、起泡葡萄酒、长相思
鲜蟹肉	加州霞多丽
冷盘	白诗南、长相思、雷司令、起泡葡萄酒
花生酱生菜三明治	布拉切多奇玫瑰葡萄酒
帕玛森奶酪	黑皮诺、麦克拉伦谷色拉子
卡门贝软质奶酪	基安蒂
布里干酪、羊奶酪	博若莱
马苏里拉奶酪、意大利乳清干酪	品丽珠、霞多丽
车达奶酪	灰皮诺
瑞士奶酪、法式软奶酪、门斯特干酪	赤霞珠、品丽珠、梅洛
戈尔根朱勒奶酪、洛克福羊奶酪、蓝奶酪	琼瑶浆
巧克力冰淇淋	苏特恩
草莓冰淇淋	卢比波特
香草冰淇淋	香槟、西班牙雪利酒
巧克力薄荷冰淇淋	西班牙雪利酒、苏特恩
	卢比波特、加州仙粉黛

So, there you have it, splendid, casual foods of the Great Summer Outdoors paired with wines that are sure to please your palate. Celebrate life each day in the fullest; as though you knew it was your last in this life, and you will never have reason for regret. I am now and forever more, **Red Owl**, Ever Vigilant, over & out.

相信这些美味的食物与葡萄酒的搭配能让你的夏日锦上添花。我是**红色猫头鹰**，一直在这里。

