



Potstickers offers a harmonious medley of international flavors. Here, Chilean sea bass served with Shanghai baby bok choy over Italian pasta with a French-inspired sauce a Japanese garnish.

Finding a suitable wine may seem challenging. Again, it pays to ignore geographical boundaries. Kathryn Shockcor and Eric Tuverson of Moore Brothers Wine Company in Trolley Square selected a white by Andreas Laible, whose family has been making wine in Germany since 1672.

The Laible Weisser Burgunder pinot blanc benefits from the grapevine's tenuous grasp on the rocky slopes on the Plauelrain vineyard in central Baden, just east of Colmar in Alsace. The 2008 vintage offers up a faint fruity fragrance, accented with the aroma of almonds. The refreshing taste is pleasingly snappy, with an oh-so-slight mineral finish.

"The plant is being nourished by minerals," Tuverson says. "That's what you taste, especially as the wine gets older."

Pinot blanc lacks an "abundance" of personality, Tuverson says. "It doesn't

jump out at you like a sauvignon blanc or a muscat. It's kind of shy." Yet it still left a favorable impression on Shih, who found the wine not too sweet and not too dry, an ideal partner for the dish. The wine also pairs well with other fleshy fish, such as striped bass, or a lighter fish in cream sauce.

## CHEF'S TIPS

- If the sauce does not thicken enough, add cornstarch in small amounts – a quarter to a half a teaspoon.
- Substitute rice noodles and use gluten-free soy sauce for a gluten-free dish.
- The sauce will keep for two or three days. Try it with meat or pork.
- The fish's cooking time will vary depending on the thickness of the fish and your preference. Keep an eye on it.

Shih continues to add to his culinary skills. He recently went to ice-carving school.

"I told my teacher I did not want to make a martini slide or valentines," he says. "I wanted to make different kind of Buddhas." He has plenty of models. His collection of Buddhas is on display at Postickers.

As Buddha reportedly once said, "To be idle is a short road to death and to be diligent is a way of life; foolish people are idle, wise people are diligent." If that is true, Shih is clearly wise.

## PAIRING

Chef Li Shih's

### Pan-Seared Chilean Sea Bass with Garlic Noodles, Shanghai Bok Choy and Bouchaine-Balsamic Reduction

Serves 2

#### SHANGHAI BOK CHOY

6 "baby" bok choy  
Salt

Depending on its size, cut the bok choy lengthwise in half or in quarters. Blanch in salted boiling water for two minutes until crisp yet tender. Drain well and immediately immerse in ice water. Set aside.

#### GARLIC NOODLES

12 ounces of spaghetti noodles  
2 tablespoons of unsalted butter  
4 tablespoons of olive oil  
1 red onion, julienned  
4 garlic cloves, finely chopped  
2 shiitake mushrooms, julienned  
1/2 red bell pepper, julienned  
2 tablespoons of low-salt soy sauce  
2 tablespoons of hoisin sauce  
2 teaspoons of fresh chopped parsley  
Salt and pepper

Bring a stockpot of water to a boil. Drop in the noodles and cook until al dente, about eight minutes. When noodles are nearly done, melt the butter with oil in a small saucepan. Add onions and garlic. Cook for one minute. Add vegetables and cook for one more minute. Add drained noodles, soy sauce, hoisin sauce and parsley. Toss and keep warm.

#### CHILEAN SEA BASS

4 tablespoons of olive oil  
2 8-ounce fillets of Chilean sea bass  
Salt and pepper

Preheat oven to 400 degrees. In a sauté pan, on medium heat, add the oil and heat it for 30 seconds. Season fish with salt and pepper. Add to pan. Cook for three minutes until golden brown. Flip and cook for another three minutes. Transfer to the oven for five minutes or until done to your liking.

#### BOUCHAINE-BALSAMIC REDUCTION

8 ounces of Bouchaine pinot noir  
2 ounces of low-salt soy sauce  
2 ounces of balsamic vinaigrette  
3 ounces of sugar  
Juice of one lemon  
8 ounces of chicken broth

In a saucepan, reduce Bouchaine by half. Add soy, balsamic vinaigrette, sugar, lemon juice and chicken broth. Cook until sauce has reduced by half. Remove from heat.

To plate, reheat the bok choy in boiling water. Drain well and season with salt and pepper. Put noodles in the center of a warm plate. Set the bok choy around the noodles. Top with fish. Drizzle with red wine sauce and serve.



A "kind of shy" pinot blanc allows the Chilean sea bass to be the star.