

PAIR UP

with Maria Terry



November 2018 – Re-Fresh French

Thanksgiving is a holiday of abundance, when recipes usually feed a hoard of people. If you don't have a hoard, the leftovers can be daunting. Here is a menu to consume and refresh those leftovers so you don't have to feel like you are eating the same meal for three to four days in a row. In fact, you can put together this Thanksgiving Leftovers Casserole in the process of "putting away the leftovers." Then, it is all ready to pop in the oven for your "re-fresh" French meal.

While the casserole is warming, start with a simple snack of salted cashews and a thirst-quenching cocktail. Vermouth is a fortified and aromatized wine that originated in France. Basically, it is wine spiked with brandy and infused with herbs and spices. Some are sweetened. Regal Rogue's "Lively White" is a semi-dry white vermouth from Australia. The winemaker uses a base wine of Hunter Valley Semillon and fortifies it with brandy. Then, the wine is infused with citrus fruits and herbs like thyme, elderflower, and chamomile. It is bursting with citrus and floral notes. Drink it over ice, or pump-up the citrus and elderflower flavors by using it in the Lively Rogue Cooler recipe.

Once your casserole emerges from the oven, serve it with a Beaujolais Nouveau. Nouveau is made from Gamay grapes grown in the Beaujolais region of France. Using "carbonic maceration," it is bottled a mere 6 – 8 weeks after harvest. This method produces a wine that is very low in tannin, with a high acidity. Look for lush, juicy aromas of grape, raspberry, cranberry, candied fruits, fig, banana, and even bubblegum. These fresh fruity flavors work well with the salty turkey, rich stuffing, and creamy potatoes. It is also lightly sweet, so it

will stand up to the sweetness of the cranberry sauce.

Since the first and second courses were already done before you even contemplated this meal, take a little time earlier in the day to assemble a few little Strawberry Hand Pies for dessert. The cream cheese in the crust gives it a tangy flavor that sets it apart from a traditional butter crust. It also tastes great with the strawberry filling. For your wine pairing, my first choice is sweet, pink, and bubbly. Try a Vin de Bugey-Cerdon from eastern France. It will take a bit of searching to find one but is well worth the effort. If you can't find the Bugey, look for anything sweet and bubbly.

So, go on. Pair Up!

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Lively Rogue Cooler

INGREDIENTS

2 ounces Regal Rogue Lively White
1 teaspoon St. Germain Elderflower Liqueur
1 wedge of lemon
1 wedge of lime
Tonic water

DIRECTIONS

In a tall Collins glass, add Regal Rogue Lively White and St. Germain. Fill with ice and tonic water. Squeeze a wedge of lemon and a wedge of lime into the glass. Add a sprig of rosemary and give it a brief stir.

Yield: 1 drink

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Thanksgiving Leftovers Casserole

INGREDIENTS

4 cups stuffing
3 cups chopped turkey
2 cups mashed potatoes
1 cup green bean casserole
1/4 cup cranberry sauce
1 cup turkey gravy, divided
1/4 cup dried cranberries for garnish, if desired

DIRECTIONS

Preheat oven to 375°F. Spray a 9x9-inch baking dish with non-stick cooking spray.

Spread half of the stuffing in the bottom of the baking dish. Top with the turkey. Top with 1/4 cup of the gravy. Spread the cranberry sauce and green bean casserole over the turkey.

In a larger bowl, stir together the remaining gravy and mashed potatoes. Spread in the casserole. Spread the rest of the stuffing over the mashed potatoes.

Bake for 40 minutes or until heated through. Top with dried cranberries before serving.

Yield: 6 servings

Strawberry Hand Pie

INGREDIENTS

Dough 1 9-inch pie crust
1/2 cup softened butter
4 oz. softened cream cheese
1 cup flour

Filling

1 cup chopped strawberries, fresh or frozen
1/4 cup sugar
1 teaspoon vanilla
Zest of half a lemon
2 Tablespoons cornstarch
1 egg, beaten (for egg wash)
Extra sugar for sprinkling
Topping: whipped cream, ice cream, or powdered sugar

DIRECTIONS

With a mixer, cream butter and cream cheese together until light and fluffy. Add in flour and mix just until the dough comes together. Place dough in plastic wrap and chill for 30-60 minutes.

Preheat oven to 350. Place parchment paper on a pan and set aside. On a floured or powdered sugared surface, knead the dough a couple of times until it is a nice round ball.

Roll dough into a circle with a rolling pin, about 1/4" thick. Using a 3" biscuit cutter, cut out as many dough rounds as possible (about 5-6). Place dough rounds on a sheet pan. Form the dough back into a ball and roll out again. Cut out 5-6 more rounds. (Because of the cream cheese in the dough, it will not get tough or overworked like traditional pie dough.)

In a small bowl, gently combine chopped strawberries, sugar, vanilla, lemon zest, and cornstarch.

Fill each pie round with 1-2 Tbsp of filling. Take one side of the dough and pull it over the filling. Use a fork to crimp the edges together and poke an air hole at the top of the pie. Brush each pie with egg wash. Sprinkle with white sugar.

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Bake for 30-35 minutes or until pie is golden brown. Cool completely.

Sprinkle with powdered sugar, ice cream, or whipped cream.

Yield: 12 little pies