



Dry Creek Vineyard
Heritage Zinfandel & Herb Gravy

*Serve with your favorite turkey recipe and
Dry Creek Vineyard Heritage Zinfandel*

Many chefs consider poultry as a painter regards a blank canvas – an opportunity to be creative. This untraditional sauce bridges the gap between red wine and turkey and makes the perfect excuse to enjoy Dry Creek Vineyard Heritage Zinfandel with your Thanksgiving meal. The beauty of this recipe is that it can be made ahead of time so you can avoid the stress of last minute preparations and lumpy gravy. The quantities can be doubled if you are feeding a crowd.

- 2 ½ cups chicken stock (homemade or low sodium canned broth)
- 2 ½ cups veal stock or beef stock (homemade or low sodium canned broth)
- 1 cup + ¼ cup Dry Creek Vineyard Heritage Zinfandel
- 1 cup diced yellow onion
- ½ cup diced celery
- ½ cup diced carrot
- 2 cloves garlic – minced
- 2 tablespoons of olive oil
- 1 tablespoon fresh sage – chopped
- 2 sprigs of fresh thyme
- 1 bay leaf
- 1 ½ teaspoons poultry seasoning
- 4 tablespoons cornstarch
- Salt and pepper to taste

Add the olive oil to a medium saucepan and sauté the onion, carrot, garlic and celery over low heat until the vegetables are soft, but not brown. Add one cup of the Dry Creek Vineyard Heritage Zinfandel and simmer over medium heat until the wine is reduced by half. Add the beef & chicken stock, thyme, sage, and bay leaf. Simmer for 20 minutes.

Mix the cornstarch with ¼ cup Zinfandel until smooth. Add the mixture to the saucepan and simmer 1 minute to thicken. Strain the sauce into a clean saucepan and add salt and pepper to taste. Keep warm until serving or refrigerate.

Makes approximately 1 quart.

For more great recipes visit our web site at: www.drycreekvineyard.com
and click on “**Food & Wine.**”

