

1. South American inspired Cumin and Oregano Rubbed Turkey with Chorizo And Cornbread Stuffing



16-pound turkey, fresh or defrosted
3-4 cups Cornbread Stuffing (recipe below)
Kitchen string
Cumin Rub (recipe below)
1½ cups (3 sticks) unsalted butter

CUMIN RUB

½ cup (1 stick) unsalted butter
2 tablespoons cumin
5 tablespoons dried oregano
3 tablespoons smoked paprika (hot)
2 tablespoons salt
2 tablespoons fresh-cracked pepper
¼ cup olive oil

In a small saucepan, melt the butter and combine with seasoning and olive oil in a mixing bowl.

Set aside to cool

CORNBREAD STUFFING

4 8½-ounce boxes cornbread mix
1 cup toasted pine nuts
1 cup (2 sticks) unsalted butter, melted
2 large Spanish onions, chopped
10 cloves garlic, minced
4 small (7 ounces) chorizo sausages, diced
2 roasted red bell peppers, chopped
1 cup fresh oregano, chopped
Salt and pepper to taste

Instructions:

Preheat the oven to 400 degrees.

Loosely stuff the turkey with the stuffing.

Pull the legs together so that they overlap.

Use the kitchen string to tie the legs together. Spoon any leftover cornbread stuffing into a buttered ovenproof casserole dish.

Bake in a 350-degree oven, uncovered, for 20-25 minutes, or until crispy and golden brown.

Using your hands, gently rub about half to three quarters of the cumin rub over the exterior of the turkey, working it lightly into the skin.

Reserve the remaining rub for basting the turkey during roasting.

Place the turkey on a rack in a large roasting pan.

Roast uncovered for 30 minutes until the skin starts to brown, then cover with aluminum foil.

Meanwhile, in a small saucepan, melt the 3 sticks of butter over medium heat. Stir in the remaining rub.

Set aside, covered, to keep warm.

Use a pastry brush to baste the turkey with the seasoned butter every 30 minutes during roasting.

Reduce the heat to 325 degrees and roast the turkey for about 4 ½ hours, or until the juices run clear when the meat is pricked, the leg joints feel loose, and a meat thermometer registers 180 degrees when inserted in the thickest part of the thigh. Check the stuffing: the thermometer should register 165 degrees when inserted into the center of the stuffing.

Bake the cornbread according to package directions.

Let the bread cool.

Remove the bread from the pan and crumble to make coarse breadcrumbs. To toast the pine nuts, bake them on a baking sheet in a 300-degree oven for approximately 5 minutes until they turn golden brown.

Watch carefully as they will burn fast. Immediately remove the nuts from the pan to a clean dish to stop them cooking.

In a medium sauté pan, melt the butter over medium heat. Sauté the onion and garlic until translucent but not browned, about 5 minutes.

In a large bowl, combine the breadcrumbs, pine nuts, sautéed onion and garlic, sausages, red pepper and oregano, mixing well.

Season to taste with salt and pepper.

Reserve 3 to 4 cups of the stuffing to stuff the turkey.

Wine pairing for this dish - Chilean Carmenere

2. Crispy Scallop and Potato Sandwiches with Citrus Butter Sauce



Crispy Scallop and Potato Sandwiches 12 x large scallops, cleaned and de-bearded
Course salt, to taste
Freshly ground pepper
3 x large baking potatoes, peeled and washed
2 x tablespoons flour (30ml)
1/2 cup vegetable oil (125 ml)

Citrus Butter Sauce

2 Tbsps of fresh lemon juice (30ml)
2 Tbsps fresh orange juice (30ml)
1/4 cup of lime juice (60 ml)
1 Tbsps of sugar (15 ml)
2 Tbsps of butter, cold and cut into 1/2 inch cubes
1 fresh chervil or oregano (30 ml)
Salt and pepper to taste Directions:

Crispy Scallop and Potato Sandwiches

1. Preheat oven to 250 degrees F (120 degrees C) to keep prepared scallop sandwiches warm.
2. Slice each scallop crosswise into 1/2" disks, pat dry and season with salt and pepper. Place on a paper toweled lined tray. Keep refrigerated until ready to use.
3. Shred potatoes lengthwise using a cheese grater. Place the shredded potato in a clean cotton kitchen towel. Pull up the corners of the towel and tightly squeeze over the sink until all the water has been pulled from the potatoes.
4. Place potatoes into a bowl and fluff lightly with a fork. Add flour and toss lightly. Season with salt.
5. Using half the shredded potatoes prepare 12 approximately 1.5 'in diameter small mounds and place onto a parchment lined tray. On each mound of potatoes place a scallop. Using the remainder of the shredded potatoes cover each scallop.
6. Place 2 large non-stick skillet over medium high heat. Add oil and heat for 2 minutes, or until oil is almost smoking.

7. Using a spatula, carefully place 4 sandwiches into each skillet making sure they keep their shape. Lower heat slightly and allow sandwiches to cook for 4 minutes or until golden brown and crispy. Carefully turn and brown the other sides. When all are brown and crispy, remove sandwiches from skillet and place on a paper towel to allow oil to drain.

8. Keep warm in an oven of 250 degrees F (120 degrees C) while preparing the citrus butter sauce

Citrus Butter Sauce

1. Add the citrus juices and sugar to a small skillet.
2. Bring mixture to a simmer over medium heat, allow liquid to reduce slightly (simmer for about 4 minutes).
3. Using a whisk, slowly whisk butter cubes in a bit at a time, until well incorporated and smooth.
4. Add the chervil / oregano and season to taste with salt and pepper
5. Spoon equal portions of the sauce onto warm plates and top with 2 of the crispy scallop sandwiches.

Wine pairing for this dish - Cru Select French Viognier

3. Seafood Sensation



2 cups cooked shrimp
1 cup diced scallops
1 cup cooked and diced lobster meat
1 cup crab meat
1 tbsp lemon or lime juice
hot sauce to taste (make as hot or mild as you like)
1 tsp diced garlic
1 tbsp butter
1/2 cup French Colombar
Salt and pepper to taste
1/2 tsp. Italian seasoning
Preparations:

In a medium size saucepan over low heat, sauté your garlic in half the butter.
Slowly add the scallops, browning them nicely.
Then add your lobster meat and spices.
Add in the rest of the butter and the lemon or lime juice.
The shrimp and crabmeat are last with the salt and pepper.
Slowly add your wine, making sure to mix everything together thoroughly.
It's very important to make sure not to over cook anything or you will wind up with rubbery seafood.
Stir over a low heat until most of the liquid is gone.
You can serve this tasty medley over rice or salad.
A lovely garnish would be freshly chopped chives and a slice of lemon. A twist to this dish would be to wrap everything in tin foil and grill it on the bbq. You'll get a lovely smokey taste to your seafood if you throw in some hickory chips.
Whatever or however you decide to make this dish, just Enjoy!

Wine pairing for this dish - Gewürztraminer or Johannisberg Riesling.

4. Chicken Italiano

6 boneless, skinless chicken breasts
2 cups crumbled cheese (asiago, parmesan, mozza, and jack)
1 can cream of mushroom
1/2 cup of Legacy Chardonnay
1 pkg. of Long Grain and Wild Rice stuffing mix
1/4 cup melted butter
1 tsp Sundried Tomato herb mix
1 tsp Italian herb mix
Preparation:

In a deep casserole dish place your chicken and sprinkle on both herb mixtures.
Cover with the cheese and set aside.
In a small bowl combine your mushroom soup and the wine, blending until smooth and pour over the chicken.
Combine both stuffing packages with the melted butter and sprinkle over the chicken.
Cover and bake in a 350 oven for about 40 minutes.
Uncover and bake for another 5 to lightly brown the top.
Serve this terrific meal with raw veggies and dip or a great light spinach salad.

Wine pairing for this dish - Chardonnay,Chardonnay/Semillon

5. Autumn Chicken Potato Salad

1 lb. small red potatoes, cubed
1/2 cup Ranch dressing (peppercorn)
2 tbsp. chopped fresh dill or 1 tbsp. of dry dill
2 1/2 tbsp. of Dijon mustard
3 skinless chicken breast halves, sliced thinly
1 tbsp. olive oil
2 tbsp dry white wine (Legacy Trebbiano)
1 1/2 cups chopped yellow and green peppers
1/2 cup chopped fresh cilantro
Preparations:

Cook potatoes in boiling salted water for about 15 minutes or until fork tender; drain.
Blend dressing, dill, mustard and wine.
Cook chicken in oil over medium heat for about 3 to 4 minutes per side or until cooked through.
Blend cooked chicken, potatoes, cilantro and bell peppers in a large bowl.
Pour dressing over the mixture, toss gently until coated.
Serve this wonderful salad as a meal all on its own.

Wine pairing for this dish - Gewurztraminer,French Sauvignon Blanc

6. Beef Stew with a Twist

2 1/2 lbs. stewing beef, 1 inch cubes
1 1/2 cups roughly chopped red onions
4 gloves minced garlic
5 large mushrooms scrubbed and chopped roughly
1 medium roma tomato, seeded and skinned
1/2 cup extra virgin olive oil
1 bottle 750ml Legacy Sangiovese
3 tsps freshly grated peppercorns
Salt to taste Preparations:

Heat the olive oil in a large pot.

Once the oil is hot, add the beef, onions and garlic, searing for about 2 minutes.

Make sure to stir frequently to avoid any sticking and burning.

Add all the wine, mushrooms and tomato.

Season with the salt and pepper and bring to a boil.

Simmer on a low heat for about 1.5 to 2 hours.

Check occasionally to make sure there is still enough liquid.

Wine pairing for this dish – Sangiovese

7. GRILLED FLANK STEAK with BACON BALSAMIC REDUCTION

Cooking spray

2 tablespoons triple peppercorns

1 flank steak, about 1 1/4 pounds

Salt

2 teaspoons garlic flakes

4 slices bacon, diced

1/2 cup balsamic vinegar

1/2 cup reduced-sodium beef broth

2 teaspoons cornstarch

2 tablespoons chopped fresh parsley leaves Heat a stove-top grill pan or griddle with cooking spray over medium-high heat to preheat. Place peppercorns in plastic bag and smash with the flat side of meat mallet, or bottom of heavy skillet, until crushed. Season both sides of flank steak with crushed peppercorns, salt and garlic flakes.

Place steak on hot pan and cook for 5 minutes per side for medium doneness. Remove from heat and let steak rest 10 minutes. Slice meat crosswise into thick slices.

While the steak is cooking, Place diced bacon in a large skillet over medium heat until brown and crisp. Add vinegar and bring to a simmer for 5 minutes, or until liquid reduces.

In a small bowl, add broth and cornstarch, whisking until cornstarch is completely dissolved, and add to skillet. Simmer 2 minutes to a full boil, until sauce thickens.

Remove from heat, spoon sauce over steak slices and top with parsley.

Wine pairing for this dish - Okanagan Red Meritage

8. GEMELLI WITH SAUSAGE AND SPINACH

3/4 pound gemelli or penne

Salt

2 tablespoons extra virgin olive oil

1 large onion, quartered lengthwise and slightly sliced crosswise

1 pound sweet Italian sausages, casings removed

1/2 teaspoon crushed red pepper

2 cups coarsley chopped spinach about 4 ounces

1/2 pint red grape tomatoes

1/2 cup freshly grated Parmesan cheese In a large pot of boiling salted water, cook the gemelli until just al dente. Drain the gemelli, reserving 1 cup of the cooking water.

Meanwhile, in a large ,deep skillet, heat the olive oil until shimmering. Add the onion and cook over moderatley high heat, stirring, until softened, 4 to 5 minutes. Add the sausage and crushed red pepper and cook, breaking up the meat with back of spoon,until no trace of pink remains, about 5 minutes. Add the spinach and tomatoes and cook just until softened, about 3 minutes.

Add the gemelli and reserved cooking water to the skillet and cook over moderate heat, lightly crushing the tomatoes, until heated through, about 2 minutes; season with salt. Transfer the pasta to bowls, sprinkle with Parmesan and serve.

Wine pairing for this dish - Italian Bararesco

9. Spanish Paella



2 x Chicken breasts, skin removed and cut into large chunks

2 x Chorizo sausages, cut into 1 inch pieces

2 x onions, peeled and chopped

10 x whole cloves garlic, peeled

28 oz can whole tomatoes

2 cups Arborio rice

3 cups chicken stock

1 cup of RQ09 Spanish Tempranillo Cabernet Sauvignon

3 x bay leaves

1 sprig fresh rosemary

1 x red pepper, seeds removed and chopped

1 x lb. of shrimp, shelled and deveined. Heat a large flat saute' pan. Add a splash of olive oil and begin to brown the chicken and chorizo sausage.

Once browned set aside on a separate plate.

Add the onions to the hot pot and small splash of oil, saute' until golden.

Add garlic and stir for a few moments.

Add tomatoes, breaking them up with a wooden spoon.

Add rice, stock, wine, bay leaves, roesmary, red pepper, the reserved meat and the shrimp.

Bring to a simmer and cook over medium heat until the liquid has absorbed and the rice is tender, about thirty minutes.

Wine pairing for this dish - Spanish Tempranillo Cabernet Sauvignon

10. Fast Pasta



Spaghetti WITH ROASTED PEPPERS, PLUM TOMATOES, GOAT CHEESE AND FRESH BASIL. 2 tbsp olive oil

1 small onion, chopped

2 garlic cloves, minced

4 plum tomatoes, chopped

1/2 tsp salt

1/2 pkg (227g) spaghetti or spaghetti

2 roasted red peppers, preferably home-roasted, cut into thin strips

1/3 cup black olives pitted

1/4 tsp hot chili flakes

One 130g pkg creamy goat cheese, crumbled

1/3 cup shredded basil

salt to taste 1) Bring a large pot of salted water to a boil. Meanwhile, in a large wide saucepan, heat oil over medium heat.

Add onion and saute a couple of minutes.

Add tomatoes and salt, Stir occasionally just until tomatoes start to break down, 3 to 5 minutes.

2) Add pasta to boiling water and cook according to package directions. Once tomatoes have broken down, stir red peppers, olives and chili flakes. Drain pasta reserving about 1/4 cup pasta water. Stir pasta into sauce along with goat cheese, basil and as much pasta water as needed to make a creamier sauce.

Season with salt taste.

Wine pairing for this dish – Chianti

11. Thai Green Curry Chicken



- 1 - tbsp peanut oil
- 2 - shallots, finely chopped
- 2 - tbsp Thai Green curry paste
- 3 - skinless, boneless chicken breasts, cubed
- 3 - cups coconut milk
- 1 - cup water
- 3 - tbsp fish sauce
- 1 - tbsp sugar
- 2 - lime leaves
- 20 - whole Thai basil leaves
- 1 - cup snow peas
- 1 - large red pepper, julienne

- 1) Place oil in wok set over medium heat allow this to heat 10 - 20 seconds. Add shallots and curry paste. Cook shallots until opaque, do not brown.
- 2) Add chicken followed by milk, water, fish sauce, sugar and lime leaves. Stir ingredients together. Cook over medium heat for approximately 10 minutes. Reduce heat and continue to cook until the sauce is slightly thickened and chicken is cooked through.
- 3) Reduce heat to low add Thai basil, snow peas and red pepper. Let cook for 2 - 3 minutes and serve.
- 4) Serve over Jasmine rice

Wine pairing for this dish - Steep Slope German Thurgau

12. Baby Back Ribs



Rich, fatty, caramelized pork ribs with a sweetish, tangy, salty glaze.

Serves 3-4 3 lbs Pork Back Ribs

2 tsp sugar

2 tsp ground cumin

2 tsp chili powder

2 tsp paprika

1 tsp salt

1 cup Spicy Barbecue Sauce Preheat oven to 350F

Cut ribs into serving-size portions (about 3 ribs to portion)

Combine sugar, cumin, chili powder, paprika and salt and rub on both sides of ribs. Place in roasting pan, cover tightly with foil and bake for 1 hour 15 minutes or until fork tender. Remove roasting pan from oven. Pour off juices. Skim fat and add juices to barbecue sauce, if desired.

Place ribs on grill, brush with barbecue sauce and grill for 20 to 25 minutes, turning and basting every 5 minutes, or until glazed.

Serve with extra barbecue sauce on the side.

Wine pairing for this dish - Red Zinfandel

13. Roasted Chicken Fettuccini



6 Chicken legs, thighs & drumsticks separated
2 Cups basil leaves roughly chopped
4 Cups Cherry Tomatoes quartered
3 ripe plum tomatoes quartered
1 Bulb garlic, separated and peeled
675g Fettuccini
1-1/2 tsp red chili flakes
Olive Oil
Salt and pepper to taste

Preheat oven to 350F. Pat chicken dry with a paper towel and season with salt and pepper on both sides. Rub chicken with olive oil.

In a large bowl toss together the tomatoes, basil, red chili flakes and garlic. Drizzle with some olive oil and season lightly with salt and pepper. Add half of this mixture to the bottom of an oven safe pan that is large enough to lay the chicken pieces flat. Lay the chicken pieces on top of the tomato mixture trying not to overlap. Scatter the other half of the tomato mixture over top and around the chicken pieces.

Bake chicken for about 1-1/2 hours until chicken is falling off the bone, stirring once. When chicken is done allow to cool slightly. Once cool enough to handle remove skin and shred the chicken pieces back into the tomatoes, throwing out the bones as you go. Toss tomatoes and chicken together and season to taste.

Bring a large pot of salted water to boil. Add pasta and cook until al dente. Drain the pasta and pour the noodles into a large bowl. Toss with tomatoes and chicken and top with generous gratings of parmesan cheese.

Wine pairing for this dish - Valpolicella

14. Turkey Pecan Burgers



1-1/2 lb (750g) ground turkey
1/2 cup (125ml) ground flax seed
1/4 cup (50 ml) finely chopped pecans
1/4 cup (50ml) finely chopped red onion
1/4 cup (50ml) finely chopped fresh parsley
2 eggs, beaten
1 tsp (5ml) freshly ground black pepper
6 whole wheat, ciabatta or focaccia buns, toasted
Serves 4- 6 .

Mix together all ingredients, except buns; form into 6 patties. Cook on pre-heated medium hot barbecue or grill for 12 to 14 minutes, turning halfway through cooking time. Serve on buns with lettuce, sliced tomatoes, sliced red onions, mayonnaise and grainy mustard.

Wine pairing for this dish - Pinot Chardonnay

15. Beef Tenderloin with Ancho and Fennel Seeds



ACTIVE TIME: 20 MIN

TOTAL TIME: 1 HR 20 MIN

SERVES: 8

This luscious beef tenderloin won over more than a few skeptical cooks in a Test Kitchen, who agreed that the seemingly discordant spice combination of ground ancho, fennel seeds and star anise not only works, but works brilliantly.

- # 1 tablespoon plus 1 teaspoon fennel seeds
- # 1 star anise pod, broken into pieces
- # 2 tablespoons pure ancho chile powder
- # One trimmed 4-pound beef tenderloin roast
- # Salt and freshly ground pepper
- # 1/4 cup plus 2 tablespoons vegetable oil
- # 1 cup water

1. Preheat the oven to 450°. In a spice grinder, grind the fennel seeds and star anise to a powder. Transfer to a small bowl and stir in the ancho powder.

2. Set the tenderloin roast on a large rimmed baking sheet and season all over with salt and pepper. Sprinkle the spice mixture all over the tenderloin and evenly drizzle with the oil, then gently pat the spices into the meat. Roast the tenderloin in the upper third of the oven for 35 minutes, turning it over once using sturdy tongs, until browned all over and an instant-read thermometer inserted in the thickest part registers 135° for medium-rare meat. Transfer the roast to a carving board and let stand for up to 10 minutes.

3. Meanwhile, set the baking sheet over 2 burners and add the water. Simmer over moderate heat, scraping up the browned bits stuck to the bottom of the sheet, until reduced to 3/4 cup, about 3 minutes. Season the jus with salt and pepper and transfer into a warmed gravy boat. Carve the tenderloin into 1/3-inch-thick slices and serve with the jus.

MAKE AHEAD The spice-coated tenderloin roast can be refrigerated for up to 6 hours. Let stand at room temperature for 45 minutes before roasting.

Wine pairing for this dish - Pinot Noir

