

HOW TO PAIR WINES

Hash presents a wide range of selections

By MICHAEL AUSTIN | Chicago Tribune

When a dish has a lot going on, sometimes it affords you a similar range in choosing a wine match. Here, a simple dish, hash, has layered flavors left over from the Thanksgiving table — turkey, potatoes, gravy — plus fresh peppers, garlic and onion. Make the pairing your own with a zippy white Burgundy, rich sherry or youthful Italian red.

THE FOOD

Turkey and peppers hash:

Heat 2 tablespoons olive oil in a large, heavy skillet; add 1 red onion, chopped, and 2 cloves garlic, minced. Cook, stirring, 3 minutes. Add 1 red bell pepper and 1 yellow bell pepper, each chopped; cook, stirring, 2 minutes. Stir in 2 cups diced cooked potatoes, 1/2 teaspoon herbes de Provence, and salt and red pepper flakes to taste. Stir in 4 cups chopped cooked turkey and 1 cup leftover turkey gravy or turkey broth. Cook until warmed through, about 5 minutes. **Makes:** 4 servings



CHICAGO TRIBUNE PHOTO;
RECIPE BY CAROL MIGHTON HADDIX

THE WINE *By sommelier Liz Martinez, as told to Michael Austin:*

2014 Malson Pascal Clement Bourgogne Blanc, Burgundy, France: This sophisticated wine has a lavish texture that will connect with this dish on many levels. The sleek acid will zip through the rich and flavorful gravy, while also displaying the preserved lemon in the wine and making its peppery spice pop, midpalate.

El Maestro Sierra 15 Year Oloroso Sherry, Jerez, Spain: This beautifully structured sherry has precise acid and an exquisite body. Its nutty, salted caramel will make for an unexpected but delightful pairing. An olive brininess will bring all of the nuanced flavors of the dish to life.

2014 Tenuta Sant'Antonio Scala Corvina, Veneto, Italy: A vibrant and youthful wine like this one will pair perfectly with such a full-flavored dish. The wine's robust, macerated plums and bright acid will give the peppers a bit of swagger, while the dark and red cherries will hold their own alongside the peppers.

