

Roasted Turkey Stroganoff on Mushroom Rice with Laurentide Reserve Chardonnay



Ingredients

Roasted Turkey Stroganoff:

- 2 c Roast turkey leftovers diced
- 16 oz Mushroom sliced
- 8 oz Onion chopped
- 1 t Garlic chopped
- 2 T Butter
- 1/4 c Laurentide Reserve Chardonnay 2016
- 1.25 c Turkey Bouillon
- 1 t Poultry seasoning
- Salt
- Pepper
- ~1 T Cornstarch
- ~2 T Dijon Mustard
- 1/2 c Sour Cream

Mushroom Rice:

- 2 T Butter
- 1 c Rice long grain
- 2 c Mushroom Bouillon

Preparation Instructions

Prepare Roasted Turkey Stroganoff:

1. Melt butter in saucepan. Add mushrooms and onions. Sauté on medium heat until soft ~10 minutes. Add garlic and sauté briefly.
2. Add Laurentide Reserve Chardonnay. Bring to boil and reduce slightly. Add turkey bouillon and bring back to boil.
3. Use colander to drain off liquid and reserve the solids separately to add in later.
4. Return liquids to saucepan, simmer and whisk in mustard and poultry seasoning.
5. Season salt and pepper to taste.
6. In a small bowl, whisk cornstarch with just enough cold water to liquify.
7. Add to sauce. Continue to whisk sauce until thickened. Repeat if desired to increase thickness.
8. Remove from heat. Stir in sour cream and whisk until smooth.
9. Add mushrooms, onions and turkey back to the pan and heat through very low heat.

Prepare Mushroom Rice:

1. Sauté butter in small saucepan.
2. Add rice and stir to coat rice thoroughly.
3. Add mushroom bouillon and stir again bringing to boil.
4. Reduce to simmer, cover and cook 20 minutes.

To Plate:

Spoon rice onto dish and top with Roasted Turkey Stroganoff.

Serve with Laurentide Reserve Chardonnay.

Bon Appetit!
4 servings