

The following foods go best with Shiraz/Syrah:

Note: Shiraz and Syrah are both originally from the same clone, but various regions have chosen one name or the other. They both create rich, robust wines with a smooth texture and signature aromas of spice, pepper, clove and licorice leading, followed by dark fruit such as blackcurrant, blackberry, plum and black cherry, as well as truffle, earth, violets, vanilla, smoke, sandalwood, cedar, cigar box, earth and leather. The greatest of these wines can age for 25 years or more. The grape was originally believed to be from Persia, now Iran, from the city of Shiraz, but has since been proven to be indigenous to France, where more than half the world's Syrah vines are planted. The legendary wines of the Rhone Valley's Côte Rotie and Hermitage are made from 100% Syrah. Syrah is also part of the blend in other Rhône wines, including Châteauneuf-du-Pape that often includes Grenache, Mouvèdre and up to nine other grapes. This wine is also the flagship red wine of Australia, where it's called Shiraz (easier to pronounce than Syrah), and is often blended with Cabernet Sauvignon. Australia's Barossa Valley is particularly famous for its complex, multi-layered Shiraz. It is also becoming South Africa's leading red. California grows it successfully in Paso Robles where it's usually called Syrah. Shiraz and Syrah pair with robust dishes such as grilled meats and vegetables, beef stew, meat lover's pizza, barbecued ribs and hamburgers, beef wellington, bison steak, brisket, meatloaf, peppercorn steak, grilled or spice-rubbed chicken, chicken sausage, fajitas, ostrich, game casseroles, venison stew, braised lamb shanks, barbecued pork spareribs and Mexican Mole.

Beef

- Barbecued Beef Ribs
- Barbecued Meats
- Beef
- Beef Daube
- Beef Stew
- Beef Wellington
- Bison Steak
- Brisket
- Casseroles & Stews
- Hamburgers, Meatloaf
- Peppercorn Steak
- Pot Roast
- Rare Roast Beef
- Roast Beef
- Steak
- Steak, Grilled
- Steak, Prime Rib
- Tongue

Cheese

- Cheddar

- Coeur Et Creme
- Grilled Cheese Sandwich
- Herb Or Black Pepper Crusted Cheese
- Parmesan
- Perail De Brebis

Chicken/Poultry

- Chili
- Goose
- Marinated Chicken On The Grill
- Roast Goose
- Turkey With Traditional Trimmings
- Turkey, Chicken Sausage, Spicy

Desserts

- Chocolate: Bittersweet
- Chocolate: Dark
- Chocolate: Dark/Almond
- Chocolate: Mexican Mole
- Chocolate: Mint

Ethnic Dishes

- Brisket
- Cassoulet
- Ethiopian Stewed Chicken
- Fajitas
- Fruit Chutneys
- Gumbo
- Lamb Vindaloo
- Mexican Dishes
- Pork Mole Pablano
- Steak Fajitas
- Szechuan Cooking
- Tandoori Flavored Dishes

Game

- Bison Steak
- Kangaroo
- Ostrich
- Rich Meat & Game Casseroles
- Venison
- Venison Stew

Lamb

- Braised Lamb Shanks
- Lamb Chops,steaks
- Lamb Kabobs, Grilled
- Lamb Shank
- Leg Of Lamb
- Rack Of Lamb

Pork

- Bacon
- Barbequed Pork Spareribs
- Black Pudding
- Pork Chops, Smoked
- Pork With Soy, Sesame Oil & Ginger

Sauces, Spices, Herbs

- Caraway
- Madeira, Port Sauce
- Mexican Mole

Seafood & Shellfish

- Grilled Tuna

Soups & Stews

- Chicken Soup

Turkey Holiday Dinner

- Creamed Onions
- Spicy Sage And Thyme Stuffing
- Tofurkey
- Turkey With Traditional Trimmings
- Turkey, Sausage, Spicy

Vegetables & Salads

- Casseroles & Stews
- Garlic Casserole
- Grilled Vegetables
- Mushrooms: Chanterelle
- Mushrooms: Shiitaki
- Peppers: Chili
- Ratatouille