

# G. B. Russo & Son<sup>®</sup>

INTERNATIONAL GROCERY SINCE 1905  
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!  
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Courtesy of: Sebastiani Vineyards

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## Turkey & Dressing

Amount	Measurement	Prep Type	Ingredient	Comments
1	medium		turkey	
1	loaf	cubed	sourdough bread	
1/2	cup	chopped	parsley	
1/2	cup	grated	Villa Russo Parmesan cheese	
1 or 2	tablespoon		poultry seasoning	
2	teaspoons		salt	
1	teaspoon	ground	black pepper	
1	teaspoon		garlic salt	
1/2	cup		butter	
2	medium	chopped	onion whole	
1/2	bunch	chopped	celery	
2	cloves	chopped	garlic	



Broth:  
 turkey neck 1 clove garlic  
 turkey giblets 1 1/2-cups Sebastiani Chardonnay  
 salted water 1 1/2-cups melted butter  
 1/4 onion 1 stalk celery

1. In a large bowl, combine bread cubes, parsley, cheese, and seasonings. In the melted butter, sauté onion and celery, sprinkling with salt, pepper, and garlic salt to taste. Add garlic and sauté lightly. Prepare broth by boiling neck and giblets in salted water with onion, celery, and garlic. Let cool. Add cooled broth to onion-celery mixture, and then mix well into bread cube mixture.

2. Rub turkey with olive oil and season generously with salt, pepper, and garlic salt. Stuff with dressing. When turkey is ready for baking, place in a shallow oiled roasting pan and baste occasionally while cooking with wine and butter. Cook at 325° F. Turkey is cooked when leg joints moved freely. Remove from oven and let sit at least 1 hour before carving. Cover with foil to keep warm. This procedure makes it much easier to carve the turkey and keeps the meat moist.

3. Tip: When roasting a turkey, cover it with a large, heavy paper shopping bag. Simply cut out one side of the bag and place over turkey. This produces a very golden finish on the bird.

Suggested Wines: Sebastiani Chardonnay, Sebastiani Talus Merlot, Pepperwood Grove Sauvignon Blanc

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## Chutney Dressing

Amount	Measurement	Prep Type	Ingredient
1/2	cup		mayonnaise
2	tablespoon		Peach & Orange Chutney

1. Mix and serve over lettuce or fruit.



Our "cocktail" jellies, chutney, chow chow, relishes and marmalade go well with cream cheese on crackers. Our gourmet mustards, chow chow and Vidalia Sweet Onion Relish are great on hot dogs and on Italian sausage. When making muffins, add some Villa Russo Harvest Chutney to the Mix.

Suggested Wines: Villa Russo Asti Spumante