



Courtesy of: The Pedroncelli Family

Yield: 12 entrées

Northern Italian Stuffed Roast Turkey

Amount	Measurement	Prep Type	Ingredient	Comments
1/2	pound	finely chopped	roasted chestnuts	
1/2	pound	chopped	stuffed olives	
1 1/2	pounds	bulk	Villa Russo Italian Sausage	
1 1/2	ounces	diced	mushrooms	
12	pound	whole	turkey	
5	slices		pancetta	
1/2	teaspoon		salt	
1/4	teaspoon	ground	black pepper	
1/4	cup liquid		olive oil, extra virgin	
1	tablespoon		flour (all-purpose)	



1. Mix chestnuts, olives, sausage meat and mushrooms. Stuff turkey with this mixture and sew closed. Place the turkey in a roasting pan with the breast up.
2. Lay pancetta strips across the breast. Season with salt and pepper and cover with olive oil. Roast in a slow oven (300° F) until tender.
3. When the turkey is nearly done, remove the pancetta slices, sprinkle the turkey with flour and baste it with pan juices. Return to the oven for 10 minutes. Repeat the basting several times while the turkey cooks for 30 more minutes.

Suggested Wines: Pedroncelli Zinfandel, Pedroncelli Cabernet Sauvignon

Sherry-Glazed Yams

Amount	Measurement	Prep Type	Ingredient	Comments
3	large		yams	may substitute 6 medium yams
1	cup liquid		sherry	
1	teaspoon	grated	orange rind	
1/2	cup		sugar	
1/2	cup		brown sugar	
4	tablespoons		butter	

1. Parboil yams in their jackets. When tender, drain, peel, and cut each yam into 4 to 6 pieces. Place in a buttered shallow baking dish. Combine the remaining ingredients
2. Cook over low heat, stirring constantly until thick. Pour the sauce over the yams. Bake uncovered at 350° F for 25 minutes.