

Why Bush Won
by PAUL BURKA

Texas Monthly

DECEMBER 2004

**Our Favorite
Restaurants**
page 138

**Are
Refried
Beans
Refried?
(No.)**
page 141

**How to
Make
Chocolate
Flan**
page 154

**The
Best
Take-out
Tamales**
page 146

The Insider's Guide to **MEXICAN FOOD**

by PATRICIA SHARPE

**The Right
Way to Do a
Shot of
Tequila**
page 143

**The
Perfect
Quesadilla**
page 155

**The
Hottest
Chiles**
page 150

**More Than
One Million
Uninsured Kids—
And Counting**
by PAMELA COLLOFF

**Boxing's One-
Hit Wonder**
by JOHN SPONG

**Am I Really
Pro-choice?**
by GARY CARTWRIGHT

Dr. Phil vs. Elgin
by KATY VINE

texasmonthly.com | \$4.95



DECEMBER 2004 - TEXAS MONTHLY FEATURE

Spirits of The Season

To paraphrase the words that open *Little Women*: Christmas wouldn't be Christmas without something sweet. Which is why this is the perfect time to explore Texas' small but admirable roster of homegrown ports. In lieu of dessert, have a glass or two along with a strong, salty cheese (like a blue), some pecans, almonds, and dried fruit, or gingersnaps dabbed with chutney. Here are some to sample: Pleasant Hill Winery's nutty Tawny Rosso Forte and its ruby port, Rosso Forte (both available at the winery); La Buena Vida Vineyards' Walnut Creek Cellars 1998 vintage port, a rich, raisiny ruby (available at the winery); Llano Estacado Winery's tawny-style Cellar Select Port (widely available); Messina Hof Winery's Papa Paulo ruby port, with a flavor that has been compared to chocolate-covered cherries, and the winery's amaretto-like tawny port (both widely available); and Val Verde Winery's butterscotch-scented Don Luis Texas Tawny Port (available at the winery). If you don't have a holiday twinkle in your eye already, you will soon.

PATRICIA SHARPE



DECEMBER 2004 - TEXAS MONTHLY FEATURE