



NP Somm Club Food and Wine Pairing Adventure

November, 2019

I can't believe Thanksgiving is around the corner again. It is one of my favorite American Holidays. What I love the most about it is the long hours of cooking and drinking wine with family and friends. With that said, there is no surprise that our club recipe this month is a recipe for the perfect Thanksgiving Turkey.

My friend Master Chef Bernard sent me two of his favorite Turkey recipes, and I picked the one that appealed to me more as it is a recipe for a whole turkey. However, if you are celebrating Thanksgiving in a very intimate setting and do not want to prepare a whole bird, please ask me and I will send you the second recipe. It is for a stuffed Turkey breast that sounds very delicious and can be prepared for just 2 people or a big party as you wish!

Bon Appétit & Nazdrave

Nadia Pavlevska

Executive Chef Bernard Guillas

Maître Cuisinier de France Bernard Guillas is the executive chef of the La Jolla Beach and Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark AAA 4-diamond Marine Room restaurant in La Jolla, California. In 2018, Chef Bernard was inducted in to the Académie Culinaire de France as well as the Disciples of Escoffier International. An avid culinary explorer, Guillas has a roster of impressive credits that include appearances on The Today show, Martha Stewart Radio, James Beard House, Food Arts Magazine and the Discovery Channel's Great Chefs of the World television series. Guillas was named Chef Magazine's Chef of the Year and San Diego's Best Chef numerous times. Guillas is the author of two award winning cookbooks, Flying Pans "Two Chefs One World" and "Two Chefs One Catch: A Culinary Exploration of Seafood", co-authored with chef Ron Oliver. Flying Pans was awarded two IACP book of the year awards in the categories of Chefs and Restaurants and the coveted People's Choice and top 10 Cookbook at Book Expo America. Two Chefs One Catch was awarded cookbook of the year by the San Diego Book Awards Association

Blood Orange Lavender Glazed Turkey

Winter Root Vegetables, Black Muscat Gravy

(Serves 8 family style)

Glaze

- 1 cup blood orange juice
- 1/2 cup pomegranate molasses
- 1/4 cup maple syrup
- 1/4 cup seasoned rice vinegar
- 1/4 cup Cointreau liqueur
- 1 teaspoon dried lavender flowers
- 1/4 teaspoon star anise powder

Combine all ingredients in small saucepan over medium heat. Bring to simmer. Reduce to syrupy consistency. Strain through fine sieve. Set aside

Turkey

- 2 heads garlic
- 3 tablespoons olive oil
- 1/4 cup chopped sun dried apricots
- 2 tablespoons chopped lemon thyme
- 1 tablespoon chopped sage leaves
- 1 18-pound free range turkey
- to taste sea salt and freshly ground black pepper
- 1 cup peeled cipollini onions
- 30 small new potatoes, halved
- 20 baby carrots, peeled
- 20 baby beets, peeled
- 3 medium parsnips, peeled, cut into 1/2 inch pieces
- 1/2 cup unsalted butter
- 1 bouquet fresh herbs

Preparation:

Pre-heat oven to 350°F. Cut garlic heads in half crosswise. Place cut side down in casserole dish. Drizzle with 1 tablespoon olive oil. Cover. Cook 30 minutes or until soft. Squeeze pulp into mixing bowl. Mix with sun dried apricots, thyme and sage. Carefully insert fingers between skin and flesh of turkey to loosen. Evenly spread garlic mixture under skin of breasts and legs. Rub remaining olive oil over entire turkey. Season inside and out with salt and pepper. Bake in roasting pan, breast side up. Brush with glaze every 30 minutes. After 2 1/2 hours surround turkey with vegetables. Dot with butter. Season vegetables with salt and pepper. Cook 1 hour or until internal temperature

reaches 160°F at thickest part of thigh. Transfer turkey to ceramic serving platter. Surround with root vegetables. Garnish with herb bouquet before serving

Black Muscat Sauce

**	reserved neck and giblets
2 tablesp.	grapeseed oil
3/4 cup	diced red onions
1/2 cup	diced celery
4 sprigs	thyme
1/2 cup	raisins
3 tablesp.	unsalted butter
3 tablesp.	flour
1/4 cup	sherry vinegar
1 cup	black Muscat wine
3 quarts	chicken stock
to taste	sea salt and freshly ground black pepper

Preparation:

Reduce chicken stock to 1 quart in large sauce pot. Set aside. Cut necks into 2-inch pieces, using cleaver. Add oil to large sauce pot over medium high heat. Add neck and giblets. Brown on all sides. Reduce heat to medium. Add onions, celery, thyme, raisins and butter. Cook 5 minutes, stirring often. Stir in flour. Cook 1 minute. Add vinegar, black Muscat and chicken stock. Bring to simmer. Cook 15 minutes or until sauce consistency, stirring often. Season with salt and pepper. Strain through fine sieve. Transfer to sauce boat