

## Recipe Name: Grilled Salmon\* with Chermoula

*\*This recipe can be used with other solid white fish or large prawns- grilling is the best*

Servings: 4-6

Prep/Cook Time: 60/15 min

### Ingredients:

3 tblsp fresh lemon juice  
1/3 cup lightly packed fresh flat leaf parsley  
1/3 cup lightly packed fresh cilantro  
1 1/2 tsp Spanish smoked paprika  
3/4 tsp ground cumin  
2 cloves chopped garlic  
1/4 tsp sea salt  
5 tblsp olive oil  
4-6 salmon filets, about 6 oz each



### Directions:

In a food processor or immersion blender, combine the first 8 ingredients and process until smooth. Place half the mixture in a shallow pan, large enough to hold the fish, reserving the other half. Place the fish in the pan and turn to coat with the marinade. Cover and refrigerate for at least 30 minutes or up to 1 hour. Prepare a charcoal or gas grill. Generously oil the grill rack. Cook over medium heat until fish is opaque but still moist when center is tested with a knife, 6-10 minutes total. Transfer to a warm platter and brush with reserved herb mixture, serve at once.

***Serve with a bottle of Auriga 2010 White Dwarf (white wine blend)***

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## Recipe Name: Tequila-Honey-Lime Marinated

chicken drumsticks

Servings: 4-6

Prep/Cook Time: 10/40 min

### Ingredients:

1/2 cup blue agave tequila  
2 large garlic clove, crushed  
2 shallots, minced  
1/2 cup untoasted walnut oil  
1/2 cup honey  
2-3 limes (1/4 cup juice and 1 tsp. lime zest)  
1 tsp salt  
1/2 tsp cumin  
12 chicken drumsticks



### Directions:

For the marinade: in a bowl, whisk together tequila and oil. Whisk in honey, lime juice, peel, garlic, cumin and shallots. (can be made 2 days ahead and refrigerate)  
Place drum sticks in self-sealing plastic bag, add marinade, place in a shallow dish and refrigerate 4 to 8 hours, turn occasionally.  
Heat gas or charcoal grill, place drumsticks on grill turning frequently until chicken is not longer pink (180 degrees F)  
Let rest for 5 min before serving

***Serve with a bottle of Auriga 2008 Gold Medal Merlot, 2009 Barbara or 2009 Sangiovese***

## Recipe Name: Tequila-Honey-Lime Marinated

chicken drumsticks

Servings: 4-6

Prep/Cook Time: 30 min

### Ingredients:

1/2 cup blue agave tequila  
2 large garlic clove, crushed  
2 shallots, minced  
1/2 cup untoasted walnut oil  
1/2 cup honey  
2-3 limes (1/4 cup juice and 1 tsp. lime zest)  
1 tsp salt  
1/2 tsp cumin  
12 chicken drumsticks



### Directions:

For the marinade: in a bowl, whisk together tequila and oil. Whisk in honey, lime juice, peel, garlic, cumin and shallots. (can be made 2 days ahead and refrigerate)  
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