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Great recipes for great wines

Recipe pairing by Marlene Rossman

GRILLED ASIAN SHRIMP SKEWERS WITH PEARS

Pear Bureau Northwest, Milwaukie, Ore., www.usapears.com;
wine pairing by Marlene Rossman

Yield: 12 servings

1/2 c. honey
1/2 c. soy sauce
2 T. sesame oil
1 T. ground ginger
2 t. garlic, minced
1/2 t. red pepper flakes
2 USA pears, cored, cut into 1" cubes
36 shrimp (31/40 count), peeled and deveined
1 green bell pepper, cored, seeded and cut into 12 1" squares
12 cherry tomatoes

Method (1) Whisk together honey, soy sauce, sesame oil, ground ginger, garlic and red pepper flakes; set aside. (2) Per skewer, arrange 3 cubes pear, 3 shrimp, 1 pepper square and 1 cherry tomato. (3) Place skewers in large shallow pan. Pour marinade over kabobs; refrigerate 1 hour. (4) Brush grill with oil; preheat grill. Grill kabobs over medium heat 3-5 minutes on each side until shrimp is cooked.

Wine pairing: A delicious, if unusual, award-winning blend of Sauvignon Blanc and Chardonnay, Northwest Cellars Adagio 2008 (Washington) is perfect for an Asian-style prep with tomatoes, shrimp and soy.

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