

BRAZILIAN SPICED TURKEY



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NOTE: You will need to marinate the turkey for at least 24 hours before you start preparing it for roasting.

SERVES: 6-8

MARINADE INGREDIENTS

1 12-15 lb turkey with giblets
salt and pepper
6 garlic cloves, minced
1 teaspoon Dijon mustard
1 tablespoon Worcestershire sauce
1 cup olive oil
1/2 cup red wine vinegar
juice of one lime
1 bottle of Ridge Zinfandel
2 cups water
2 large bay leaves
2 large onions, sliced
1/2 cup chopped scallions
1/2 cup chopped parsley
8-10 strips of bacon to decorate

DRESSING INGREDIENTS

6 persimmons, peeled and diced
4 hard-boiled eggs, chopped
1/2 lb pitted prunes, chopped into
small pieces
1/4 lb seedless raisins
1 large onion, chopped
1 tablespoon chopped scallions
1 tablespoon chopped parsley
salt and pepper to taste
4 tablespoons butter
farinha de mandioca

MARINADE INSTRUCTIONS

Rub the turkey inside and out with a paste made with the salt, pepper, garlic, mustard, and Worcestershire sauce. Place the turkey in a roasting pan and add olive oil, vinegar, lime juice, zinfandel, and water. Add bay leaves, sliced onions, scallions and parsley. Cover loosely with a large piece of plastic and refrigerate for 24 hours, periodically basting the turkey with the marinade.

DRESSING INSTRUCTIONS

Put a 2 quart sauce pan on medium high heat and cook the giblets for 45 minutes in 3 cups of water, with 2 tsp salt, 8 black peppercorns, and a bay leaf. Remove from liquid. Chop into small pieces.

In a large frying pan or saucepan, sauté onions in butter until golden brown. Add chopped giblets and raisins and stir well. Add persimmon and prunes. Add enough farinha de mandioca to form a wet mixture. Add salt, pepper, chopped eggs, scallions and parsley. Remove from heat and reserve.

TURKEY INSTRUCTIONS

Remove the turkey from the marinade and rub it well inside and out with butter. Fill the turkey with the dressing, and close opening well. Reserve marinade for basting. Reserve leftover dressing. Place turkey on roasting pan. Crisscross bacon strips on top of breast for decoration. Pour some of the marinade over the turkey. Cover turkey with aluminum foil and roast it at 325°F, basting it at regular intervals with the remaining marinade. The turkey will be done when a meat thermometer inserted in the thickest part of the thigh reads 185°F. About 20 minutes before the turkey is done cooking, remove foil and let it become a beautiful golden color.

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