

Delaware Tropical Holiday RECIPES

CLAMS IN SPICY TOMATO AND BASIL SAUCE

Salad Course: Pineapple and Cucumber Salad with Cilantro-Lime Dressing

Ingredients:

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

Instructions:

1. In a large bowl, combine the diced pineapple, cucumber, red bell pepper, 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: Clams in Spicy Tomato and Basil Sauce

Ingredients:-

- 2 lbs fresh clams, scrubbed and rinsed
- 3 tbsp olive oil
- 4 cloves garlic, minced
- 1 can (14 oz) crushed tomatoes
- 1/2 tsp red pepper flakes (adjust to taste)
- 1/4 cup fresh basil, chopped
- 1 tbsp lemon juice
- Salt and pepper to taste
- Crusty bread for serving

Instructions:

1. In a large pot, heat the olive oil over medium heat. Add the minced garlic and sauté for about 1-2 minutes until fragrant.
2. Stir in the crushed tomatoes and red pepper flakes. Bring to a simmer and let it cook for about 5 minutes.
3. Add the cleaned clams to the pot and cover. Cook for about 5-7 minutes or until the clams open up. Discard any clams that do not open.
4. Stir in the chopped basil and lemon juice, then season with salt and pepper to taste.
5. Serve the clams in a large bowl with the spicy tomato sauce, alongside crusty bread for dipping.

Dessert Course: Key Lime Pie with Graham Cracker Crust

Ingredients:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup unsalted butter, melted
- 3 large egg yolks
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup fresh key lime juice
- Zest of 2 key limes
- Whipped cream for topping

Instructions:

1. Preheat the oven to 350°F (175°C). In a mixing bowl, combine the graham cracker crumbs, sugar, and melted butter. Press the mixture into the bottom and up the sides of a pie dish to form a crust.
2. Bake the crust for about 8-10 minutes until golden brown. Remove from the oven and let it cool.
3. In a separate bowl, whisk together the egg yolks, sweetened condensed milk, key lime juice, and key lime zest until well combined.
4. Pour the filling into the cooled crust and bake for an additional 10-12 minutes until set.
5. Let the pie cool, then refrigerate for at least 2 hours before serving.
6. Serve slices topped with whipped cream.

RESERVA FIN DEL MUNDO PATAGONIA SAUVIGNON BLANC

The Reserva Fin del Mundo Patagonia Sauvignon Blanc is an excellent pairing for this tropical-inspired meal featuring clams. Its bright acidity and crispness complement the refreshing flavors of the pineapple and cucumber salad while enhancing the dish's tropical essence. The wine's citrus notes harmonize beautifully with the spicy tomato sauce, balancing the richness of the clams and highlighting the fresh herbs. Additionally, the Sauvignon Blanc pairs well with the tangy key lime pie, making it a perfect accompaniment for the entire meal and creating a delightful experience for your holiday gathering.

RESERVA FIN DEL MUNDO PATAGONIA SAUVIGNON BLANC WINE COCKTAILS

Postales Citrus Cooler:

Combine with fresh lemon juice, soda water, and mint.

Serving Suggestion:

Serve in a tall glass with ice. Garnish with a lemon slice and a sprig of mint.

Tropical Postales Fizz:

Mix with mango puree, coconut water, and a splash of lime.

Serving Suggestion:

Use a hurricane glass. Garnish with a slice of mango and a tropical flower.

Melon Postales Spritz:

Blend with watermelon juice, fresh basil, and tonic water.

Serving Suggestion:

Use a large wine glass. Garnish with a basil leaf and a watermelon slice.

Herbed Sauvignon Delight:

Combine with muddled mint, cucumber, and sparkling water.

Serving Suggestion:

Serve in a tall glass. Garnish with a cucumber ribbon and mint for a fresh appearance.

Spicy Patagonia Punch:

Mix with ginger ale, diced jalapeño, and fresh lime juice.

Serving Suggestion:

Serve in a punch bowl with decorative glasses. Garnish with lime wedges and jalapeño slices.