

Latin Thanksgiving Wine Pairing November 2009

Menu:

Roasted Ancho Chili & Orange Rubbed Turkey Breast with Red Eye Gravy
Chorizo & Caramelized Onion Cornbread Dressing
Roasted Poblano and Crema Mashed Potatoes
Celery & Apple Slaw with Toasted Walnuts, Cotija Cheese, and Cider
Vinaigrette

Wine:

Mary Elke Rosé of Pinot Noir
Filaboa Albariño
Robert Oatley Shiraz



Roasted Ancho Chili & Orange Rubbed Turkey Breast with Red Eye Gravy

serves 8-10 people

for the turkey:

- 1 stick butter, softened
- 2 tbl ancho chili powder
- 1 tbl cumin
- 1 orange, zested and sliced
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 bone-in turkey breast
- 1 white onion
- 2 stalks celery
- 1/2 cup whole cloves garlic cloves

for the gravy:

- 3 tbl butter, or 4 tbl fat from the roasting pan
- 3 tbl flour
- 2 1/2 cups turkey/chicken stock, or a mix of the liquid from the bottom of the roasting pan
- 1/2 cup brewed coffee
- salt and pepper

*** Preparation ****

For the turkey:

Preheat oven to 400 degrees. In a bowl, stir together the butter, chili powder, cumin, orange zest, salt and pepper. Pat the turkey breast very dry. Cut the onion and celery into big pieces (leave the skins on - they are getting discarded later). In the center of a roasting pan, pile the chopped onion, celery, garlic cloves and sliced orange. Place the turkey on top of the pile. Gently separate the skin from the flesh of the turkey enough to fill the pocket with the butter mixture. Pour 1 cup of water into the bottom of the pan and roast for about 2 hours until a meat thermometer reads 165 degrees when inserted into the thickest part of the breast. Remove from the oven and place the turkey breast onto a cutting board. Tent with foil and let rest 20 minutes.

For the gravy:

Strain the contents of the roasting pan into a fat separator and let sit for a few minutes. In a large skillet, add the 4 tablespoon butter OR 4 tablespoons fat from the top of the separator. Add the flour and cook together for about 3 minutes. Whisk in 2 1/2 cups of the pan drippings (use the stock as needed to get the right amount). Whisk in the coffee. Cook, simmering for 10 minutes. Remove from heat and season with salt and pepper. Serve the turkey breast sliced, topped with the gravy.

Chorizo & Caramelized Onion Cornbread Dressing

serves about 8 people

12 oz Mexican-style chorizo
2 white onion, diced
2 stalks celery, diced
8 cups crumbled cornbread
3 cups chicken or turkey stock
4 eggs
4 tbs butter, cold
1/2 teaspoon salt
1/4 teaspoon ground black pepper

***** Preparation ******

Preheat oven to 350 degrees.

In a large skillet, brown the chorizo. (If the sausages came in casings, remove the casings first.). Cook until crumbled and cooked through. Remove from pan. Drain out the oil from the pan, leaving 2 tablespoons.

Add the onions to the pan and cook for about 10 minutes until very soft and slightly golden. Add the celery and cook for another 5 minutes.

Toss together the crumbled cornbread, chorizo and onion-celery mixture.

In another bowl, whisk together the chicken stock, eggs, salt and pepper. Add this to the cornbread and stir together.

Butter a 9x13-inch casserole dish and fill with the cornbread mixture. Cover with foil and bake for 20 minutes. Remove the foil and bake another 10-15 minutes until top is golden and dressing is cooked through.



Roasted Poblano and Crema Mashed Potatoes

serves 8-10 people

5 lbs yukon gold potatoes

3 small poblano chilies

1 cup Mexican crema (or sour cream)

salt and pepper

1 cup milk , as needed

***** Preparation ******

Cut the potatoes into chunks and put in a pot with cold water to cover. Bring to a boil and cook until tender.

Meanwhile, place the peppers over a live gas flame and char, turning as needed, until all sides are roasted. Place into a bowl and set aside to cool.

Drain the potatoes and place back into the pot. Rub the black off the peppers (it's OK if there is still some skin on there). Tear the peppers open and discard the stem and seeds. Cut the peppers into small pieces and add to the potatoes. Add the crema to the pot. Mash, adding milk if needed. Season well with salt and pepper.

Celery & Apple Slaw with Toasted Walnuts, Cotija Cheese and Cider Vinaigrette

serves 6-8

2/3 cup apple cider vinegar

2 tbl honey

2/3 cup olive oil

1/4 tsp red chili flakes

1 tsp salt

6 stalks celery, peeled and cut into thin slices

4 large Fuji apples, thinly sliced

1 cup walnut pieces, toasted

2 cups crumbled Cotija cheese

1 lemon, zested and juiced

1 cup chopped parsley

***** Preparation ******

In a large bowl, whisk together the vinegar, honey, olive oil, red chili flakes and salt.

Add in the celery, apple, walnuts, cotija cheese, parsley, lemon juice and lemon zest. Toss together and taste. Season with more salt and pepper as needed.