



RECIPE *Turkey & Sauce Forestiere w/ Laurentide Chardonnay*

INGREDIENTS

4-8 T butter

1-2 onions chopped

2 lb mushrooms sliced thinly

1/2 c Laurentide Chardonnay

~1 t thyme, dried

~1 t sage, dried

1/2 c mushroom stock

2 c heavy cream

~2 c roasted turkey chopped

1/4 lb bacon cooked chopped

salt & cracked pepper

mashed potatoes

DIRECTIONS

1. Prepare turkey. Leftover is fine or roast a boneless breast per instructions, cool & cut bite size chunks. Set aside.
2. Cook bacon, cool and chop. Set aside.
3. Melt 4 T butter in large sauce pan. Saute onions over medium heat ~ 5 minutes or until golden. Season with salt & pepper.
3. Saute mushrooms slowly until very soft and brown ~ 15 minutes. Add additional T of butter as needed.
4. Add herbs and wine. Increase heat & simmer to reduce by 1/2.
5. Add mushroom stock. Bring to boil, then strain & set aside.
6. Return liquid portion to saucepan at high heat. Add cream. Boil & stir w/ whisk until quite thickened. Adjust seasoning.
7. Add back mushrooms, turkey & bacon. Warm thoroughly.
8. Serve over a bed of mashed potatoes & w/ Laurentide Chardonnay! Bon appetit!

Serves 4-6

Optional: Drizzle truffle oil on potatoes for a luxurious touch...

