

Spanish Tapas & Wine 101

Written by Debbi Covington
Tuesday, 30 December 2014 14:02



On November 18th, wine



aficionado Larry Bernard and I taught a wine and food pairing class for OLLI (Osher Lifelong Learning Institute) at USC-B. Our class was limited to 30 people and sold out in the first few hours that it was offered. The recipes this week are a sampling of some of the wines and food that were served during our presentation. Larry and I will be offering a bourbon and food pairing class on February 2nd. For more information, contact Andrea Sisino at OLLI.

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Blackberry (Walden) with Green Peas and Drunken Cauliflower and **Thinly Sliced and Fried with the Oil** (see our size and portion sized appetizers below)



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Substrate: **Reddish-brown loess** **Bosnia Reserve 2003 (Bjelo)**

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