

# Delaware Tropical Holiday RECIPES

## GRILLED GROUPEL WITH COCONUT-CURRY SAUCE

Salad Course: Tropical Spinach Salad with Citrus Vinaigrette

### Ingredients:

- 5 oz fresh spinach leaves
- 1 cup diced mango
- 1/2 cup sliced strawberries
- 1/4 cup red onion, thinly sliced
- 1/4 cup toasted almonds
- 2 tbsp olive oil
- 1 tbsp orange juice
- 1 tbsp lime juice
- Salt and pepper to taste

### Instructions:

1. In a large salad bowl, combine the spinach, mango, strawberries, red onion, and toasted almonds.
2. In a small bowl, whisk together the olive oil, orange juice, lime juice, salt, and pepper to create the dressing.
3. Drizzle the dressing over the salad and toss gently to combine.
4. Serve immediately, garnished with additional almonds if desired.

Entree Course: Grilled Grouper with Coconut-Curry Sauce

### Ingredients:-

- 4 grouper fillets (about 6 oz each)
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 tsp garlic powder
- 1 tsp paprika

### Coconut-Curry Sauce:

- 1 can (13.5 oz) coconut milk
- 2 tbsp red curry paste
- 1 tbsp fish sauce
- 1 tbsp lime juice
- 1 tsp brown sugar
- Fresh cilantro for garnish

### Instructions:

1. In a saucepan, combine coconut milk, red curry paste, fish sauce, lime juice, and brown sugar. Bring to a simmer over medium heat and cook for about 5-7 minutes until slightly thickened. Set aside.
2. Preheat the grill to medium-high heat.
3. In a small bowl, mix the olive oil, salt, pepper, garlic powder, and paprika. Brush the mixture onto both sides of the grouper fillets.
4. Grill the grouper for about 4-5 minutes per side, or until the fish flakes easily with a fork.
5. Serve the grilled grouper fillets on a plate, drizzled with the coconut-curry sauce and garnished with fresh cilantro.

Dessert Course: Coconut Flan with Passion Fruit Sauce

### Ingredients:

- 1 can (13.5 oz) coconut milk
- 1 cup sweetened condensed milk
- 5 large eggs
- 1 tsp vanilla extract
- 1/2 cup sugar (for caramel)

### Passion Fruit Sauce:

- 1/2 cup passion fruit pulp (fresh or canned)
- 1/4 cup sugar
- 1 tbsp lime juice

### Instructions:

1. Preheat the oven to 350°F (175°C). Prepare a round cake pan by placing it in a larger baking dish filled with hot water (water bath).
2. In a saucepan, melt the sugar over medium heat until it turns golden brown. Quickly pour the caramel into the bottom of the cake pan, tilting to coat evenly.
3. In a blender, combine coconut milk, sweetened condensed milk, eggs, and vanilla extract. Blend until smooth.
4. Pour the mixture over the caramel in the cake pan.
5. Bake in the preheated oven for about 50-60 minutes, or until the flan is set and a knife inserted comes out clean. Allow to cool, then refrigerate for at least 4 hours or overnight.
6. For the passion fruit sauce, combine passion fruit pulp, sugar, and lime juice in a saucepan. Cook over medium heat until the sugar dissolves. Allow to cool.
7. To serve, run a knife around the edge of the flan, invert onto a plate, and drizzle with passion fruit sauce.

## ETHERO ALBARIÑO WHITE WINE

The Ethero Albariño white wine pairs beautifully with this tropical-inspired meal featuring grouper. Its bright acidity and notes of citrus and stone fruits complement the fresh flavors in the tropical spinach salad and the grilled grouper with coconut-curry sauce. The wine's crispness enhances the richness of the coconut-curry sauce without overwhelming the delicate flavor of the grouper. Additionally, the refreshing character of the Albariño works harmoniously with the creamy coconut flan, creating an ideal balance for a festive holiday meal.

## ETHERO ALBARIÑO WHITE WINE COCKTAILS

### Albariño Citrus Cooler

Blend with fresh lime juice, lemon soda, and mint leaves.

### Serving Suggestion:

Serve in a tall glass with crushed ice. Garnish with a lime wheel and a mint sprig for elegance.

### Peachy Albariño Spritz:

Mix with peach nectar, sparkling water, and fresh mint.

### Serving Suggestion:

Use a vintage champagne flute. Garnish with a slice of peach and a mint leaf.

### Tropical Albariño Bliss:

Combine with passion fruit juice, diced pineapple, and a splash of club soda.

### Serving Suggestion:

Serve in a tiki glass. Add a pineapple leaf and an edible flower for a festive tropical look.