



CHATEAU THOMAS WINERY

2010 TURKEY TASTING RECIPES

Cabernet and Apple Wood Smoked Turkey

1 gallon hot water
1 pound kosher salt
2 quarts vegetable broth
1 (7-pound) bag of ice
1 pound honey
1 (15 to 20-pound) turkey, with giblets removed
Vegetable oil, for rubbing turkey
Chateau Thomas Winery Cabernet Sauvignon

Combine the hot water and the salt in a large plastic container or stainless steel pot. Stir until the salt dissolves. Stir in the vegetable broth and the honey. Add the ice and stir making sure the brine is cooled to 40 degrees. Place the turkey in the brine, breast side up, and cover. Brine overnight in refrigerator, up to 12 hours.

Remove the turkey from the brine and dry thoroughly. Rub the bird with vegetable oil. Heat the grill to 400 degrees F.

Using a double thickness of heavy-duty aluminum foil, build a smoke bomb. Place a cup of apple wood chips in the center of the foil and gather up the edges, making a small pouch. Leave the pouch open at the top. Set this directly on the charcoal or on the metal bar over the gas flame. Set the turkey over the indirect heat, insert a probe thermometer into the thickest part of the breast meat, and set the alarm for 160 degrees F. Close the lid and cook for 1 hour. Baste frequently with Cabernet wine.

After 1 hour check the bird; if the skin is golden brown, cover with aluminum foil and continue cooking. Also, after 1 hour, replace wood chips with second cup. It is done when the bird reaches 170 degrees F, remove from the grill, cover with aluminum foil, and allow to rest for 1 hour. Carve and serve.

Cranberry and Dried Apricot Relish

9 cups cranberries
2 whole seedless oranges, washed
3 cups sugar
1 cup Chateau Thomas Winery Fleur d'Peche
1 cup water
4 oz dried apricots, julienned

Cut whole oranges into small pieces. Place pieces of orange and 3 cups of cranberries in food processor until thoroughly combined and chopped. In a large saucepan, add remaining cranberries, Fleur d'Peche, water and sugar and simmer. Add processed cranberries and oranges to pot and continue to simmer. Cook until all berries are broken down and combined with sugar. Add dried apricots. Refrigerate.



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Spicy Cajun Infused Deep Fried Turkey

Marinade:

2 Tbs. Worcestershire sauce

1/4 cup apple cider

3/4 cup honey

1 (12-ounce) bottle beer

1 T salt

1 T ground allspice

1/2 Creole seasoning

1/4 teaspoon cayenne

Pinch ground cloves

Seasoning Mix:

1 cup salt

1 T cayenne

1 T freshly ground pepper

To Fry:

2 turkeys (8 – 10 pounds each)

About 10 gallons peanut oil

To make the marinade: Combine all of the ingredients in a food processor or blender and process for about 5 minutes. Fill a syringe and inject each turkey in the breast and thigh area, as well as the back, wings, and legs. You will have to fill the syringe several times. Next, combine the seasoning ingredients and rub the mixture evenly all over each turkey. Place the turkeys in large plastic bags and secure before icing them down and refrigerating them for 24 hours.

To fry: Closely follow the directions supplied with your Turkey fryer. A whole turkey will take 3 – 5 minutes per pound to cook. It is done when the internal temperature reaches 170 to 180 degrees F on an instant-read meat thermometer. Carefully lift the basket out of the hot oil. This can be done by inserting a broomstick through the handles and having two strong people lift the basket out of the pot. Using the long-handled forks, transfer the turkey to a large brown paper bag and let stand for about 15 minutes before removing to carve and serve. Repeat the procedure for the second turkey.



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Walnut and Pear Dressing

1 lb. onion, diced small
½ lb. celery, diced small
½ lb. fat such as butter, chicken fat or sausage fat
2 lbs. white bread, 2 days old
1 oz chopped parsley
1 tsp sage
½ tsp thyme
½ tsp marjoram
2-3 cans diced pears in juice
2 cups walnuts, halves and pieces
½ white pepper
2 tsp salt
1-2 pt chicken stock, cold

Saute the onion and celery lightly in the fat until tender but not browned. Cool thoroughly. Cut the bread into small cubes. (If desired, crusts may be trimmed first.) Combine the bread and cooked vegetables in a large stainless steel bowl. Add the herbs, pears, walnuts, and seasonings then toss gently until all ingredients are well mixed. Add the stock a little at a time, and mix the dressing lightly after each addition. Add just enough to make the dressing slightly moist, neither dry nor soggy. Adjust the seasonings. Place in a greased bake pan and bake at 375 degrees until hot at the center, about 1 hour. Top with toasted walnuts.

Corn Pudding

2 cans creamed corn
5 eggs, beaten
1 stick butter, melted
1 box Jiffy corn muffin mix
¼ c sugar
Dash of garlic salt
Mix all well and bake at 375 degrees in a casserole dish for 30-40 minutes until firm.



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Carrot Puffs

- 1 pound carrots, peeled and cut into 1 inch pieces
- ½ cup butter, melted
- 3 eggs
- 1 cup granulated sugar, or Splenda
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Preheat oven to 350 degrees. Grease an 8 inch square baking dish. Place carrots in a medium-size saucepan and cover with salted water. Bring to a boil. Reduce heat and simmer, uncovered for 20 minutes or until carrots are tender. Drain. Place butter, eggs, sugar, flour, baking powder and vanilla in a blender. Add carrots in small batches and puree the mixture. Pour into prepared baking dish. Bake at 350 degrees for 45 minutes or until firm. Let stand for 5 minutes before serving. This dish can be made ahead and refrigerated. Bring to room temperature before cooking.

Chardonnay and Pear Roast Turkey

- 1 bottle Chateau Thomas Winery Chardonnay
- 2 cans pears in heavy syrup
- 1 stick butter, melted
- Olive oil
- 1 cup chicken or vegetable broth
- 1 tablespoon chopped parsley
- 1 tablespoon chopped rosemary

Preheat oven to 350 degrees. Prepare turkey by rubbing liberally with olive oil, melted butter, and fresh herbs. Place turkey in roasting pan. Pour 1 cup of wine and broth into bottom of pan. Roast turkey at 350 degrees basting frequently with pear juice and wine. Continue cooking until internal temperature reaches 165 degrees. Let rest 20 minutes before serving. Garnish with pears. Enjoy remaining wine.