

## Wendy's Toasted Pecan Chocolate Chip Pie

To pair with a sweet/dessert wine

*These pies freeze well, so cook ahead of time for quick holiday desserts when unexpected guests drop by. Also fun to make in bite-size tartlets for parties.*

### Ingredients

- 4 large eggs, slightly beaten
- 1 cup sugar
- 1 cup brown sugar
- 2 sticks butter, melted
- 2 cups semi-sweet chocolate chips
- 2 cups pecan pieces, toasted
- 1 tablespoon vanilla
- 2 regular-size frozen pie crusts

Preheat oven to 350 degrees.

Mix together all filling ingredients in order listed. Pour into pie shell and bake for about 40 to 45 minutes. If crust edge browns before pie is done, cover with foil. Cool before cutting.

Yield: 2 pies

Source: Chef Wendy Perry



# dining duets

## Festive food and wine pairings for entertaining

IT ALL STARTS WITH “You’re Invited.”

And whether you’re guest or hostess, the invitation can bring with it a perplexing question: which wine?

This year, keep it local by pairing foods with wines made from North Carolina’s state fruit, the muscadine grape.

Muscadine wine has caught on quickly since Adams Vineyards in Willow Spring sold its first bottle of wine in 2008.

“With muscadine wines, you might end up liking something different than you’d like in another viniferous,” said John Adams, who founded the vineyard and winery on his century-old family homestead. “Our research into growing the grapes, plus the winemaking process, means there’s not an overbearing amount of muscadine flavor in these blends.”

Adams Vineyards grows nine varieties of muscadines to create its red, white and blush wines.

A tasting at the wine bar proves the wines go down smoothly, from the driest White Spring Reserve to the sweet and popular Revolution Red.

Merlot and cabernet drinkers are especially fond of the reserve blends here, Adams says, which have just a light muscadine aroma.

Marketing Director Angela Lassiter says for home entertaining, muscadine wines bring a new twist to the classic wine and cheese combo.

Her recommendations include Pepper Jack cheese with a dry red muscadine, or Cheddar with a dry white. Chipotle goat cheese pairs well with a semi-sweet red, and smoked goat cheese with a semi-sweet blush.

### N.C. Wine Industry Facts:

Home to more than **80 wineries**

**No. 10** in grape and wine production in U.S.

More than **400 commercial grape growers and vineyards**

**\$813 million** economic impact annually

Supports **5,700 jobs**

**WHERE TO GO**  
**Adams Vineyards**  
**3390 John Adams Road,**  
**Willow Spring**  
**(919) 567-1010**  
**www.adamsvineyards.com**

**Chef Wendy Perry**  
**(919) 404-0499**  
**www.WendyPerry.com**

With a sweet red wine, try Gruyere; sweet white works well with dill havarti.

And fruit wines, such as blackberry, are great complements to plain goat cheese, Lassiter says.

For main dishes, the muscadine pairings are many: Spicy foods like pizza or Mexican pair with a dry red, while salads, grilled fish and chicken match well with dry white.

North Carolina barbecue on the menu? Be it pork or chicken, add grilled vegetables and pair the whole meal with a semi-sweet red.

Smoked pork or beef beg a semi-sweet blush, and salty foods shine alongside sweet reds.

Lassiter says semi-sweet blackberry wine is also popular here, and complements Italian foods, chocolate desserts or cheesecake.

Adams Vineyards’ new releases for the holiday season include the amber-hued, secret-blend 2009 Christmas wine, selected by Adams’ Wine Club members.

And if you prefer your grapes on crackers, try muscadine jams and jellies, made here by Adams’ wife, Joyce.

To go beyond the basics, home economist and personal chef Wendy Perry, of Zebulon, has created food and muscadine wine pairings for your holiday entertaining, from casual gatherings to upscale dinner parties.

At left is her first recipe to get you started; find more — and tips for the culinary challenged — at [www.triangleeastmagazine.com](http://www.triangleeastmagazine.com).

Bon appétit! **TE**

