

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S CHARDONNAY COD

INGREDIENTS:

- 1 pound fresh cod
- 4 tablespoons butter—unsalted
- ¼ cup chicken broth
- 1 ½ glasses of **Chateau Buena Vista Carneros Chardonnay**
- 5 oz cherry tomatoes
- A nice amount of cilantro—chopped

Seasoning for the cod:

- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon ground cumin
- ½ teaspoon paprika—mild
- ¼ teaspoon garlic powder
- ¼ teaspoon chile powder

WINE PAIRING: Chateau Buena Vista Carneros Chardonnay



CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.

SONOMA, CA ▶ @BUENAVISTAWINES

1. Use a bowl to mix all ingredients for the cod seasoning.
2. Season cod on all sides.
3. Pour yourself one glass of **Chateau Buena Vista Carneros Chardonnay**. Notice its perfect triangular balance of acid, oak, and malolactic fermentation. Enjoy its tropical fruit aromas of pineapple and crème brûlée. Consider how the abundant acid will collide with the buttery texture of the Chardonnay Cod, cleansing your palate. Murmur softly to yourself: "Hmmm....Chardonnay".

4. In a medium sized skillet, add chicken broth, ½ a glass of Chateau Buena Vista Carneros Chardonnay, and cherry tomatoes. Heat until tomatoes open up – 3 to 5 minutes.
5. Add butter and cook until melted – continually stirring.
6. When butter is melted add the cod and cook 3 to 4 minutes per side.
7. Sprinkle freshly chopped cilantro on top and serve immediately.