

*The most food
friendly wine you
have ever tasted*

WEBER


*Recipes on
back*



*All you'll
want is more,
when you smell
the fresh
mountain
flowers of
this easy
drinking
Riesling,
and taste
the
flavors of
peach and
apricot.*

Riesling Poached Salmon-Serves 6

2 tsp whole coriander seeds	¼ cup water
2 cups Weber Riesling	2 Tbs minced cilantro
1 2-inch whole cinnamon stick	2 Tbs extra virgin olive oil
Salt and freshly ground pepper to taste	6 skinless, center-cut salmon fillets (about ½ lb each)

In a large skillet (with cover) toast the coriander seeds over moderately high heat for about 2 min. Add the wine and cinnamon and bring to a boil. Reduce heat and simmer for about 5 minutes. Add the salmon and water. Cover and cook over low heat until opaque throughout, about 12 minutes. Transfer salmon to plates, season with salt and white pepper. Correct seasoning in the poaching liquid and spoon about 1 tbs over each fillet, along with a teaspoon of olive oil. Garnish with cilantro and serve. Serving suggestion: Basmati rice.

Pears poached in Riesling-Serves 4

- 2-1/2 cups Weber Riesling
- 1/2 cup sugar
- 1/4 teaspoon whole black peppercorns
- 1 teaspoon vanilla extract
- 4 firm-but-ripe Bartlett pears with stems, peeled.



Stir together wine, sugar and peppercorns in medium pot. Bring to a boil, add the pears, and lower the heat to a simmer. Cook the pears until tender, about 10 minutes. Remove pears from pot, increase heat and boil for about 25 minutes until syrupy. Let liquid cool and stir in extract. Serve warm with some of the syrup and some Crème Anglaise or ice cream. You can also refrigerate overnight, letting pears soak in syrup; serve chilled.