

Garlic Black Bean Sauce

By David S. Stare

Ingredients:

- 4 cloves garlic, chopped
- same amount (as garlic) of chopped fresh ginger
- 1/2 medium onion, chopped
- 3/4 oz. salted Chinese black beans, rinsed
- 2 T. olive oil
- 1 T. sesame oil
- 1 tsp. hot oriental chili paste
- 5 oz. Dry Creek Vineyard Chardonnay
- one-half stick unsalted butter
- 3 green onions, finely chopped

In a pan, sauté garlic, ginger, onion, and black beans in olive and sesame oils for one minute over medium heat. Add chili paste, Chardonnay, and butter; bring to a boil and reduce until creamy (approximately 2-3 minutes). Add chopped green onion for last 15 seconds. This is a fairly spicy sauce, so a little bit goes a long way!

This makes a great sauce for either pasta or rice.

Serving suggestion:

Sauté 6 oz. swordfish, tuna or chicken breast per person. Serve pasta or rice with meat, top with a little bit of sauce. Serve with Dry Creek Vineyard Chardonnay.