



TWO GUYS
EXPLORING
VANCOUVER
ISLAND'S
CULINARY
EXTREMITIES

Aluminum Foil is a BBQ's best friend, especially when you're camping

With camping season already started we thought we would remind you about a handy little item that will let you eat like a gourmand, but without the cleanup and the hassle of multiple pots and pans.

Aluminum foil, we love it, you can signal planes with it when lost, make a great hat to stave off mind control, and when it comes to food its far handier than Duct Tape.

James – Not to mention re-useable! I always remember my grandma pulling out those crinkled sheets from the drawer below the oven. She probably used the same sheet a hundred times.

Barlow – That's right! It sure is durable stuff and so handy when you are venturing outside for a meal. You can "do the preparation at home, right down to the seasoning, then just wrap it up so it is ready for the cooler, then straight to the coals.

James – Yes, but remember one very important thing, use two layers of foil to avoid any mishaps, and keep those seals nice and tight. You don't want to lose

that tasty liquid.

Barlow – To me, it is all about the efficiency of a "one pot wonder" with nothing to clean when you are done. Which of course lets you concentrate on other important things, like wine selection.

What did you put in there anyhow?

James – I kept both dishes real simple.

The first an easy chowder combining mussels, clams, white beans and great canned tomatoes. For added flavour there's garlic of course, some shallots, a bit of dried chorizo, and a pinch of smoked paprika. The chorizo is key, with the short cooking time you need something to boost the flavour of the beans. When making this, start with a small portion of food, enough for 1-2 people, when closing the foil leave lots of room for the shellfish to open. It should end up looking like a cross between a Hershey's Kiss and Jiffy Pop. As for the Hobo chicken, I've never made it the same way twice, so consider my ingredients merely suggestions. This time it's a well seasoned half chicken, some purple potatoes, carrots, squash, garlic cloves, shallots, the rest of the canned tomatoes, and to bring the flavours around two types of olives. Nothing fancy, it just happens to be wrapped in tinfoil.

THE WINE REACTION

HAWTHORNE MOUNTAIN 1999 LEMBERGER OKANAGAN BC \$17.95 CODE 463935

Packed with ripe blackberries and a smoky edge to the rich fruit. Delightful on its own but didn't work with either dish. The spice in the seafood killed any fruit flavour to the wine and all you could taste was oak, which we hardly even noticed in the wine to start. With the chicken dish the wine was just too big and the flavours separated in the mouth, meaning you could taste both the wine and food but there was no harmony to them. So watch out for oaked reds when pairing dinner.

CHATEAU GIGOGNAN 2000 COTES DU RHONE FRANCE \$15.99 CODE 595546

Nice strawberry jam aromas with hints of leather and rich, spicy flavours, a fairly consistent profile for wines of this region. The spiciness in the wine was lifted by the chorizo and smoked paprika combination to be a 911 fire in your mouth. However with the chicken dish, the wine added an extra depth of flavour to each bite. Watch out for spicy wines and spicy foods because heat is cumulative!

TOMMASI 2001 VALPOLICELLA, ITALY \$15.95 CODE 560797

A rich cherry and almond aroma with juicy fruit flavours that was perfect a complement to the heat in the shellfish and still a good quaff with the chicken and olives. Fruity and simple lets the food be the star!!

