

Turkey For Four

For the small family — three or four persons — a big turkey simply lasts too long, as the Wine Institute suggests two ways to cook a tender young six-pound bird — "two days... two ways."

Both of these dishes owe their unusual deliciousness to the happy mingling of delicate turkey flavor and mellow California wine. Of course, for complete enjoyment of the bird, Baked Young Turkey Burgundy and Braised Young Turkey Sauterne should be served with glasses of the same type of table wine used to prepare them.

When you buy your turkey, tell your market man that you want to cook half of it at a time and ask him to cut each half into serving pieces (if you don't want to cut it up yourself at home). If your market offers turkey-by-the-piece, you can buy three pounds of turkey pieces for either of these recipes.

If you want to cook the whole turkey by either of these recipes, simply double the amounts of the ingredients. The Wine Institute suggests using separate pans for braising or baking each half, to facilitate turning the pieces and to insure even cooking.

BRAISED TURKEY S. UTERNE (serves 4)

- 1/2 cup flour
- Salt and pepper
- Half of a 6-pound (ready-to-cook weight) turkey cut into serving pieces
- 1/4 cup butter or margarine
- 1/4 cup salad oil
- 1 cup California Sauterne or white table wine
- 1/2 cup chopped onion
- 1 can (1 1/2 cups) condensed cream of mushroom soup
- 2 to 3 tablespoons California Sherry Wine
- 2 tablespoons chopped parsley

Combine flour, 2 teaspoons salt and 1/4 teaspoon pepper in a paper bag. Shake turkey, a few pieces at a time, in the bag to coat evenly with flour mixture. Heat butter and oil in a large, heavy skillet or Dutch oven; brown pieces of turkey slowly on all sides. Add Sauterne and onion. Cover and cook over low heat for about 1 1/2 hours, or until turkey is fork-tender. Turn and baste pieces frequently, and add a little water during cooking if gravy becomes too thick. Remove turkey to a platter and keep warm. Add mushroom soup, sherry and parsley to gravy in pan; blend well and heat to simmering; thin with water, if necessary. Season gravy with salt and pepper; serve piping hot with the turkey.

BAKED TURKEY BURGUNDY (serves 4)

- 1/2 cup flour
- Salt and pepper
- Half of a 6-pound turkey, cut into serving pieces
- 1/4 cup butter or margarine
- 1/4 cup salad oil
- 1 cup California Burgundy or other red table wine
- 1 (8 oz.) can tomato sauce
- 1/2 cup chopped onion
- 1 tablespoon Worcestershire sauce
- 1 tablespoon sugar
- 1 to 2 tablespoons California Sherry Wine

Combine flour, 2 teaspoons salt and 1/4 teaspoon pepper in a paper bag. Shake turkey, a few pieces at a time, in the bag to coat evenly with flour mixture. Heat butter and oil in a large, heavy



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skillet; brown pieces of turkey slowly on all sides. Transfer turkey to a baking dish with a lid. In the skillet mix burgundy, tomato sauce, onion, Worcestershire sauce and sugar; add salt and pepper to taste; heat to simmering; pour over turkey. Cover and bake in a moderate oven (350 degrees) for about 1 1/2 hours, or until turkey is fork-tender. Turn and baste pieces frequently and add a little water during cooking if gravy becomes too thick. Remove turkey to a platter and keep warm. If more gravy is desired, add water to mixture in baking dish and thicken with flour smoothed to a paste with a little cold water. Add sherry to gravy; season to taste with salt and pepper and serve piping hot with the turkey.

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