

# What do I drink with FISH TACOS?

**MATCHUPS**

**TRY AN OFF-DRY SPARKLER**

A slightly sweet bubbly is nimble enough to embrace the tacos' spectrum of bright, smoky, and fiery flavors.

Consider a moscato d'Asti from Italy. Although often served as an aperitif or with dessert, this sparkling wine has a hint of sweetness that makes it a soothing companion to spicy salsas, while its gentle, creamy bubbles complement the texture of crunchy vegetables or a creamy slaw.

**Shown:** Saracco, Moscato d'Asti, Italy, 2012 (\$17)

**Or:** Rinaldi, "Bug Juice" Moscato d'Asti, Italy, 2011 (\$13)

**TACO TIME**  
Find this and other fish taco recipes at [CookingLight.com/Features](http://CookingLight.com/Features).



**OR PICK A LIGHT, CRISP BEER**

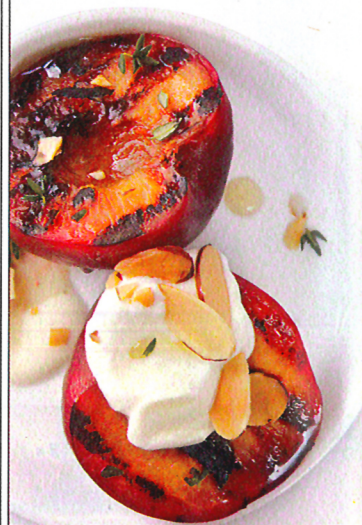
A lower-alcohol beer without aggressive hops is a mellow, refreshing match for a spicy fish taco.

Try a mild Mexican lager. These thirst-quenching brews are the perfect foil for punchy ingredients like chiles, herbs, and salsa, and a hint of grainy sweetness plays to the nutty-sweet corn tortillas. Don't forget the time-honored squeeze of lime into the bottle to add a bright, citrusy zing.

**Shown:** Modelo Especial (\$8/6-pack)

**Or:** Pacifico (\$8/6-pack)

—Jordan Mackay



**PEAK SEASON**

## Honey-Glazed Plums with Almonds & Crème Fraîche

Honey helps the stone fruit caramelize lusciously on the grill, while crème fraîche adds the perfect tangy counterpoint.

**Hands-on: 7 min. Total: 16 min.**

Preheat grill to medium-high heat. Combine 3 tablespoons honey, 1/2 teaspoon chopped fresh thyme, and 1/2 teaspoon fresh lemon juice in a large bowl. Add 4 large pitted and halved plums; toss gently to coat. Arrange plum halves, cut sides down, on grill rack coated with cooking spray; grill 3 minutes or until plums are well marked. Turn; grill 3 minutes or until tender. Arrange 2 plum halves on each of 4 plates; top each serving with 1 tablespoon crème fraîche and 1 1/2 teaspoons chopped toasted almonds.

**SERVES 4**

**CALORIES 220, FAT 9.3g (sat 3.5g); SODIUM 5mg**

—Recipe by Hannah Klinger

**OOPS!** Avoid tannin-packed red wines such as syrah or tempranillo. Powerful reds with astringent finishes will clobber the delicate white fish while clashing with bright citrus and bold spice flavors.

PHOTOGRAPHY: (LEFT) RANDY MAYOR; FOOD STYLING: BLAKESLEE WRIGHT GILES; PROP STYLING: CINDY BARR. (TOP RIGHT) BECKY LUIGART-STAYNER; FOOD STYLING: KELLIE GERBER KELLEY; PROP STYLING: CINDY BARR.