Best with Chenin Blanc

Mango chicken boats with macadamia nuts
SERVES 8 TO 10 | 25 MINUTES

3 cups shredded cooked chicken
1 cup chopped mango
½ cup chopped celery
⅓ cup chopped green onions
¼ cup chopped fresh tarragon
⅓ cup lemon juice
¼ cup each crème fraîche (or sour cream)
    and mayonnaise
1 tsp. salt
½ tsp. pepper
Belgian endive spears from 3 large heads
¼ cup chopped roasted, salted macadamia nuts

1. **Combine** chicken, mango, celery, green onions, and tarragon in a large bowl.
2. **Whisk** together lemon juice, crème fraîche, mayonnaise, salt, and pepper. Add to chicken mixture; stir gently to combine.
3. **Spoon** chicken salad onto endive spears, then sprinkle with macadamia nuts.

PER SERVING 205 CAL., 66% (135 CAL.) FROM FAT;
12 G PROTEIN; 15 G FAT (4 G SAT.); 6.3 G CARBO
(1.2 G FIBER); 311 MG SODIUM; 44 MG CHOL.

Best with Grenache Blanc

Curried salmon mousse
SERVES 8 TO 10 (3 CUPS) | 45 MINUTES

½ cup dry white wine
2 tsp. salt, divided
1 lb. rinsed wild sockeye salmon fillet
1 tbsp. vegetable oil
1 cup chopped shallots
1 tbsp. each chopped garlic and chopped ginger
½ tsp. Thai red curry paste
⅓ cup coconut milk
¼ cup each cream cheese and lime juice
1½ tsp. sugar
Fresh chives, chopped

1. **Boil** 2 cups water, wine, and 1 tsp. salt in a medium frying pan. Simmer fish just until opaque. Drain, cool, skin, and flake.
2. **Pour** oil into pan over medium heat. Cook shallots, garlic, and ginger until softened. Stir in curry paste; cook 1 minute. Whirl mixture in a food processor with coconut milk, cream cheese, sugar, and 1 tsp. salt until smooth. Pulse in salmon, then lime juice. Serve chilled, topped with chives.

PER SERVING 185 CAL., 59% (109 CAL.) FROM FAT;
13 G PROTEIN; 12 G FAT (5 G SAT.); 5.2 G CARBO
(0.2 G FIBER); 315 MG SODIUM; 46 MG CHOL.

Best with Pinot Blanc

Poached shrimp with Meyer lemon ginger sauce
SERVES 8 TO 10 | 35 MINUTES

¾ cup Meyer or regular lemon juice, divided
¼ cup Dijon mustard
2 tbsp. each chopped ginger and brown sugar
1½ tsp. each salt and pepper, divided
⅔ cup vegetable oil
½ cup chopped flat-leaf parsley
2 cups dry white wine
2 lbs. rinsed, shelled, tail-on medium shrimp

1. **Whirl** ½ cup lemon juice, mustard, ginger, brown sugar, and ½ tsp. each salt and pepper in a blender until smooth.
2. **Pour** in oil with motor running. Whirl in parsley, then chill sauce in a small bowl.
3. **Boil** 4 cups water, wine, ¼ cup lemon juice, and 1 tsp. each salt and pepper in a large pot. Add shrimp; cover, remove from heat, and let steep just until shrimp are opaque, 3 to 4 minutes. Drain; immerse in ice water until cold. Serve with sauce.

PER SERVING 228 CAL., 61% (140 CAL.) FROM FAT;
15 G PROTEIN; 16 G FAT (1.9 G SAT.); 6.3 G CARBO
(0.2 G FIBER); 385 MG SODIUM; 150 MG CHOL.