

Delaware Tropical Holiday RECIPES

CRISPY CALAMARI WITH CHILI LIME SAUCE

Salad Course: Tropical Citrus Salad with Avocado and Coconut

Ingredients:

- 5 oz mixed greens (baby spinach, arugula, and frisée)
- 1 grapefruit, segmented
- 1 orange, segmented
- 1 avocado, diced
- 1/4 cup toasted coconut flakes
- 2 tbsp olive oil
- 1 tbsp lime juice
- Salt and pepper to taste

Instructions:

1. In a large salad bowl, combine the mixed greens, grapefruit, orange, avocado, and toasted coconut flakes.
2. In a separate bowl, whisk together the olive oil, lime juice, salt, and pepper to make the dressing.
3. Drizzle the dressing over the salad and toss gently to combine. Serve immediately.

Entree Course: Grilled Crispy Calamari with Chili Lime Sauce

Ingredients:-

- 1 lb calamari, cleaned and cut into rings
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1/2 cup cornmeal
- 1 tsp paprika
- 1 tsp garlic powder
- Salt and pepper to taste
- Vegetable oil for frying

Chili Lime Sauce:

- 1/2 cup mayonnaise
- 1 tbsp lime juice
- 1 tsp chili powder
- 1 clove garlic, minced
- Salt to taste

Instructions:

1. In a bowl, soak the calamari rings in buttermilk for at least 30 minutes.
2. In another bowl, mix together the flour, cornmeal, paprika, garlic powder, salt, and pepper.
3. Heat vegetable oil in a deep skillet over medium-high heat.
4. Remove the calamari from the buttermilk, allowing excess to drip off, and dredge in the flour mixture.
5. Fry the calamari in batches for 2-3 minutes until golden brown. Drain on paper towels.
6. For the chili lime sauce, whisk together mayonnaise, lime juice, chili powder, minced garlic, and salt.
7. Serve the crispy calamari on a platter with the chili lime sauce drizzled on top or served on the side.

Dessert Course: Pineapple Coconut Rice Pudding

Ingredients:

- 1/2 cup jasmine rice
- 1 can (13.5 oz) coconut milk
- 2 cups water
- 1/4 cup sugar
- 1/2 tsp vanilla extract
- 1 cup diced fresh pineapple
- 1/4 cup shredded coconut for garnish

Instructions:

1. In a saucepan, combine the rice, coconut milk, water, and sugar. Bring to a boil over medium heat.
2. Reduce heat to low, cover, and simmer for about 15-20 minutes, or until the rice is tender and the mixture thickens.
3. Stir in the vanilla extract and remove from heat. Allow to cool slightly.
4. Serve the rice pudding in small bowls, topped with diced fresh pineapple and shredded coconut.

WINE PAIRING: PURA SANGRIA

This tropical-inspired meal pairs beautifully with Pura Sangria. The fruity and refreshing character of the sangria complements the flavors in the citrus salad, enhancing the bright, tropical notes of the grapefruit and orange. The light sweetness of the sangria also balances the savory, crispy calamari and the spicy notes of the chili lime sauce. Finally, its fruity essence makes it a delightful accompaniment to the creamy coconut rice pudding, creating a harmonious dining experience that celebrates the tropical theme of the meal.

PURA SANGRIA WINE COCKTAILS

Tropical Pura Sangria:

Mix with pineapple juice, diced tropical fruits, and a splash of coconut water.

Serving Suggestion:

Serve in a fishbowl glass. Garnish with a pineapple wedge and a colorful cocktail umbrella.

Berry Citrus Sangria:

Combine with mixed berry juice, fresh blueberries, and a hint of lemon-lime soda.

Serving Suggestion:

Use a large wine glass filled with ice. Garnish with a mix of fresh berries for a festive look.

Herbal Pura Splash:

Blend with fresh mint, lime juice, and tonic water.

Serving Suggestion:

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

Spiced Sangria Punch:

Mix with apple juice, cloves, and ginger ale.

Serving Suggestion:

Serve in a punch bowl with decorative glasses. Add apple slices and a cinnamon stick for a cozy touch.

Citrus Berry Sangria:

Combine with blood orange juice, sliced citrus fruits, and soda.

Serving Suggestion:

Use a large glass jar with a spout for easy serving. Garnish the top with citrus slices for an eye-catching presentation.