

Cheese Board Suggested Shopping List

Curated by Chef Christina Machamer

- Small Wheel of Brie Cheese
- Humbolt Fog or Fresh Goat Cheese
- Aged Cheddar
- Boursin Cheese
- Green Grapes
- Green Apple
- Crackers or crostini
- Marcona Almonds
- Grisini or breadsticks



1091 Larkmead Lane – Calistoga, CA 94515

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Turkey Brine

Curated by Chef Christina Machamer

The basic brine is a mixture of **4 quarts of water and 1.5 cups of kosher salt**. To this, you can add any herbs, spices, or other seasonings that you like. I also like to add a bit of sugar. Below is a suggested brine mix, but feel free to experiment and deviate.

INGREDIENTS:

8 quart	Water
3 cup	Diamond Crystals Kosher Salt
1 cup	Brown Sugar
3 each	Oranges, peels only
2-3	Bay Leaves
1 tbl	Whole Black Peppercorns
3 sprigs	Sage
3 sprigs	Rosemary
3 cloves	Garlic, smashed

METHOD:

1. Bring 2 quarts (8 cup) of the water to a boil in a large stock pot on the stovetop. Once boiling, add the salt and sugar, and stir until dissolved. Add the orange peels, sage, rosemary, bay leaves, peppercorns, and garlic. Let the water return to a boil, then remove from heat.
2. Let the brine concentrate and flavoring ingredients cool until no longer steaming, then stir in the remaining 6 quarts of water. (If your pan is too small, you can do this in a bucket or other large container.) Check the temperature of the brine; it should be room temperature or lukewarm. You may use ice cubes to speed up the cooling process.



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3. Make sure the turkey is submerged in the brine. If needed for larger turkeys, prepare additional brine solution (1/4 cup of salt dissolved in 4 cup of warm water) in order to cover the turkey. If the turkey is floating, weight it down with a plate or other heavy object.
4. Cover the turkey and keep refrigerated during brining approximately 12 - 24 hours.

Size of Turkey	Unstuffed	Stuffed
10-12lbs	3 – 3 ¼ hours	3 ½–3 ¾ hours
12-16bs	3 ¼ – 3 ¾ hours	3 ¾ – 4 ¼ hours
16-20lbs	3 ¾ – 4 ¼ hours	4 ¼ – 4 ¾ hours
20-24lbs	4 ¼ – 4 ¾ hours	4 ¾ – 5 ¼ hours



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Nana's Wine Country Stuffing

Curated by Chef Christina Machamer

INGREDIENTS:

2 each	Loaves Model Bakery Sourdough Bread
2 tbl	Unsalted Butter
1 ½ cup	Yellow Onion, diced
¾ cup	Celery, diced
¼ cup	Frank Family Chardonnay
¼ cup	Parsley, chopped
¼ cup	Rosemary, chopped
¼ cup	Thyme Leaves, chopped
¼ cup	Sage, chopped
3 each	Eggs, beaten
1 stick	Unsalted Butter, melted
About 2 cup	Chicken Stock
To Taste	Kosher Salt & Fresh Ground Black Pepper

METHOD:

1. Lay bread out the night before to allow it to dry out.
2. Tear into bite-sized pieces, and lace into a large mixing bowl.
3. In a large sauté pan, melt 2 tbl butter, then sweat the onions and celery until translucent. Deglaze with white wine and allow to reduce.
4. Add onions and celery to the bowl with the bread. Add herbs, melted butter, salt and pepper. Mix to combine (Nana always made us squish it with our fingers)
5. If stuffing seems too dry, add chicken stock until it is moist.
6. Stuff Turkey with the stuffing or bake in a separate dish 350 degrees for approx. 30-40 minutes until it reaches an internal temperature of 165 and the top begins to brown.



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