



## ...recommends Vionta!



### Striped Bass with Peach Salsa

2 cups water  
1 tablespoon fine sea salt  
2 teaspoons sugar  
4 (6-ounce) striped bass fillets  
Cooking spray  
1½ cups finely chopped peaches (about 2 medium)  
2 tablespoons thinly sliced shallots  
1½ tablespoons fresh lemon juice

1 tablespoon extra-virgin olive oil  
¾ teaspoon table salt, divided  
¼ teaspoon black pepper  
1½ tablespoons torn small mint leaves

1. Combine first 3 ingredients in a shallow dish, stirring until sea salt and sugar dissolve; add fish. Let stand 20 minutes. Drain; pat fish dry.  
2. Prepare charcoal fire in a chimney starter; let coals burn for 15 to 20 minutes or until flames die down. Carefully pour hot coals out of starter, and pile

#### GRATE START

Before you build your fire, make sure the grate is thoroughly clean. Any debris left behind from your last cookout will cause the fish to stick.

them onto one side of the grill. Coat grill grate with cooking spray; put grate in place over coals.  
3. Combine peaches, shallots, juice, and oil in a medium bowl; stir in ½ teaspoon table salt. Sprinkle remaining ¼ teaspoon table salt and pepper evenly over fish. Lightly coat fish with cooking spray. Place fish, skin side down, over direct heat on grill rack coated with cooking spray; grill 2 minutes. Turn fish over and move over indirect heat; grill 12 minutes or until desired degree of doneness. Stir mint into peach mixture. Serve with fish. Yield: 4 servings (serving size: 1 fillet and about ½ cup salsa).

**CALORIES** 23; **FAT** 7.7g (sat 1.4g, mono 3.7g, poly 1.9g); **PROTEIN** 31.9g; **CARB** 8.1g; **FIBER** 0.8g; **CHOL** 140mg; **IRON** 1.8mg; **SODIUM** 514mg; **CALC** 31mg



**WINE NOTE** With the complementary flavors of stone fruit and fresh herbs, Vionta Albariño 2008 (\$19), from Spain, is the perfect match for Striped Bass with Peach Salsa. Crisp white wines made from Spain's albariño grape have a mineral quality that enhances the delicate, salty sea flavors of fresh fish.

—Jeffery Lindenmuth



Vionta is part of the Heredad Collection of ultra-premium wines selected to showcase the finest vineyards and leading DOs (Denominaciones de Origen) of Spain. Presented by the Ferrer family, these highly acclaimed wines reflect superior winemaking and focus on quality.