

GERVAIS & VINE'S WINE CLUB WINE TIPS of the MONTH

Start with Champagne! Often, people overlook Champagne or reserve it for special occasions only. I say, bring it on daily! Champagne can be such a lovely way to start any meal- it is so refreshing and uplifting. Furthermore, you don't have to have a vintage bubbly from some highly praised producer. There are lots of fresh, bright, delicious non-vintage brut styles out there.

Stop drinking white wines too cold. Forget the ice bucket. White wines always show their aromatic and flavor qualities better when they aren't ice cold. Chilled, yes, but never too cold; the wines just tighten up.

Don't weigh your food down. Try leaner, brighter wines with your food and be sure that you can really taste both your food and your wine. White wines like Riesling, Sauvignon Blanc, and Gruner Veltliner make excellent accompaniments to so many dishes. And for reds, drink more Pinot Noir, Barbera and Dolcetto. Of course, it all depends on what you are eating. So on



GERVAIS & VINE WINE CLUB NOTES

Sweet Corn Souffle with Bacon and Comte

Unsalted butter, for rubbing
Freshly grated Parmesan cheese, for coating
Salt
4 ears of corn, shucked
1/4 pound thickly sliced bacon, cut crosswise into 1/3-inch strips
1 cup milk
Freshly ground pepper
3 large egg yolks
2 cups shredded Comté cheese (6 ounces)
1/2 teaspoon chopped thyme
6 large egg whites

Preheat the oven to 350°. Generously butter a 1 1/2-quart soufflé dish and coat it with the Parmesan. Bring a large saucepan of water to a boil. Add salt and the corn and boil over high heat just until tender, about 5 minutes.

Meanwhile, in a small skillet, cook the bacon over high heat for 1 minute, then reduce the heat to moderate and cook until browned, about 5 minutes longer. Transfer the corn to a plate. Drain and return the saucepan to the stove. Cut the corn kernels from the cobs; you should have 2 1/2 cups. Put 2 cups of the kernels in the saucepan and add the milk. Simmer over moderate heat until the milk has reduced by one-third, about 5 minutes. Transfer the corn and milk to a blender and puree until very smooth. Scrape the puree into a large bowl and stir in the bacon and the remaining 1/2 cup of corn kernels. Season lightly with salt and pepper and stir in the egg yolks, Comté and thyme. Cover with plastic wrap and let cool to room temperature. In a large stainless steel bowl, using an electric mixer, beat the egg whites with a pinch of salt at high speed until they hold firm peaks. Stir one-third of the whites into the corn base to lighten it, then gently fold in the remaining whites until just blended. Scrape the mixture into the prepared soufflé dish and bake for 45 minutes, or until nicely browned and slightly

Bacon-cured Skirt Steak with Mushrooms and Shallots

3/4 pound double-smoked bacon, sliced 1/8 inch thick
Four 1/2-pound skirt steaks
3 tablespoons unsalted butter
4 large shallots, thinly sliced
3/4 pound white mushrooms, thickly sliced
1/4 pound small chanterelle mushrooms, thickly sliced if large
Salt and freshly ground pepper
1 tablespoon vegetable oil
1 tablespoon coarsely chopped parsley

Lay half of the bacon slices on a large sheet of plastic wrap. Set the skirt steaks on top and cover with the remaining bacon. Wrap and refrigerate overnight. Melt 2 tablespoons of the butter in a large skillet. Add the shallots and cook over low heat, stirring, until softened, about 5 minutes. Add all of the mushrooms

and cook over moderate heat until the mushrooms are browned on the bottom, about 3 minutes. Stir and cook for 4 minutes longer. Add the remaining 1 tablespoon of butter and cook, stirring, for 1 minute. Season with salt and pepper and transfer to a saucepan. Remove the bacon slices from the steak and save for another use. Heat 1/2 tablespoon of the oil in each of 2 large skillets. Add 2 steaks to each skillet and cook over moderately high heat until browned on the bottom, about 3 minutes. Turn the steaks and cook until medium rare, about 3 minutes longer. Transfer the steaks to a carving board and let rest for 5 minutes. Gently reheat the mushrooms and stir in the parsley. Thinly slice the steaks across the grain and arrange on plates. Top with