

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

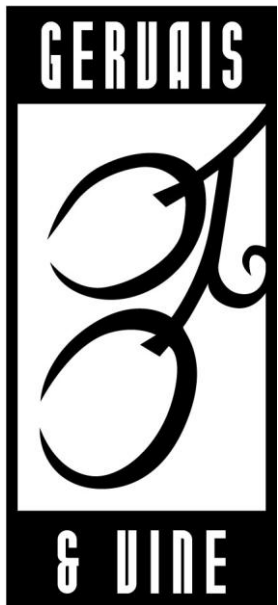
1. Try a wine from a region you are not familiar with. Navarra, Corbieres, Puglia...there are lots to choose from.
2. Try a grape that you are not familiar with or try a grape you know that is grown in a completely different region than what you are used to like Shiraz from Argentina, Merlot from Tuscany, Pinot Grigio from California.
3. Don't go for the 'big name' producers just based on the name. Most of our favorites are from 'no-names'.
4. Don't rely on the ratings from the wine magazines. If you want to buy it, do so and try it.
5. Never buy the least expensive wine on a restaurant wine list. You find the greater values in the \$35-\$60 range

## Pesca alla Gervais (simple roasted fish)

Serves 4

- 4 red snapper or sea bass fillets
- 1 medium onion sliced thin
- 2 tablespoons extra-virgin olive oil
- 1/4 cup white wine
- 1/4 cup water
- juice of one lemon
- salt and pepper to taste
- 1/4cup fresh parsley, chopped

1. Preheat the oven to 400 degrees. Place the red snapper fillets in a baking pan at just large enough to hold the fish snugly in one layer.
2. Spread the onion slices along the top of the fish, and drizzle with the 2 tablespoons of olive oil.
3. Add the wine, water and lemon juice. Season to taste with the salt and pepper.
4. Place pan in oven and bake until fish is done, approximately 15 minutes. Transfer fish to serving plates, spoon some of the liquid from the pan on top. Sprinkle with fresh parsley and serve with a glass of chilled Soave



## GERVAIS & VINE WINE CLUB NOTES

### Gervais & Vine Meatballs

- 1/2 lb ground beef
- 1/2 lb ground pork
- 1/2 lb ground veal
- 3 slices of Italian bread soaked in milk or water then squeezed dry
- 1/2 medium onion, finely chopped
- 2 tablespoons of parsley, finely minced
- 1 teaspoon of garlic powder
- 1/2 cup grated Pecorino-Romano cheese
- 2 eggs
- Vegetable oil.

Combine all ingredients for the meatballs, except vegetable oil, in a bowl. Gently knead the mixture with your hands without squeezing it. When all the ingredients are evenly combined shape it gently into balls about 1 1/2 to 2 inches in diameter. In a saute pan large enough to hold all the meatballs in a single layer, heat up enough vegetable oil to come 1/4 inch up the sides. Add the meatballs and place pan in oven pre-heated to 450 degrees and brown on all sides. Serve with pasta tossed in tomato sauce, lots of freshly grated Parmigiano-Reggiano cheese, some crusty bread and a glass of Valpolicella.