

Santiago Canyon Winery

Culinary Concoctions

Turkey Cacciatore

Ingredients:

3/4 oz dried porcini mushrooms
2-1/2 lbs skinless, boneless turkey breast and thigh
3 Tbsp butter
2 Tbsp olive oil
1 small sprig rosemary
1 clove garlic, thinly sliced
1 bay leaf
2 medium onions, cut into 1" chunks
4 medium carrots, cut into 1" chunks
2 celery stalks, cut into 1" chunks
1/4 tsp dried marjoram
1/4 tsp dried sage
1/4 tsp dried thyme
Salt and pepper
2 Tbsp flour
1 cup dry red wine (Siena or Pinot Noir)
1 1-2 cups canned tomatoes, coarsely chopped
1 cup turkey or chicken broth

Directions:

Preheat oven to 400°. Soak the porcini in 2/3 cup warm water for 15 minutes. Lift them out of the liquid. Strain the liquid through a fine strainer or cheesecloth and reserve. Scrape off any sand left on the porcini and coarsely chop them.

Cut the turkey into 2" x 3" pieces. Melt butter and oil in a large heavy ovenproof sauté pan over medium high heat. Add turkey and the sprig of rosemary. Brown the turkey on all sides. Add garlic and bay leaf and cook until garlic is golden. Stir in the onions, carrots and celery. Sprinkle with marjoram, sage and thyme. Season with salt and pepper to taste. Sprinkle with flour and stir until dissolved. Stir in the wine, tomatoes, porcinis, strained liquid and half of the broth. Bring to a boil and transfer pan to the oven. Bake uncovered 35-40 minutes or just until the turkey is cooked through. If the sauce becomes too thick, stir in some of the remaining broth. Remove the bay leaf and rosemary sprig before serving over polenta or mashed potatoes. Six to eight servings, depending on your appetite.

Pairs well with JT Private Reserve Chardonnay or SCW Zinfandel