



* TURKEY STOCK

Makes 6 litres

- 4.5 lb (2 kg) **turkey bones**, raw & rinsed in cold water (may include backs & necks)
- 4 cloves garlic, skin-on, coarsely chopped
- 2 medium onions, coarsely chopped
- 2 medium carrots, coarsely chopped
- 3 celery stalks, coarsely chopped
- 1 bay leaf
- 6 sprigs fresh Italian parsley
- 2 sprigs fresh thyme
- 6 black peppercorns
- 2 gal (8 L) cold water

Place all ingredients into large soup or stock pot. Bring to a low boil and simmer for 2-3 hours, skimming as required. Strain through a fine sieve, then separate into smaller containers and cool as quickly as possible. Stock may be refrigerated for up to 4 days or frozen for 4-6 months.

TURKEY DRUMSTICK CASSOULET

Makes 4 servings

- 4 **turkey drumsticks**
- 1 cup (250 mL) onion, diced
- 2 Tbsp (25 mL) garlic, chopped
- 2 Tbsp (25 mL) olive oil
- 1/4 cup (50 mL) red wine
- 1 - 28 oz (796 mL) can diced tomatoes
- 1 cup (250 mL) **turkey stock*** OR chicken
- 1 - 19 oz (540 mL) can romano beans
- 1 bunch Swiss chard
- 1/2 tsp (2 mL) sea salt
- Fresh ground black pepper to taste

Brown drumsticks in deep frying pan over medium-high heat then set aside. Sauté onion and garlic until translucent, then deglaze with red wine. Add tomatoes, stock, seasonings and stir. Add drumsticks back to pan and simmer with a loose cover for about 15 minutes. Add Swiss chard and romano beans; cook until drumsticks are done, about 10 minutes. Serve with fresh cooked pasta and Parmesan cheese.

Serve with: Winds of Change Chardonnay/Viognier (Fairtrade & Organic White Wine, South Africa) or Badia a Coltibuono Chianti Classico DOCG (Organic Red Wine, Italy)

TURKEY DRUMSTICKS WITH PORTABELLA MUSHROOMS AND CRANBERRIES

Makes 4 servings

- 4 **turkey drumsticks**
- 1 cup (250 mL) onion, diced
- 1 Tbsp (15 mL) garlic, chopped
- 2 portabella mushrooms, diced
- 2 Tbsp (25 mL) flour
- 1 cup (250 mL) red wine
- 2 cups (500 mL) **turkey stock*** OR chicken
- 1/4 cup (50 mL) cranberry juice
- 1/4 cup (50 mL) dried cranberries
- 1 Tbsp (15 mL) fresh rosemary, chopped
- 1/2 tsp (2 mL) sea salt
- Fresh ground black pepper to taste

Brown drumsticks over medium-high heat in deep frying pan then set aside. Sauté onions, garlic and mushrooms until lightly brown then add flour and sauté for another 2 minutes. Add wine and deglaze, then add stock and cranberry juice. Stir. Return drumsticks to pan and simmer loosely covered for 15 minutes. Add cranberries, rosemary and seasoning; continue to cook for 10 minutes. Serve with mashed potatoes.

Serve with: Fuller's Honey Dew Organic Ale (UK) or Wandering Grape Malbec/Merlot (Fairtrade Red Wine, Argentina)