



Crabs & Wine! ~~Beer~~

Beer and crabs is the common pairing. But if beer isn't your beverage of choice, consider the following suggestions for pairing wine with crabs. First and foremost, nearly everyone agrees nowadays that, when in doubt, drink what you enjoy. The rule of thumb is red wine with red meats; white with chicken and fish. But it is no longer a faux pas to mix and match.

If you desire to experiment a bit, here are some suggestions.

If you like Old Bay Spice on your crabs, a Chambourcin may surprise you. And yes, it is a dry red. But it can hold up to Maryland's favorite spice without overshadowing the crab! Fiore Winery offers a fine Chambourcin with their 2005 Chambourcin Proprietor's Reserve winning the 2005 LA Gold Award. You might want to pick up a bottle and try it for yourself.

A Pinot Gris, Riesling, or Vidal Blanc are also excellent wines for crabs and Old Bay Spice. Too many choices? Well, we're not finished yet!

If you don't use Old Bay on your crabs, a crisp, fruity Chardonnay that's not too oaky may be the perfect complement to the delicate crab. Again Fiore Winery's 2004 Chardonnay is a perfect local wine, winning a bronze in the 2004 Tasters Guild International.

The www.MarylandWine.com site points out the unoaked Chardonnay and Pinot Gris paired with crab cakes will delight your taste buds. Other suggestions that you might find if you search the Internet are Shiraz and a fruity Zinfandel.

There is really no end to the delightful experiment of pairing wine and crabs. Let us know what your favorite is. E-mail us at: ellieeditor@aol.com

Note: visit www.FioreWinery.com for more information on our only Harford County winery. Their wines are available throughout the Havre de Grace area. 🍷

