

Delaware Tropical Holiday RECIPES

GARLIC BUTTER MUSSELS WITH COCONUT CREAM SAUCE

Salad Course: Cucumber and Avocado Salad with Lime Dressing

Ingredients:

- 2 cups cucumber, diced
- 1 ripe avocado, diced
- 1/4 red onion, thinly sliced
- 1/4 cup fresh cilantro, chopped
- 2 tbsp olive oil
- 1 tbsp lime juice
- Salt and pepper to taste

Instructions:

1. In a large bowl, combine the diced cucumber, avocado, red onion, and cilantro.
2. In a small bowl, whisk together the olive oil, 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 cilantro if desired.

Entree Course: Garlic Butter Mussels with Coconut Cream Sauce

Ingredients:-

- 2 lbs fresh mussels, cleaned and debearded
- 4 tbsp unsalted butter
- 4 cloves garlic, minced
- 1/2 cup white wine (such as Sauvignon Blanc)
- 1 can (13.5 oz) coconut milk
- 1 tbsp lime juice
- 2 tbsp fresh parsley, chopped
- Salt and pepper to taste

Instructions:

1. In a large pot, melt the butter over medium heat. Add the minced garlic and sauté for 1-2 minutes until fragrant.
2. Pour in the white wine and bring to a simmer. Add the cleaned mussels, cover the pot, and cook for about 5-7 minutes until the mussels open up.
3. Remove the mussels from the pot and set aside.
4. In the same pot, add the coconut milk and lime juice. Stir to combine and let it simmer for 3-4 minutes.
5. Return the mussels to the pot and stir gently to coat them in the coconut cream sauce. Season with salt and pepper to taste.
6. Serve the mussels in a large bowl, garnished with fresh parsley and lime wedges.

Dessert Course: Mango Coconut Chia Pudding

Ingredients:

- 1 cup coconut milk
- 1/2 cup almond milk
- 1/4 cup chia seeds
- 2 tbsp honey or maple syrup
- 1 ripe mango, diced
- 1/4 cup toasted coconut flakes for garnish

Instructions:

1. In a mixing bowl, whisk together the coconut milk, almond milk, chia seeds, and honey or maple syrup.
2. Let the mixture sit for about 5 minutes, then whisk again to prevent clumping.
3. Cover the bowl and refrigerate for at least 4 hours or overnight until it thickens.
4. To serve, layer the chia pudding in serving glasses, topped with diced mango and toasted coconut flakes.

ETHERO ALBARIÑO WHITE WINE

The Ethero Albariño white wine is an excellent pairing for this tropical-inspired meal featuring mussels. Its bright acidity and fresh citrus notes complement the flavors in the cucumber and avocado salad, enhancing the dish's freshness. The wine's crispness works beautifully with the garlic butter mussels and coconut cream sauce, balancing the richness of the sauce while highlighting the natural brininess of the mussels. Additionally, the fruity character of the Albariño harmonizes with the sweet mango in the dessert, creating a delightful and cohesive dining experience throughout the 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.

Albariño Melon Medley:

Mix with cantaloupe juice, fresh mint, and a dash of lime.

Serving Suggestion**: Serve in a goblet glass. Garnish with a cantaloupe ball and a mint sprig.

Use a vintage coupe glass. Garnish with a lemon twist for elegance.

Herbed Rosé Cooler:

Mix with muddled basil, cucumber slices, and soda.

Serving Suggestion:

Serve in a tall glass with ice. Garnish with a cucumber ribbon and a basil leaf.