



## WINE PAIRING

Liquid Geography, La Antigua Clásico Crianza, A Portela

## STUFFING RECIPE

- 2 apples, peeled and diced into ½ inch chunks
- 2 tablespoons of neutral oil
- 1 cup of walnuts, toasted and chopped fine
- 2 loaves of bread, cut into large cubes with crust
- 2 tablespoons poultry seasoning  
(\*Poultry seasoning substitute: swap 1 tbsp of poultry seasoning for 2 tsp sage and 1 tsp either dried thyme or marjoram. You can swap in any number of dried or fresh herbs you have on hand, plus mix and match spices. A basic blend of parsley, sage, rosemary, and thyme will do the trick.)
- 2 tablespoons of fresh sage, finely chopped once through
- ¼ cup of celery leaves, chopped
- 2 pounds of sweet Italian sausage, cut into rounds
- 2 cups of chicken stock
- 1 cup of fully cooked turkey giblets, chopped
- Kosher salt and ground pepper to taste

## PREPARATION

Heat the oil in a large sauté pan on medium to high heat. Sauté the sausage until fully cooked, do not drain. Add the poultry seasoning, celery leaves, walnuts, apples, and giblets. Mix thoroughly. Add the stock, and turn off the heat. Add the diced bread. Mix thoroughly until all liquid is absorbed.

Stuff into the bird's cavity and neck cavity.

Cook until done; the stuffing should read 170°F inside the cavity.

To use the stuffing as a dressing or filling on the side, place into a non-reactive casserole dish, cover with foil, and bake at 350°F for 15 minutes. Remove foil, pour ¼ cup of stock onto the the dressing, and bake for 10 more minutes to achieve golden brown color.

*Photos: Castellucci Hospitality Group*



## Charcuterie and cheese board shopping list

Chef Matt Ridgway will demonstrate his Iberian-inspired charcuterie board. From ingredients to technique, he will cover how to make a showstopping display that will impress, with tips on how to scale up or down depending on group size. The list below reflects a typical selection you'd experience at Cooks & Soldiers, but these boards are customizable: feel free to choose just one or two items per column. For the harder-to-find ingredients, we have recommended some alternatives that should be found at most grocers.

### MEATS

#### **Jamón Serrano**

Spanish cured ham. Good substitutes include Bayonne ham, Prosciutto, thinly sliced country ham.

#### **Jamón Ibérico**

The holy grail of ham, salted, aged and incredibly complex. Very hard to substitute and must be tried at least once!

#### **Chorizo**

Be sure to get the Spanish cured style, which is firm and dried/smoked with paprika. Boar's Head even make a good version that's widely available. Don't confuse with the Mexican variety which is crumbly and spicy.

#### **Sobrasata**

Good substitutes include saucisson sec, snack stick sausage, salami, rosette.

### CHEESES

Choose at least one sheep, one cow, one goat.

#### **Sheep's Milk**

Ossau Iraty. Good substitutes include: Gouda, Keen's Cheddar, Comte, Gruyère.

#### **Aged Sheep's Milk**

12 month Manchego. Good substitutes include: 6 month Manchego, Asiago, clothbound or English cheddar.

#### **Cow's Milk**

Tetilla. Good substitutes include Munster, Port Salut.

#### **Cow's Milk Blue**

Valdeón. Good substitutes include: Cabrales, Roquefort, Gorgonzola.

#### **Goat's Milk**

Monte Enebro. Good substitutes include Cypress Grove "Mountain Magic," Humboldt Fog, or any washed rind goat cheese like Boucheron.

### ACCOMPANIMENTS

Choose any and balance quantity with selection of meats & cheeses.

Marinated Olives, preferably in herbs and olive oil.

Toasted, salted Spanish almonds.

Honey, can be spiced or seasoned with herbs, truffles, pepper, citrus.

Pickled caper buds, pickled okra, pickled cucumbers or similar.

Fruit preserves: insert your favorite here, rustic and textured preferred.

Quince, guava paste, dried figs, dried dates, even raisins will work here.