



## *Stags' Leap*

### A STEW FOR WINTER SOLACE

The cool dark of winter twilight can become a stage for the fragrant roasting of vegetables and the slow bubbling of a stew, accompanied by a gathering of friends and family who might not have time in the busier summer and early harvest seasons to linger into the night for the satisfaction of a well-rounded conversation.

The Stags' Leap Turkey Stew was created to fulfill exactly this need to be well-fed, and well-befriended, in the winter months. It can be made with turkey or game left-over from another meal (after a holiday, for instance), in which case the cooking has already been started. The simple addition of roasted vegetables, wild mushrooms, and a robust wine make this a hearty meal, to be served along with a crusty country bread.

Instead of traditional stew vegetables such as potatoes, carrots, celery, and commercial mushrooms, this recipe uses savory roots and vegetables from fall and early winter, such as sweet potatoes or yams, fennel, and wild Porcini mushrooms, along with either Portobello or Cremini (baby Portobello) mushrooms.

A bottle of red or white wine reduced by three-quarters adds complexity and acidity to balance the richness of the turkey, and the savory sweet flavors of the fall vegetables.



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### RECIPE: STAGS' LEAP TURKEY STEW WITH ROASTED VEGETABLES AND WILD MUSHROOMS

Paired with Stags' Leap Winery 2002 Napa Valley Viognier or  
2001 Napa Valley Petite Syrah

#### **Ingredients (serves 6 to 8):**

- 2-2 1/2 pounds cooked boneless turkey meat, (leg meat is preferred for its moister, richer flavor)
- 2 14-ounce cans beef broth
- 2 14-ounce cans chicken broth
- 2 cubes chicken bouillon
- 1 ounce dried Porcini mushrooms
- 1/3 cup olive oil
- 2 onions, cut into 1/2 inch dice
- 1 pound Portobello or Cremini mushrooms (sliced)
- 6 ounces peeled garlic cloves: separate and finely chop 2 tablespoons, leaving remaining cloves whole
- 1 bottle of dry white wine or red wine
- 1/4 cup flour
- 1 teaspoon fennel seed
- 2 pounds yams peeled and cut into 3/4 inch dice (garnet or jewel preferred, sweet potatoes or butternut squash can be substituted)
- 2 bulbs fennel, cut into 1/2 inch dice, including the core
- Salt to taste
- 1-2 tablespoon ground black pepper



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### **Directions:**

Preheat oven to 400° Fahrenheit

Trim turkey meat off the bones and dice meat into approximately 1 inch cubes. Place aside.

*Broth:* To create a turkey broth, place leftover bones in large sauce pan and cover with 4 cans broth and bouillon cubes. Bring to a simmer for 20 minutes and strain. Discard bones.

*Roasting Vegetables:* While the broth simmers, in a large oven-proof sauté pan or roasting pan, toss the yams (or squash), whole garlic cloves and diced fennel with olive oil, salt and pepper. Roast for approximately 30–45 minutes, stirring every 10 minutes, until vegetables are browned and tender.

*Stew:* To reconstitute dried Porcini mushrooms: place Porcini in small bowl. Pour 1 cup of warm turkey broth over mushrooms. Let them sit for 10 minutes. Strain mushrooms and reserve liquid. Look at each mushroom and remove any sand, then coarsely chop. Slowly strain mushroom broth back into the turkey broth, discard last tablespoon if it contains any sand.

Heat a large sauce pan, add olive oil and chopped onion, cooking until lightly brown. Then add sliced fresh Cremini/Portobello mushrooms, 2 tablespoons chopped garlic and continue to cook until mushrooms are softened.

Add the bottle of dry white wine (or red wine) and reduce the wine by three-quarters to approximately 1 cup (about 5-10 minutes).



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Add turkey broth and bring to a simmer.

To thicken the stew, make a paste of the ¼ cup flour with enough water to make it the consistency of heavy cream. After stew has returned to simmer, gradually add flour mixture, stirring constantly until mixture is thickened to desired consistency. Cook for 4 minutes and add turkey meat, Porcini mushrooms and fennel seed. Simmer for 15 minutes. Set aside until the roasted vegetables are ready.

### **Finishing & Serving:**

Keep the turkey meat and roasted vegetables separate until just before serving. This will preserve the color and individual flavors. When ready to serve, stir the two together, adjust salt and pepper to taste and enjoy. Serve with a crusty country bread.

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