Recipe *Pumpkin Turkey Chili with Laurentide Pinot Gris*

Ingredients

- 1 T Olive Oil
- 1 c Onion, Chopped
- 1 c Chopped Mixed Peppers
- 1 Minced Garlic Clove
- 1 lb Cubed Roasted Turkey
- 14.5 oz Stewed Tomatoes
- 2 c Pumpkin Puree
- 2-3 c Chicken stock
- 2 T ea Chili Powder &Cumin
- 1/2 t Ground Pepper
- 1 Dash Salt or to taste
- Laurentide Pinot Gris

Directions

1. Heat oil in large skillet and saute onions, peppers and garlic under tender.
2. Add 1/2 c Laurentide Pinot Gris and reduce to 1/2 volume.
3. Stir in turkey, tomatoes, stock and pumpkin.
4. Season with remaining spices to taste.
5. Reduce heat to low, cover and simmer 1 hour. Dilute with water as needed.
6. Optional:

a. Add corn, drained cooked pinto beans, black beans or navy beans in any combination to the simmering mixture.
b. Top with shredded cheese, sour cream, pumpkin seeds or chives.

Serve with Corn Bread and Laurentide Pinot Gris!

Serves 4-6

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