BRASSWOOD
NAPA VALLEY

TURKEY INVOLTINI

WITH WINTER VEGETABLES & CRANBERRY JUS

Yields 2 servings

Chef David Nuno

Turkey Involtini:

- Lay two turkey breasts on a cutting board, pound thin.
- Rub both sides with butter.
- Season with salt, pepper.
- On top side, season with chopped herbs: sage, parsley, thyme.
- Roll tight and secure with string.
- In a hot skillet with olive oil, pan sear until golden brown.
- Place in oven at 400°F until medium.
- Let rest then slice into medallions and serve with cranberry jus.

Red Wine Cranberry Jus:

- Finely chop onion, celery and carrot, and cook on medium high heat in a saucepan.
- Add 1.5 cups red wine and reduce 1/3.
- Add 1 qt. chicken stock, reduce.
- Add 2 cups cranberries, cook until tender.
- Season with salt and pepper and serve over turkey.

Smashed White Beans:

- Soak 1 16oz can of beans (preferably the day before) rinse and add to a pot.
- Add water and boil with chopped onions and garlic until soft.
- Strain, save some juice, mash.
- Add salt pepper and chopped jalapeño pepper.
- Top with pieces of crispy bacon.

Winter Vegetable Caponata:

- Chop onion, garlic, celery root, fennel, butternut squash.
- Saute in a pan.
- Add basil and 2 cups of tomato sauce,
- Cover and simmer until tender.
- Season with salt and pepper.

St. Helena
NAPA VALLEY'S MAIN STREET