

Turkey Breast with Roasted Chicories and Mustard Vinaigrette, Accompanied by Caramelized Brussels Sprouts and Figs

Turkey Breast

INGREDIENTS

1 1.5-2 lb. bone-in turkey breast, trimmed of excess fat (enough for 2 servings)
8 cups water
¼ cup salt
3 tablespoons sugar
1 teaspoon fennel seed
1 teaspoon coriander seed
1 teaspoon allspice berries
1 sprig rosemary
2 sprigs thyme
1 tablespoon peppercorn
1 tablespoon juniper berries
½ onion, minced
3 cloves garlic, crushed

METHOD

Bring water, salt and sugar to a boil in a large stockpot. Add remaining ingredients and let cool to room temperature. Add the turkey, cover, and brine refrigerated for 8-12 hours.

Preheat oven to 425 degrees. Remove the turkey from brine and dry with clean towel. Sprinkle with salt and pepper to taste. In an oven-proof roasting pan, roast turkey for 45-60 min, depending on size. Let rest for 10-15 minutes before carving.

Roasted Chicories

INGREDIENTS

2 heads Belgian endive, quartered
1 head Chicory(may substitute frisee), washed and quartered
1 head radicchio, cleaned of outer leaves, quartered
3 tablespoons olive oil
2 tablespoons butter
8 ounces Brussels sprouts, halved
4 ounces fresh figs, halved

METHOD

Preheat oven to 425 degrees. In a large cast iron pan (or oven proof skillet), heat 2 tablespoons of the olive oil and the butter over medium high heat and sear the endive, chicory, and radicchio. Continue to cook for 2 minutes then transfer to the oven. Roast for 10 minutes, turning once. Hold at a warm temperature until ready to serve.

In a large bowl, toss Brussels sprouts with remaining olive oil, salt and pepper to taste.

Bring a large oven-proof skillet to medium high heat and cook Brussels sprouts and figs cut-side-down for 2 minutes or until they begin to brown. Transfer the pan to oven and continue to cook for 5-7 minutes or until roasted to preferred doneness.

Mustard Vinaigrette

INGREDIENTS

2 tablespoons Dijon mustard
1 tablespoon whole grain mustard
1 teaspoon honey
2 tablespoons sherry vinegar
1 teaspoon shallots, finely diced
1/4 cup olive oil

Whisk together mustards, honey, vinegar and shallots to incorporate. Slowly whisk in olive oil until emulsified. Season with salt and pepper to taste.

To assemble:

De-bone and slice roasted turkey and serve on top of roasted chicories. Drizzle mustard vinaigrette over chicories. Garnish with caramelized brussel sprouts and figs. Serves two.

Napa Valley Roasted Turkey with HALL Merlot Gravy

A mélange of red fruit and fresh herbs melds beautifully with the flavors of 2006 HALL Napa Valley Merlot. This recipe integrates fruity and savory, acidity and opulence to produce a flavorful, balanced preparation that your guests will love. Serve with our Country Bread Goat Cheese Stuffing and a simple dish of blanched haricots verts.

Makes 8 to 10 servings.

For Turkey

INGREDIENTS

1 (14- to 16-lb) turkey, fully cleaned
1 1/4 sticks unsalted butter, 5 tablespoons softened and 5 tablespoons melted
1 tablespoon grey sea salt (or ground kosher salt if grey salt is unavailable)
1 teaspoons black pepper
1/4 teaspoon white pepper
1 large sweet onion, quartered
2 large fresh thyme sprigs
2 large fresh sage sprigs

For Gravy

1/3 cup fine sugar
1/4 cup unsweetened cherry juice
1/4 cup unsweetened cranberry juice
1/4 cup + 1 tablespoon HALL Napa Valley Merlot
Pan juices (and roasting pan) from turkey

About 3 cups organic chicken or turkey stock, heated
1 cup water
6 1/2 tablespoons all-purpose flour

METHOD

To roast turkey:

1. Position oven rack in lower third of oven and preheat oven to 350°F.
2. Rinse turkey inside and out and pat dry.
3. Working from neck (small) cavity, run your fingers between skin and meat to loosen skin from breast, legs, and thighs, being careful not to tear skin. Rub softened butter between skin and flesh, then sprinkle turkey cavities and skin with salt and pepper. Fold neck skin under body and secure with metal skewer and fold wing tips under breast. Stuff large cavity with onion and thyme sprigs and tie drumsticks together with kitchen string. Brush skin all over with some melted butter.
4. Put turkey on rack in a large roasting pan.
5. Roast for 2 1/2 to 3 1/2 hours, basting with some melted butter and/or pan juices every 20 minutes (if turkey is browning too fast, cover loosely with foil), cook until thermometer inserted into fleshy part of a thigh (do not touch bone) registers 170°F.
6. Remove turkey from oven and carefully tilt turkey so any juices inside large cavity drain into the roasting pan. Transfer turkey to a platter and let rest, loosely covered with foil for 30 minutes (temperature of thigh meat will rise to 180°F). RESERVE ROASTING PAN AND JUICES.

Make gravy while turkey stands:

1. Heat sugar in a dry 1-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden (but not too dark!) caramel. You do not want the mixture to smoke. Adjust heat as needed.
2. Add the blended fruit juices (use caution; mixture will bubble and steam vigorously) and simmer over low heat, stirring occasionally, until caramel is dissolved. Remove syrup from heat. [Note: Your fruit syrup can be made up to one day ahead and stored covered at room temperature.]
3. Strain pan juices through a fine-mesh sieve into a 1-quart glass measure or bowl. Skim off fat and reserve 1/4 cup of it. Add enough turkey stock to pan juices to total 3 1/2 cups liquid.
4. Straddle roasting pan across 2 burners. Add water and deglaze pan by boiling over high heat, stirring and scraping up brown bits, about 1 minute. Pour through fine-mesh sieve into glass measure with stock.
5. Whisk together reserved fat and flour in a 3-quart heavy saucepan and cook roux over moderately low heat, whisking, until pale golden, 7 to 10 minutes.
6. Add hot stock mixture in a stream, whisking constantly to prevent lumps. Bring to a boil, whisking. Add cherry/cranberry syrup, add wine.
7. Reduce heat and simmer, whisking occasionally, until thickened, about 5 minutes.
8. Stir in 1 Tablespoon of Merlot. Season with salt and pepper to taste.
9. Remove string and skewer from turkey and discard onion and thyme from cavity.
10. Serve turkey with gravy on the side. Garnish turkey with fresh pitted cherries as desired.

Country Bread Goat Cheese Stuffing with Dried Fruit

Tangy goat cheese, smoky bacon and tart dried fruit make this a praise-worthy complement to your turkey. You can make this the night before and heat in the oven before serving. Complete the plate with simply seasoned blanched haricots verts. Serve with 2006 HALL Napa Valley Merlot.

Servings: Makes 8 to 10 servings.

INGREDIENTS

1/4 cup dried tart cherries
1/4 cup dried tart cranberries
1 (1-pound) loaf Pain de Campagne (we love it from Bouchon Bakery!)
or other crusty country-style white bread
1/4 cup olive oil
2 Tablespoon chopped fresh thyme
1 Tablespoon chopped fresh sage
1 Tablespoon chopped fresh rosemary
2 large shallots, minced
6 tablespoons (3/4 stick) butter
1 medium sweet onion finely chopped onion
1 1/2 cups thinly sliced celery
1 cup Apple-wood Smoked Bacon, roughly chopped
1 cup finely chopped green bell pepper
1/4 cup chopped fresh flat leaf parsley
1/2 cup toasted walnuts, coarsely chopped
1 3/4 cups low-salt chicken broth or turkey stock, heated
4 ounces well-chilled Cypress Grove Chevre or a fresh goat cheese from a local farm near you, crumbled

METHOD

1. Preheat oven to 375°F.
2. Place dried fruit in bowl; cover with boiling water. Let stand until soft, about 15 minutes. Drain.
3. Cut bread with crust into 1-inch cubes (10 cups loosely packed), discarding (eating!) the hard crusty ends and place in large bowl.
4. Thoroughly toss in olive oil, fresh herbs, and shallots.
5. Spread mixture onto a large, rimmed baking sheet. Sprinkle with sea salt and coarse black pepper. Bake until golden and slightly crunchy, stirring often, about 18-20 minutes. Return to same bowl.
6. Melt butter in large heavy-bottomed pan over medium-high heat. Add onion, celery, green pepper and bacon. Sauté until vegetables are soft and bacon is cooked but not crisp, about 10 minutes. Remove from heat and allow to cool slightly. Mix in parsley and fruit.
7. Butter a 11x7x2-inch glass baking dish.
8. Fold fruit/bacon mixture and nuts into bread cubes. Add hot broth and toss to coat.
9. Gently mix in cheese.
10. Transfer to dish. Cover with buttered foil, buttered side down.
11. Bake until heated through, about 25 minutes.

12. Uncover and bake until top is crispy brown but not too dark, about 25 minutes longer.
13. Serve with Napa Valley Roasted Turkey and 2005 HALL Napa Valley Merlot.

Herb-Roasted Turkey with Merlot & Wild Mushroom Gravy

Servings: Makes 10 - 12 servings.

Back by popular demand, we are happy to once again present this simple, yet delightful recipe.

This dish incorporates beautiful herbs, a mélange of seasonal mushrooms, and HALL Napa Valley Merlot. The turkey preparation is simple and flavorful while the mushroom gravy is rich and hearty.

For the Turkey

INGREDIENTS

2 tablespoons chopped fresh rosemary or 1 tablespoons dried
2 tablespoons chopped fresh thyme or 1 teaspoon dried
2 tablespoons chopped fresh sage or 1 teaspoon dried
4 tablespoons (1/2 stick) butter, melted
1 16-pound turkey; neck, heart, and gizzard reserved for stock
3 cups low-salt organic chicken broth
1 large onion, cut into 8 pieces
4 medium carrots, coarsely chopped
Kosher salt and black pepper

For the Gravy

1/2 cup all purpose flour
1/2 cup HALL Napa Valley Merlot
3 tablespoons butter
5 ounces fresh shiitake mushrooms, stemmed, sliced
5 ounces fresh porcini mushrooms, stemmed, sliced
5 ounces fresh cremini mushrooms, stemmed, sliced
4 cups (about) low-salt organic chicken broth
1/3 cup heavy cream
2 teaspoons chopped fresh thyme or 1 teaspoon dried
2 teaspoons chopped fresh sage or 1 teaspoon dried

METHOD

To Roast Turkey:

Put oven rack in lowest position and preheat oven to 450°F. Rinse turkey inside and out, then pat dry. Brush turkey with melted butter and sprinkle turkey cavities and skin with salt and pepper. Combine fresh herbs and rub on skin. Stuff cavity with carrots and onion. Fold neck skin under body and secure with metal skewers, then tie drumsticks together with kitchen string and tuck wings under body.

Put turkey on rack in roasting pan. Add 1 cup low-sodium organic chicken broth to pan and

roast, baste frequently with remaining broth and rotate pan halfway through roasting, until thermometer inserted into fleshy part of thighs (test both thighs; do not touch bones) registers 170°F, 2 1/4 to 2 3/4 hours.

Carefully tilt turkey so any juices from inside large cavity run into roasting pan, then transfer turkey to a platter, reserving juices in roasting pan. Let turkey stand, uncovered, 30 minutes (temperature of thigh meat will rise to 180°F).

Make Gravy While the Turkey Rests:

Mix flour and Merlot in small bowl until smooth paste forms. Set aside.

Melt butter in heavy large saucepan over medium-high heat. Add mushrooms and sauté until mushrooms begin to soften, about 3 minutes. (Can be made 3 hours ahead. Cover flour paste tightly. Let paste and mushrooms stand at room temperature.)

Discard turkey neck and giblets from pan juices in roasting pan. Transfer pan juices to large glass measuring cup. Skim off fat. Add enough chicken broth to measure 6 cups and pour into large saucepan with sautéed mushrooms. Add flour paste and whisk until smooth. Bring mixture to boil, stirring frequently. Boil until thickened to light gravy, about 10 minutes. Mix in cream, thyme and sage. Season with salt and pepper. Serve turkey with gravy.

Serve turkey with gravy and our 2006 Napa Valley Merlot.