

Thanksgiving Wine Pairing Guide

Your kitchen, our wine. Use this pairing guide to help plan the perfect Thanksgiving meal. Take the guesswork out of your shopping list this holiday!



Main Course & Dinner

Turkey Poultry Steak



Brownies Pies Shortbreads





Sides

Honey Baked Ham Fresh Salad Veggie Casseroles



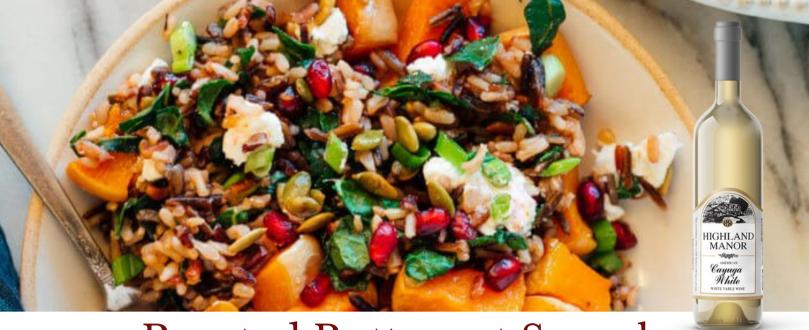




www.highlandmanorwinery.com

Buy in Store

Monday - Saturday 10-6 CST Sunday 12-6 CST



Roasted Butternut Squash, "Pomegranate, and Wild Rice "Stuffing"

PAIR WITH HIGHLAND MANOR WINERY'S CAYUGA WHITE

Roasted Butternut Squash

- 1 small-to-medium (2 to 2 1/2 pounds) butternut squash, cut into 3/4-inch
- 1 1/2 tablespoons extra-virgin olive oil 1/4 teaspoon fine sea salt

Dressing

- 1/4 cup extra-virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon maple syrup
- 1 tablespoon grated fresh ginger
- 3/4 teaspoon fine sea salt

ORIGINAL RECIPE LINK



Order Online

www.highlandmanorwinery.com 931-TRY-WINE (931-879-9463)

Wild Rice & **Toppings**

- 2 cups wild rice, rinsed
- 4 ounces kale, ribs removed and chopped small (preferably the Tuscan variety, about 1/2 bunch or 2 cups)
- 3/4 cup chopped green onion (from 1 large or 2 medium bunches), divided
- 4 ounces goat cheese (about 2/3 cup crumbled)
- Arils from 1 medium pomegranate, or 1/2 cup chopped dried cranberries
- 1/2 cup raw pepitas (green pumpkin seeds)
- 1 teaspoon extra-virgin olive oil
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon

Buy in Store

Monday - Saturday 10-6 CST Sunday 12-6 CST 2965 South York Hwy Jamestown, TN 38556

Butter and White Wine Roasted Turkey

- 1. The night before roasting your turkey, remove any giblets and the neck and pat the turkey dry with paper towels. Place the turkey in a large baking dish. Place turkey (uncovered) in the fridge overnight.
- 2. Remove the turkey from the fridge one hour or so before roasting.
- 3. Preheat the oven to 425 degrees F. Place the turkey in a roasting pan, breast-side up. Fill the cavity with stuffing. If you choose not to do stuffing, you can add a mixture of fresh herbs, like sage, thyme and rosemary. Tie the legs loosely together with kitchen twine. Tuck the wings under the turkey.
- 4. In a large bowl, whisk together the white wine and the melted butter. Take a piece of cheesecloth and fold it until you have a 4-layer, 12-inch square. Submerge it in the wine and butter and let it soak for 10 minutes.
- 5. Rub the turkey all over with the softened butter. Season with salt & pepper. Remove the cheesecloth from the wine butter. Cover the turkey breast with the 4 layer cheesecloth. Roast for 30 minutes. Baste the turkey with the remaining butter and wine mixture in the bowl.
- 6. Reduce the heat to 350 degrees F. Roast the turkey for 1 hour 45 minutes or about 2 hours, basting every 30 minutes with the butter and wine in the bowl, or the drippings from the bottom of the roasting pan.
- 7. After 2 hours, gently remove the cheesecloth. Continue to baste the turkey liberally with the drippings or the butter and wine. Roast it for about 60 more minutes, until the temperature taken in the thigh reaches 180 degrees F.
- 8. Once the turkey is finished, let it rest for 30 to 60 minutes before slicing.

Order Online

www.highlandmanorwinery.com (931–879–9463)

Buy in Store

Monday - Saturday 10-6 CST Sunday 12-6 CST

2965 South York Hwy, Jamestown, TN 38556



Ingredients

1 15-pound whole turkey
2 cups dry white wine
an assortment of fresh
herbs like sage, rosemary
and thyme
12 tablespoons unsalted
butter melted
4 tablespoons unsalted
butter