

from our galley

What better way to enjoy a moment in life than a special evening with family or friends, great food and wine while on the water.

We have put together a simple yet wonderful meal with great wine pairings. We hope you enjoy our suggestions and have the time to create great memories.



Citrus Grilled Snapper



Serves 4
Total cook time 30 minutes

1 large whole snapper cleaned
1 lemon sliced
1 lime sliced
1 orange sliced
1 red onion sliced
Olive oil
Salt and pepper

Placed cleaned whole snapper on large piece of foil. Take half of the citrus slices and ½ of the red onion, place inside of the snapper. Take remaining onion and citrus and arrange on top of the fish. Generously coat the fish with olive oil and salt and pepper to taste. Wrap fish tightly and place on hot grill. Cook on one side for 10 minutes and then flip over for 10 minutes or until fish is flakey but not over cooked.

Caribbean-style Beans and Rice

Serves 4
Prep Time: 25 minutes
Cook Time: 1 hour 30 minutes

4 slices smoked bacon or 1 small ham hock
4 cloves garlic, roughly chopped
1 cup dried red kidney beans, brought to a boil and cooled, drained
5 cups cold water
1 Scotch bonnet, halved and seeded, or 2 serrano chilis
1/4 teaspoon ground cinnamon
1 (14-ounce) can coconut milk
4 scallions, crushed*
2 sprigs fresh thyme
1/4 teaspoon ground allspice
1 tablespoon sea salt
1 teaspoon freshly ground black pepper
2 1/2 cups long-grain rice, washed and drained

Heat a Dutch oven or large, deep pot over medium-high heat. Add the bacon to the hot pot and cook until light brown on both sides. Add the garlic and saute until light brown. Add the drained beans along with the cold water to the bacon and garlic and bring to a boil over high heat. Cover the pot, reduce heat to a simmer, and cook until beans are just tender, about 1 hour. Add the chili peppers, cinnamon, coconut milk, scallions, thyme, allspice, salt, and pepper and bring to a boil. Stir in the rice and, once the mixture has returned to a boil, stir, reduce the heat to low, cover and cook for 20 to 30 minutes, or until the rice is tender and has

absorbed all of the liquid. Allow to sit for 15 minutes before serving. Remove the thyme sprigs and Scotch bonnet pepper halves and serve.

Papaya Avocado Salad

Serves 4
Prep Time: 13 minutes

2 avocados, semi-ripe
2 papayas, not too soft
3 limes
1 small red onion, minced
1 teaspoon ginger, minced
2 tablespoons olive oil
2 scallions, white part only, cut thin on the bias
1 tablespoon fresh mint leaves, sliced thin
Salt and pepper

Peel and pit the avocados and slice the flesh into 10 wedges. Peel and seed the papaya and slice the flesh into 12 wedges. Juice the limes into a non-reactive bowl, add red onion and ginger to bloom for 5 minutes. Add the remaining ingredients and gently toss. Season with salt and pepper, to taste. Serve immediately.

Coconut Crusted Key Lime Pie

Serves: 8 to 10
Prep Time: 1 hour 45 minutes
Cook Time: 30 minutes

3/4 cup flour
1 tablespoon sugar
2 1/4 cups unsweetened coconut flakes
5 tablespoons cold, unsalted butter, cut into pea sized bits
1 large egg mixed with 1-cup ice water
2 large egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract

Key lime filling, recipe follows
Key Lime filling:
4 egg yolks
14 ounces sweetened condensed milk
2 key limes, zested
1/2 cup key lime juice



Lightly coat a 9-inch tart tin plate with nonstick vegetable spray.
In a bowl, stir together the flour, sugar, and 1/4 cup of the coconut. With fingers or a pastry blender, work in the butter until the mixture looks like coarse meal. Sprinkle on 2 to 3 tablespoons of the egg water and blend together. Form into a disc and wrap in plastic. Refrigerate for at least 1/2 hour. Roll the dough into a 9 1/2-inch round and fit into the tart tin.

Mix together the remaining 2 cups coconut, egg whites, confectioners' sugar and vanilla. Lightly press mixture against the sides of the tin. Chill for 30 minutes then bake in a preheated 375° F oven for 8 minutes, until just set.

Key Lime Filling: In a bowl, mix together the yolks, sweetened condensed milk, key lime zest and juice. Pour it into the shell and bake in a preheated 325° F oven for 18 minutes and just set. Set on a rack to cool, refrigerate until chilled.

Wine Pairings brought to you by
Cork's Restaurant in Baltimore, Maryland

Citrus, Papaya, Ginger and Mint: What a combination of intense flavors! When choosing wines to match these dishes you must also keep in mind the mild, yet meaty grouper and the earthiness of beans and rice. The simple truth is that wine comes in so many flavors that there are few things it does not match. The hard part is whittling it down to just a few well chosen wines. Here are a few selections that we think you will enjoy with the recipes above.

White Wines:

Gini Soave 2005: This wine hails from Northeastern Italy in the Veneto around the city of Verona. The varietal is Garganega and is indigenous to Italy. 2005 was a fantastic vintage and the wine possesses intense flavors of baked apple, lemon zest and orange peel that ends with a tangy and refreshing finish. **\$14**

Martinelli "Martinelli Vineyard" Russian River Valley Dry Select Gewurztraminer 2005: This wine is made by the much revered and maligned Helen Turley. It may be hard to pronounce, but it is one delicious wine that is saturated with flavors of white flowers, lychee nuts, orange blossoms and lavender soap. Its spicy finish will be great with the scotch bonnets in the beans and rice and the zestiness of the snapper dish. **\$28**

Red Wines:

Vinos Sin-Ley "G-4" Carinena 2005: This aromatic red is Granacha from Spain. Granacha is known in the US and France as Grenache. The G-4 (the fourth wine in a series of six that are all Grenache, but made by different winemakers in different regions of Spain) is ripe with sweet cherry liqueur, sandalwood, cinnamon and leather. This is one of the greatest "value" wines I've come across in a long time. **\$10**

Chehalem "Three Vineyards" Willamette Valley Pinot Noir 2004: It must be nice to have had 7 wonderful vintages in a row. Chehalem's wines are always beautiful, but this is the first year that I was honestly wowed by the "Three Vineyards" Cuvee. The cherry fruit is dark and sumptuous, laced with cinnamon, clove and a healthy dose of Oregon earthiness. I was impressed by the length of the finish. Hats off to the winemaker, Harry Peterson-Nedry. **\$33**

Dessert:

Chateau de Caladroy Muscat de Rivesaltes 2005: This wine hails from the Roussillon region of Southern France. It is a Vin Doux Naturel which is a wine that is arrested during fermentation with the addition of an alcoholic spirit (grappa, brandy, cognac, etc.) This white wine has the sweet flavors of orange flowers and its good acidity and sweet finish should be perfect with Key Lime Pie. **\$8.99 (375ml)**