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How to pair wine

The secret to pairing wine with soup is to use wines that have extra-liquid texture

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That inspiration soup: The secret to pairing wine with soup is to use wines that have extra-liquid texture, such as sherry or Madeira. (Bonnie Trafelet/Chicago Tribune)

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How to pair wine



How to pair wine



Pairing wine with pizza



By Bill St. John, Special to Tribune Newspapers

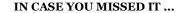
May 30, 2012

Surprisingly, most soup is a very difficult food to pair with wine. The reason is simple: One liquid paired with another makes for little contrast, no yin and yang. The mouth doesn't want the same experience swallow after swallow.

Ways out of the difficulty are to introduce more solids to the soup (rice, sausage and several vegetables help out here) or to use wines that have "extra-liquid" texture, wines with bubbles, for example, or higher than normal alcohol such as sherry or Madeira.

The food: Thai inspiration soup

Brown 2 Thai peanut chicken sausages in a skillet over medium-high heat; pour in 1/2 cup white wine. Lower heat to a simmer; cover. Cook until sausage cooks through. Slice into 1/4-inch rounds. Meanwhile, add 2 cups snow pea pods, 2 carrots, shredded, 2 tablespoons fish sauce, 1 teaspoon minced ginger and 1 teaspoon sriracha chili sauce to 1 1/2 quarts chicken broth in a saucepan; heat to a boil. Cook until vegetables are tender-crisp. Add the sausage. Pour in 4





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lightly beaten egg whites while stirring; garnish with chopped cilantro leaves. Serve over steamed rice. Makes: 4 servings

The wines

The Rare Wine Co. Historic Series Savannah Verdelho Madeira, Portugal: Flavors of dates, orange marmalade and mineral that do not quit; superzesty finish. \$50

NV Toad Hollow Limoux Risque, Languedoc,

France: A minimally sparkling wine made of the mauzac grape common to this area; a whisper of sweet with buckets of apple-y, citrus-y aroma and flavor. \$14

NV Pol Roger Brut White Foil Champagne,

France: Top-drawer Champagne with soup? That's

delicious contrast for palate pleasure indeed, but this classic blend of all three Champagne mainstay grapes also adds waves of flavors. \$50-\$55

- Bill St. John, special to Tribune Newspapers

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