

The Ultimate

Finger Lakes Wine Country

Fan Thanksgiving Dinner

Wegmans Honey-Brined Turkey Breast and Gravy

- 2 Wegmans honey-brined turkey breasts (about 3lbs each)
- 1 tbsp Wegmans basting oil
- 1 tbsp Wegmans herbes de provence
- 1 pkg (12 oz) *Food You Feel Good About* Cleaned & Cut Large Cut Mirepoix (diced vegetables)
- 2 pkgs (8 oz each) Wegmans Roasted Turkey or Chicken Gravy (prepared foods)

Turkey

Preheat oven to 450 degrees. Place turkey breasts, meaty side up, in a large roasting pan. Rub with basting oil and sprinkle with herbes de provence. Sear in pan on center rack of oven for 15 mins; reduce heat to 350 degrees and roast for 1 hour and 15 mins, or until internal temp reaches 165 degrees. Check by inserting thermometer into thickest part of turkey breast, away from bone. Transfer turkey to clean platter; cover with foil and let rest while preparing gravy.

Gravy

Place roasting pan with pan juices on stove; add mirepoix and gravy. Bring to boil on medium-high. Remove from heat, strain through sieve. Discard vegetables.

Jerry's Gravy Secret

"We'll put some Finger Lakes Dry Riesling to our gravy! You could probably use most any type of wine (they actually suggested a Pinot Noir), but we found the minerality of the Finger Lakes Riesling to really bring an extra pop to the gravy."

Sandi's Rosemary Garlic Mashed Potatoes

- 4 pounds baking (russet) potatoes
- 4 sweet potatoes
- 1 stick butter, cut into bits and softened
- 2-3 cups heavy cream, half-and-half, or milk (skim milk is fine also)
- 2 heads of garlic
- 2 sprigs of chopped fresh rosemary or 1-1/2 tsp dried

Peel loose skins from the garlic heads. With a knife or scissors, trim the tops of the garlic cloves. Place heads in an oven safe covered dish. Drizzle each garlic head with a tbs of olive oil and sprinkle with salt and pepper. Bake for 45 minutes at 350 degrees. Bring a large pot of water to a boil, add salt to taste. Peel potatoes and sweet potatoes and quarter (cut the sweet potatoes a little smaller). Add the sweet potatoes to the water first and cook for about 5 minutes, then add the other potatoes, then return to a boil. Boil potatoes until tender, 15 to 20 minutes, and drain. Add in butter, milk (or heavy cream or half-and-half), and rosemary. Mash together. When garlic is cool enough to handle, squeeze all garlic cloves from the skin onto a cutting board and mash/chop just to make sure it's like a paste. Add to potatoes and mix. Add salt and pepper and more milk to taste and desired consistency. Freezes great!

Paula's Cranberry Orange Sauce

- 1 large orange or 2 tangerines
- 1 bag (12 oz.) cranberries (3 cups)
- 1 pkg. (10 oz.) frozen raspberries in syrup
- 1/2 cup sugar
- 2 tablespoons fresh lemon juice
- 3 tablespoons orange-flavor liqueur

From orange or tangerines, grate 1 tsp. peel and squeeze 1/2 cup juice. In 3-quart saucepan, heat all ingredients except liqueur to boiling over high heat. Reduce heat to medium and cook, uncovered, until most of the cranberries pop and mixture thickens slightly, about 5 minutes, stirring occasionally. Remove saucepan from heat; stir in liqueur. Spoon into serving bowl; cover and refrigerate until well chilled, about

Margaret's Marinated Brussels Sprouts

- 2 lbs Brussels Sprouts
- 1 large shallot, peeled and sliced
- 2-3 large garlic cloves, minced
- 1/2 cup fresh parsley, chopped (or use 1/4 cup parsley and 1/4 cup fresh dill, chopped)
- Salt and Pepper to taste
- 2 Lemons
- 3/4 cup olive oil
- Toasted pine nuts

Trim brussels sprouts and cook about 5 minutes or until just tender. Drain and plunge into ice water. Drain again. Cut in half and place in large bowl. Season to taste with S&P and toss with lemon zest, shallots, garlic and parsley. Whisk olive oil and lemon juice together and pour over sprouts. Toss and refrigerate for at least 2 hours but up to 24 hours. Top with pine nuts as desired. Tastes great on a relish tray as an appetizer or as a small side dish.

Karen's Apple Stuffing

- 12 cups of cubed bread
- 1 medium yellow onion chopped fine
- 2 stalks of celery chopped fine
- 1/4 tsp ground sage
- 2 sprigs of fresh flat leaf parsley finely chopped
- 1 1/2 tsp of fresh rosemary chopped
- 1 cup of chicken stock
- 1/2 stick of butter or margarine
- 2 Granny Smith Apples peeled, cored and chopped into small cubes (keep in cool water until ready to mix, will prevent browning)

Melt butter in a sautee pan. Add onion, celery, sage, parsley and rosemary. Sautee on medium heat until onion becomes translucent and soft. Combine mixture with breadcrumbs. Add apples and pour chicken stock over stuffing mixing well. Pour entire mixture into a greased baking dish and bake at 375 degrees for 1 hour. You can also prepare stuffing ahead of time if you choose and place in refrigerator overnight and then bake before your turkey is finished.

Suggested Wine Pairings

For this "Ultimate Finger Lakes Wine Country Thanksgiving Dinner" with its white turkey meat, mashed potatoes, apple stuffing, brussels sprouts, cranberry orange sauce and concluding with the Finger Lakes Wine Country Apple Pie – is there truly a single wine that can take you seamlessly from start to finish? Though wine and food pairing is largely a matter of personal preference, those varietals with lower tannin levels and lighter styles like Pinot Noir, Riesling, Sauvignon Blanc, and Gewurztraminer will pair wonderfully with the broad range of flavors. However, if you are only able to serve one wine with this dinner, choose a Riesling, from the Finger Lakes of course!

Fox Run Vineyards

2008 Riesling or 2007 Pinot Noir

<http://snurl.com/t2ka3>

Hazlitt 1852 Vineyards

2008 Homestead Reserve Riesling or 2008 Sauvignon Blanc

<http://snurl.com/t2k9i>

Glenora Wine Cellars

2008 Riesling or 2007 Pinot Noir Rosé

<http://snurl.com/t2k95>

Heron Hill Winery

2006 Ingle Vineyard Riesling or 2007 Pinot Noir

<http://snurl.com/t2k95>

Dr. Frank's Vinifera Wine Cellars

2008 Dry Riesling or 2008 Gewurztraminer

<http://snurl.com/t2kab>

Rooster Hill Vineyards

2007 Estate Semi-dry Riesling or 2008 Gewurztraminer

<http://snurl.com/t2ka8>

Michelle's Apple Pie-Eyed

Crust

2 1/2 cups all purpose flour

1 1/2 teaspoons sugar

1 teaspoon salt

1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes

1/2 cup chilled lard, cut into 1/2 inch cubes

5 tablespoons (or more) ice water

Filling

2/3 cup Thompson seedless raisins

1 cup Finger Lakes Distilling Maplejack Liqueur

9 NYS Cortland apples, peeled, cored & sliced thin

1/2 cup sugar

2 teaspoons cinnamon

3 tablespoons butter

Place raisins in a shallow, non metallic container and cover with Maplejack liqueur. Cover and let sit for at least 1 day but preferably 3 days. Uncover occasionally to stir and add more liqueur as needed so that the raisins are always completely immersed. When you are ready to make the pie, drain the raisins, reserving the liqueur.

Crust - Mix flour, sugar and salt in food processor. Add butter and lard, blend with pulse button until mixture resembles coarse meal. Transfer mixture to medium bowl. Add 5 tablespoons ice water and mix with fork until dough begins to clump together, adding more water by teaspoonfuls if dry. Gather dough together. Divide dough in half; flatten each half into disk. Wrap each disk in plastic and refrigerate at least 1 hour. Soften slightly at room temperature before rolling out.

Mix sugar & cinnamon together in a small bowl. Line bottom of pie dish with one crust, making sure it overhangs the pie dish enough to crimp together with the top crust. Arrange apple slices in the crust making sure to cover the entire bottom without any gaps, then continue until the crust is half full. Sprinkle with half of the cinnamon sugar around the entire top of the apples.

Sprinkle half of the raisins on top of apples evenly. Repeat for a second layer to the top of the crust. Dot butter around the top of the apples. then top with second crust. Crimp crust edges together & pinch in a wave pattern. Tear off thin strips of aluminum foil and fold over the crimped crust. Place pie on a baking tray and position rack in center of the oven. Bake at 425 degrees for 15 minutes then turn the oven down to 375 and bake a further 35 - 40 minutes or until apples are soft and crust is golden. Cool for 45 minutes and serve warm with vanilla ice cream with remaining maplejack liqueur drizzled over ice cream.

Happy Thanksgiving from Finger Lakes Wine Country!