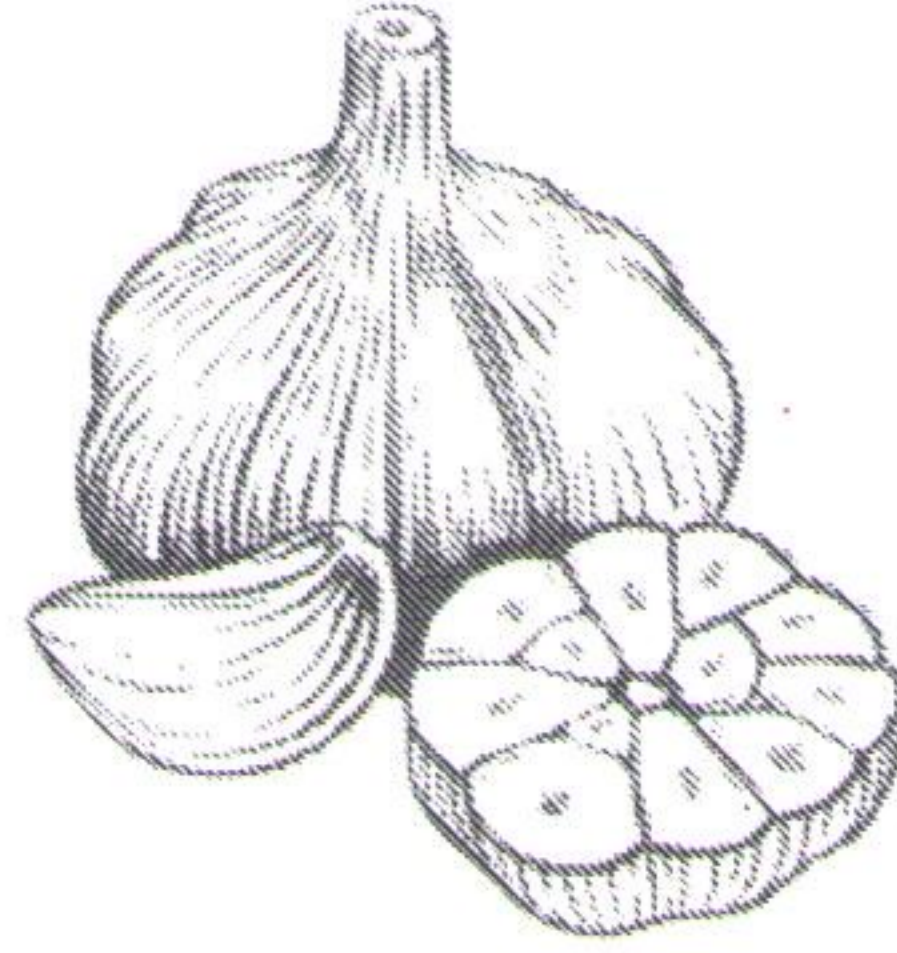


TANDOORI SALMON *with* CABERNET FRANC

This recipe comes to us from the Aurora Inn, where we recently held a wine dinner. It is the most relaxing place to enjoy a fine glass of wine on their lakeside veranda, with an incredible view of spectacular sunsets. Award winning dishes are prepared with fresh regional products based on the changing seasons. In cooler months, the family and I warm our toes by the welcoming fire on the hearth.

Tandoori Marinade:

1 & ½ cups Greek yogurt
4 tsp red chili paste
4 tsp garam masala
½ tsp ground turmeric
½ tsp ground cumin
2 ea garlic cloves (chopped)
1TB Kosher Salt



In a bowl, mix all ingredients together.

Pour Marinade over your favorite fish or chicken. Marinate fish or boneless & skinless chicken breasts for 4 hours. Marinate bone-in chicken overnight.

When the meat is finished marinating, remove it from marinade and do not wipe off the excess. Season with salt and pepper and roast in an oven or in a grill at 350° until cooked through.