Haskell's

The Wine People!

Fritzi Haskell's

Cooking with Wine

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Fritzi Haskell

In an age when wine lists simply offered red or white, there was Fritzi Haskell. She introduced Minnesota to the world of wine and established a legacy stretching 81 years.

While Benny focused on the liquor business, Fritzi was drawn to the Bordeaux region of France. Fluent in French, Fritzi quickly befriended top winemakers: sampling, studying and making arrangements for life after prohibition. When the 18th amendment was finally repealed, the very first container of French wine went to the newly opened Haskell's Wine & Spirits on 7th Street, in Minneapolis.

Fritzi Haskell emerged as the champion of wine in Minnesota. Read Fritzi's full story at **thewinepeople.com/stories**.

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Dedicated to:

All the beautiful people who have helped us make Haskell's the most renowned wine shop in the world!

Enjoy!

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The Basics of Wine and Food

Get the most out of your wine with these serving tips and tricks.

Serving Wine: The Right Temperature

Getting the correct temperature is just as important as choosing the correct type of wine. When served warm, white wine becomes dull and bland; red wine loses its scent and most of its flavor when chilled.

Here are the wines best served chilled (40-45°F):

Semi dry whites like Chenin Blanc, Sauvignon Blanc, etc., blush wines, rosés, Muscat, most younger dessert wines, and less expensive sparkling wines.

These wines are best served "cellar cooled" (46-55°F):

Higher-quality sparkling and blush wines, white Burgundy, Chardonnay, Pinot Grigio, Rhône whites, young reds (Beaujolais, etc.), younger Ports, older dessert/sweet whites, and fino Sherry.

Wines best served "almost room temperature" (56-65°F):

Most Bordeaux, red Burgundy, Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, and vintage ports.

So, how do you chill wine?

Household refrigerators are generally set at 40°F, which means that it will take a bottle about 3 hours to chill. Note: Leaving wine in the fridge for a long period of time can cause the cork to stick and the wine to oxidize. Never chill wine in the freezer or store wine in the refrigerator, chill wines on the day you intend to serve them.

To chill wine quickly, place the bottle in a bucket of water and ice for about fifteen minutes.

Mise en Place

1. Treat your guests to an aperitif wine prior to dinner instead of a cocktail: dry sherry or dry madeira wines sharpen the palate for the meal to come
2. Red wines should be stood upright overnight and the cork removed one hour before serving as good red wines drop a mineral deposit, which should be at the bottom of the bottle so that the wine will be clear and brilliant when served.
3. White wines should be chilled immediately prior to serving.
4. When in doubt, a rose wine will go with just about anything.
5. Serve your table wines in a large wine glass, filled less than half. The glass should be at least 7 ounces in size.
6. Use only wines you would drink for cooking: wine that is not fit to drink is not fit to use in cooking.
7. Utilize your wines as you do other seasonings: be sure to not overpower the delicate flavors of the food by overuse of wine in a dish.
8. A glass of wine at dinner turns a mediocre meal into a banquet! Do not wait for company to serve wine: treat yourself like a guest in your own home. Wine creates a cheerful atmosphere at your dinner table and embellishes the flavor of your foods. Plus, it is a good part of a healthy diet.

A meal without wine...
is like a day without
sunshine.

COOKING WITH *Red Wine*

BEST WITH RED MEATS, GAME, AND CHEESES.

Roasts and Gravy

One tablespoon of red wine—preferably the wine being served with dinner—per pound, sprinkled over a roast, a half hour before serving.

Steak

To give a steak a cosmopolitan touch, saturate a piece of cheese-cloth in red wine. Wrap it around your steaks. Cover tightly with foil and place in refrigerator for one hour. When ready to broil, uncover, and wipe dry.

Stew

Add a couple of tablespoons of red wine to a stew a half hour before serving.

Wild Game

For all wild game, smother with sauteed onions and apples. Add a few tablespoons of dry red wine a half an hour before serving.

THE BASICS OF *White Wine*

BEST WITH FISH, FOWL AND LIGHT MEATS.

Shrimp and Shellfish

Simmer in dry white wine. Add ½ clove of slivered garlic, celery salt, pinch of oregano then add one inch piece of bay leaf and tiny sprinkle of red pepper. Good both hot and cold.

Fried Chicken

Wipe dry, sprinkle with medium dry white wine before seasoning and dredging.

Baked Chicken

Baste with melted butter and medium-dry white wine.

Roasted Fowl

Melt butter size of an egg, add juice of one orange and ½ cup medium-dry white wine. A pastry brush is best for basting fowl. Use a baster to squeeze the gravy into the dressing.

Fish

Wipe dry and sprinkle with medium- dry white wine before preparing for baking, frying or broiling.

FOOD WITH *Sweet Wine*

BEST FOR GLAZING MEATS AND FRUITS.

Ham

When baking a ham, baste with a few tablespoons of sweet madeira melted together with a tablespoon of brown sugar.

Fruits

Try a tablespoon of sweet madeira over a baked apple or broiled grapefruit.

Dry Madeira

A tablespoon of medium dry madeira in your sauce will brighten beef stroganoff. Or in barbecues, chicken, beef, lamb, veal: blend a couple of tablespoons medium dry madeira in your basting mixture for a more robust sauce.

Waterfowl

To glaze a duck or goose, melt a tablespoon of brown sugar in 2 tablespoons of sweet madeira, warmed in a skillet, gently prick the skin of geese and ducks with blunt end of a toothpick during basting process to run off the fat, removing fat as it gathers, then raise the oven heat to 500 degrees.

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