

RECIPE *Pumpkin Turkey Chili with Laurentide Pinot Gris*

INGREDIENTS

1 T Olive Oil

1 c Onion, Chopped

1 c Chopped Mixed Peppers

1 Minced Garlic Clove

1 lb Cubed Roasted Turkey

14.5 oz Stewed Tomatoes

2 c Pumpkin Puree

2-3 c Chicken stock

2 T ea Chili Powder & Cumin

1/2 t Ground Pepper

1 Dash Salt or to taste

Laurentide Pinot Gris

DIRECTIONS

1. Heat oil in large skillet and saute onions, peppers and garlic under tender.
2. Add 1/2 c Laurentide Pinot Gris and reduce to 1/2 volume.
3. Stir in turkey, tomatoes, stock and pumpkin.
4. Season with remaining spices to taste.
5. Reduce heat to low, cover and simmer 1 hour. Dilute with water as needed.
6. Optional:
  - a. Add corn, drained cooked pinto beans, black beans or navy beans in any combination to the simmering mixture.
  - b. Top with shredded cheese, sour cream, pumpkin seeds or chives.

Serve with Corn Bread and Laurentide Pinot Gris!

Serves 4-6