

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



Photo by Alex Lau for www.bonappetit.com

COUNT'S VIETNAMESE PRAWNS with Garlic, Lemongrass AND Coriander



INGREDIENTS:

- 1 pound of Prawns – peeled, deveined
- 1 glass Buena Vista The Count's Selection Roussanne
- Olive Oil
- 3 cloves garlic – diced
- Salt
- Coriander Leaves – one cup, roughly chopped

Ingredients for the Marinade

- 1 teaspoon Fish Sauce
- 1 teaspoon Sugar
- 1 teaspoon Red Chili- small, seeds removed, minced
- Black Pepper
- Lemongrass – stalks, finely sliced
- 2 cloves Garlic, diced

WINE PAIRING: Buena Vista The Count's Selection Roussanne



CALIFORNIA'S FIRST.
CALIFORNIA'S FINEST.

SONOMA, CA @BUENAVISTAWINES

1. Combine all the marinade ingredients in a medium bowl and mix well.
2. As you are mixing the marinade ingredients pour yourself a glass of **Buena Vista The Count's Selection Roussanne**. Take a sip, and experience its delightful white peach and violet aromas, and apricot flavors. Allow time to slow. Appreciate how this luscious white wine coats and envelopes your palate, and consider how it's cool, rich flavors will tame the heat of this spicy Vietnamese dish. Pour 1 teaspoon of the Roussanne into the marinade in addition to the other ingredients. If you can, briskly hum *Tiến Quân Ca*, the Vietnamese National Anthem.
3. Marinate the prawns in the marinade for 45 minutes.
4. Heat oil in a pan.
5. Add the garlic and stir-fry for 30 seconds.
6. Add the prawns to the marinade and stir-fry for 2 minutes at high heat.
7. Add salt and transfer to a plate, place coriander leaves around the prawns.
8. Serve hot on top of white rice and plan a visit to Buena Vista Winery by calling 800-926-1266 to make your reservation.