



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2015 Selections

www.localstastingroom.com

707. 857.4900

Turkey Roulade Stuffed with Mushrooms

Servers 10. Pair with 2011 Munselle Shadrach Chardonnay.

Ingredients:

- 2 tbsp. olive oil
- 2 medium onions
- 1 tsp. sugar
- 12 oz. white or cremini mushrooms
- ½ c. dry white wine
- 1½ c. coarse bread crumbs
- 8 medium sage leaves
- ¼ c. chopped fresh flat-leaf parsley leaves
- ⅓ c. chopped fresh flat-leaf parsley leaves
- 1 boneless turkey breast
- 4 tbsp. margarine or butter
- 3 c. turkey or chicken broth

Directions:

Preheat oven to 375 degrees F. Arrange roasting rack in roasting pan.

In 12-inch skillet, heat oil on medium. Add onions; sprinkle with sugar and ⅛ teaspoon salt. Cook 20 minutes or until golden brown, stirring occasionally.

While onions cook, trim and chop mushrooms. Add mushrooms and wine to skillet. Increase heat to medium-high. Cook 5 minutes or until

mushrooms are tender, stirring occasionally. Transfer contents of skillet to large bowl; cool. Stir in bread crumbs, sage, and ¼ cup parsley.

Place turkey on large cutting board, smooth side down. On left breast, cut along right side of tenderloin to separate from breast without cutting tenderloin off completely. Fold tenderloin back until flat but still attached to breast along left side. Repeat on right breast, cutting along left side of tenderloin and folding back. Cover surface of turkey with 2 large sheets plastic wrap. Using flat side of meat mallet or heavy rolling pin, pound turkey until about ¾ inch thick all over. Discard plastic wrap.

Sprinkle turkey with ½ teaspoon each salt and pepper. Spread stuffing in even layer on breast. Starting with short side, roll breast in jelly-roll fashion. Place seam side down. Using 16-inch pieces of kitchen string, tie roulade tightly at 2-inch intervals. Place roulade on rack in pan. Brush liberally with half of margarine. Sprinkle with ½ teaspoon salt. Pour broth and 1 cup water into bottom of pan. Roast 1½ to 2 hours or until turkey is cooked through (165 degrees F), basting with remaining margarine halfway through. Remove from oven; transfer to large cutting board. Cover loosely with aluminum foil; let stand at least 10 minutes. Remove and discard strings.

While roulade rests, strain pan juices into gravy separator. To serve, sprinkle all but 1 tablespoon remaining parsley onto roulade, patting to adhere. Slice roulade; transfer to serving platter. Garnish with sage leaves. Sprinkle with remaining 1 tablespoon parsley. Serve with juices.

