
GRILLED SHRIMP AND CORN WITH AVOCADO WHITE BARBECUE SAUCE

BY TANYA HOLLAND

“What is this White Barbecue Sauce?” you ask. A specialty of Alabama, it has a base of mayonnaise, mustard, vinegar, and varying spices. It’s often served with grilled meats. As I created the recipes for California Soul, I considered what about each dish is California and what is Soul. Avocados bring the California for me, since I never consumed them regularly until I moved here, and anything barbecue brings the Soul. Soul Food originates in the south, and Alabama is part of that rich culinary history, but I feel this sauce was just a happy accident in making do with what was available. The avocado doubles down on the fat and mellows out the tanginess. Since this recipe is in the summer chapter of the book, corn naturally comes to mind. I love how corn’s natural sugars caramelize on the grill. Château de Trinquevedel Tavel is a great match, not only because summer is rosé season (now an extended season), but also because Tavel is a real food rosé, with enough structure and dried fruit flavor to stand up to the grilled char on the corn and shrimp and with the acid to cut through the delicious fat-forward AWB (not Average White Band, but Avocado White Barbecue) sauce in this recipe.

SAUCE

1 ripe avocado
1 clove garlic
1 tablespoon grated yellow onion
¼ cup mayonnaise
2 tablespoons white vinegar
1 tablespoon prepared horseradish
1 tablespoon Worcestershire sauce
1 tablespoon grainy mustard
Juice of 1 lemon

1 teaspoon hot sauce
1 teaspoon granulated sugar
Salt and freshly ground pepper

FOR THE GRILL

1 pound extra large (16 total) shrimp,
peeled and deveined, tails left on
3 ears of corn, shucked
2 tablespoons neutral oil, such as
grapeseed

Soak four wooden skewers in water for at least 30 minutes.

To make the barbecue sauce, combine avocado, garlic, onion, mayonnaise, vinegar, horseradish, Worcestershire sauce, mustard, lemon juice, hot sauce, and sugar in a food processor and process until smooth. Season with salt and pepper. Reserve ¼ cup of sauce to brush onto shrimp and set aside remaining sauce.

Preheat grill to medium-high heat. Thread four shrimp onto each skewer. Brush corn with oil and sprinkle with salt and pepper. Place corn on hottest part of grill and cook, turning, until corn is tender, cooked through, and a little charred in places, about 8 minutes. Remove corn from grill to cool.

Brush shrimp skewers with reserved ¼ cup of sauce and season with salt and pepper. Place skewers on hottest part of grill and cook until shrimp turns opaque and pink, 1 to 2 minutes per side.

Slice kernels off corn cobs and place on a platter. Top with the shrimp skewers. Drizzle generously with sauce and serve any remaining sauce on the side.

Serves 4 as main course or 6 as appetizers



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ADVENTURES

2021 TAVEL ROSÉ • CHÂTEAU DE TRINQUEVEDEL

If you ever wondered whether rosé can reflect the intensely stony and herbal nature of southern Rhône terroirs in the same way that our favorite reds from Châteauneuf-du-Pape, Gigondas, or Vacqueyras can, this Tavel from Château de Trinquevedel offers a clear answer: yes! It's no surprise, after all, as showcasing rosé's vast potential to live up to a special terroir has been the *raison d'être* of the Tavel appellation since its creation in 1936. One of the region's two *cru* AOCs located west of the Rhône river (neighboring Lirac is the other), Tavel is also the valley's lone appellation dedicated entirely to rosé production. Featuring the quintessential cast of southern Rhône grapes—starring Grenache, with support from Clairette, Syrah, and Cinsault, among others—and planted in a similar terroir as Châteauneuf's well-draining sand and sun-reflecting rounded river stones known as *galets roulés*, Château de Trinquevedel's rosé is delicious evidence of why the Tavel appellation is so distinctive and integral to the Rhône. Stony, spicy, and dense, it evokes red berries, watermelon, and *garrigue* and offers a beautiful accompaniment to a wide range of dishes, from grilled cod topped with tapenade to Tanya Holland's recipe for grilled shrimp and corn with avocado white barbecue sauce. —TOM WOLF



\$23.00 per bottle \$248.40 per case

TANYA HOLLAND is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.

ABOVE *Tavel is the grand cru terroir of French rosés.* © Château de Trinquevedel

COVER *Four generations of the Demoulin family have farmed these vineyards west of the Rhône.*

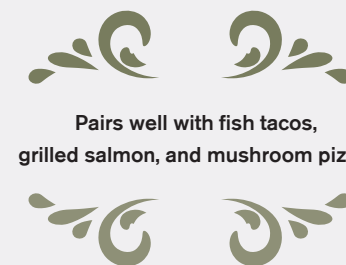
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2020 BARDOLINO "LE FONTANE" • CORTE GARDONI







Lake Garda is home to one of the most fascinating and fruitful confluences of terroirs for wine in Italy. At the meeting point of mountains—the Alps—and a Mediterranean climate, which allows lemon and olive trees to thrive, the lake's shores are composed of glacial moraine, an incredibly special soil that brings out a wine's mineral and mouth-watering qualities. There are few families better suited to tap the full potential of this terroir than the Piccolis, who have owned and farmed vines south of Lake Garda since 1600 and, more recently, been staunch advocates of both this land and the local grapes—at a time when more and more of the region has been planted to international varieties. Blending two parts Corvina, one part Rondinella, and a splash of other grapes for Le Fontane, the Piccolis achieve a beautiful balance of charming bright fruit and a faint herbal finish. With notes of blood orange, pine resin, and cranberries, Le Fontane has the right amount of acidity and suppleness to pair well with meat, fish, and vegetarian recipes, from grilled salmon to a mushroom pizza. —TOM WOLF



Pairs well with fish tacos, grilled salmon, and mushroom pizza.

\$17.00 per bottle

\$183.60 per case

					
2021 Tavel Rosé Château de Trinquevedel	60% Grenache, 13% Clairette, 13% Syrah, 10% Cinsault, 3% Mourvèdre, 1% Bourboulenc	32-year-old vines, on average Sand, marl, limestone, clay with quartz	Serve cool 52–56° F Decant optional	Red berries, watermelon, and <i>garrigue</i> Stony, spicy, dense	Drink now
2020 Bardolino "Le Fontane" Corte Gardoni	60% Corvina, 30% Rondinella, 10% other indigenous grapes	15- to 50-year-old vines Moraine	Serve cool 56–60° F Do not decant	Blood orange, pine resin, and cranberries Charming, silky, thirst-quenching	Drink now