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Food, Wine and Travel . . . with Recipes



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A Good Wine

**Adelaida Cellars
Roussanne Grenache
Blanc 2005.**

The bad news is, this Central Coast white Rhone blend is sold out. However, the 2006 is due to be released in time for spring and summer dining.

The 2005 is 57 % Grenache Blanc and 43% Roussanne, grown in calcareous soil that is ideal for Rhone wines.

Crisp and fruity, with nice acid, it is a delightful food wine and so well balanced that the high alcohol content—14.9 %—isn't apparent. The winery retail price is \$27.

For further information, go to <http://www.adelaida.com>.

January 14, 2008 in Wine Rack | Permalink | Comments (0)



A D E L A I D A

What's Your Favorite Ethnic Restaurant?

E-mail us the name and location of your favorite ethnic restaurant, and we'll share it with other readers. Write a brief review if you'd like, and be sure to share any favorite dishes. Thanks!

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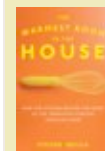
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Book Shelf



Steven Gdula: The Warmest Room in the House: How the Kitchen Became the Heart of the Twentieth-Century American Home



Philip Harper: The Book of Sake: A Connoisseurs Guide



Shizuo Tsuji: Japanese Cooking: A Simple Art



Faith Heller

January 11, 2008

Chilaquiles for Breakfast

"We serve breakfast, lunch and Mexican food," announces Los Robles Café in Paso Robles, as if Mexican food were a thing apart from ordinary meals.

That is not the case, though. Breakfast at Los Robles is likely to be chilaquiles, huevos rancheros, huevos a la mexicana, machaca or other typically Mexican fare. And lunch could be chile verde, camarones al mojo de ajo, fajitas, chiles rellenos, a torta (sandwich) or a burrito.



This modest, pleasant restaurant re-opened Thanksgiving Day, 2007, after two years of remodeling. That was a long time to be denied such good food as my hearty plate of chilaquiles, pinto beans and home fries. Yes, home fries and ketchup—Mexican-American style fusion.

The freshly made chilaquiles (tortilla hash) were delicious, with good tortilla texture, meaning not soggy, and a sauce made from grilled tomatoes, tomatillos and jalapenos.

Ignacio and Maria Torres are the owners, and Ignacio is the chef. They're from San Jose Piedras Blancas in the state of Michoacan, and a large, colorful mural of the Piedras Blancas bridge dominates the restaurant.

Los Robles Café serves

