

CAJUN SPICED TURKEY ROULADE & COLLARD GREENS  
2016 SYRAH GRENACHE MATARO



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## INGREDIENTS

### Turkey:

One (4–5 pound) whole, skin-on boneless turkey breast, trimmed  
Kosher salt and freshly ground black pepper, to taste  
3 cups roasted and puréed garlic  
½ cup Cajun spice blend (see recipe)  
4 cups cooked and chopped collard greens  
3 tablespoons canola oil  
2 tablespoons minced fresh sage  
2 tablespoons minced fresh thyme  
3 cloves garlic, thinly sliced  
1 lemon, thinly sliced  
8 tablespoons unsalted butter, melted

### Cajun Spice Blend:

3 tablespoons paprika  
2 tablespoons garlic powder  
2 tablespoons salt or to taste  
1 tablespoon cayenne pepper  
1 tablespoon onion powder  
1 tablespoon dried oregano  
1 tablespoon dried thyme  
1 tablespoon freshly ground black pepper

**SERVES:** 4-6

**COOKING TIME:** 3 Hours

## INSTRUCTIONS

1. Arrange turkey, skin-side-down, on a cutting board. Remove tenders and reserve for another use. Make a lengthwise cut about ¾ inch deep down middle of each breast.
2. Cover turkey with plastic wrap. Using the smooth side of a meat mallet, pound breast evenly to a 1½ inch thickness.
3. Season flesh side of turkey evenly with Cajun spice blend (you will season the skin side once turkey is stuffed and rolled).
4. Evenly spread roasted garlic over pounded turkey breast and top with cooked collard greens, leaving a one inch border around the edge of the breast to prevent the filling from spilling out once rolled.
5. Beginning with the long side of the turkey breast, roll turkey into a cylinder so that the skin faces outward.
6. Tie turkey crosswise at one inch intervals with eight 15-inch lengths of kitchen twine, then tie one 24" length of twine around length of breast to secure it. Trim excess twine with scissors.
7. Place turkey roulade on a plastic-wrapped baking sheet and season with Cajun spice blend. Rub with oil, sage, and thyme top with sliced garlic and lemon. Wrap turkey with plastic wrap and chill overnight.
8. Heat oven to 350°F. Unwrap turkey and remove garlic and lemon slices from the top (these will burn in the oven if not removed).
9. Line a rimmed baking sheet with aluminum foil and set a rack inside baking sheet. Transfer turkey to rack and bake, basting with butter and turning every 20 minutes, until an instant-read thermometer inserted into thickest part of the turkey reads 145°F, 1–1½ hours.
10. Increase oven heat to 500°F and continue cooking, turning once, until turkey is deep golden brown and an instant-read thermometer reads 150°F, about 10 minutes more.
11. Transfer turkey to a serving platter and let rest for 20 minutes.
12. Remove kitchen twine.
13. Slice turkey crosswise into one inch pieces.

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