

# DRY CREEK VINEYARD ZINFANDEL & HERB GRAVY

Serve with your favorite turkey recipe and Dry Creek Vineyard Heritage Zinfandel.



Many chefs consider poultry as a painter regards a blank canvas – an opportunity to be creative. This untraditional sauce bridges the gap between red wine and turkey and makes the perfect excuse to enjoy Dry Creek Vineyard Heritage Zinfandel with your holiday meal. The beauty of this recipe is that it can be made ahead of time so you can avoid the stress of last minute preparations and lumpy gravy. The quantities can be doubled if you are feeding a crowd.

- 2 ½ CUP chicken stock  
(homemade or lowsodium canned broth)
- 2 ½ CUP veal stock or beef stock  
(homemade or low sodium canned broth)
- 1¼ CUP Dry Creek Vineyard Heritage Zinfandel
- 1 CUP yellow onion, diced
- ½ CUP celery, diced
- ½ CUP carrot, diced
- 2 cloves garlic, minced
- 2 TBL olive oil
- 1 TBL fresh sage, chopped
- 2 SPRIGS fresh thyme
- 1 bay leaf
- 1½ TSP poultry seasoning
- 4 TBL cornstarch
- TO TASTE Salt and pepper

**METHOD** Add the olive oil to a medium saucepan and sauté the onion, carrot, garlic and celery over low heat until the vegetables are soft, but not brown.

Add one cup of the Dry Creek Vineyard Heritage Zinfandel and simmer over medium heat until the wine is reduced by half.

Add the beef & chicken stock, thyme, sage and bay leaf. Simmer for 20 minutes.

Mix the cornstarch with ¼ cup Zinfandel until smooth. Add the mixture to the saucepan and simmer 1 minute to thicken. Strain the sauce into a clean saucepan and add salt and pepper to taste. Keep warm until serving, or refrigerate.

Makes approximately 1 quart.

*Dry Creek*  
VINEYARD