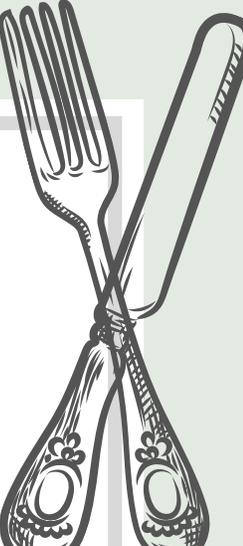
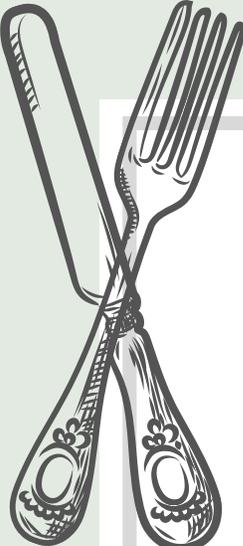


NOVEMBER 2020



# FRUIT & NUT STUFFING

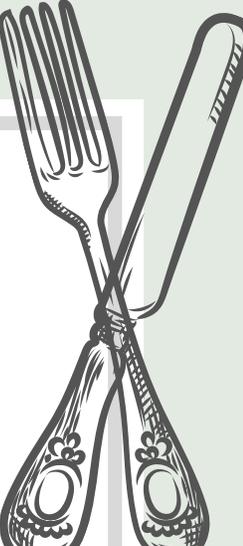
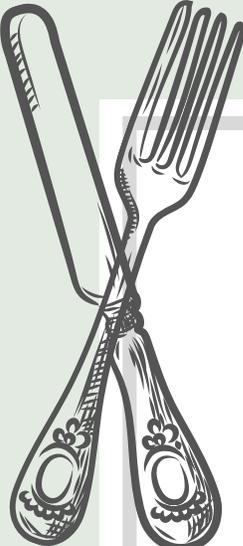
*With Pinot Noir Reserve 2016*

## INGREDIENTS

- 12 tablespoons (1 1/2 sticks) butter
- 2 large Anjou pears, peeled, cored, cut into 1/2-inch cubes
- 1 tablespoon sugar
- 3/4 teaspoon ground cinnamon
- 4 cups chopped onions
- 1 1/2 cups chopped celery
- 1 1/2 cups Sauternes or other sweet white wine
- 1 1/2 cups chopped pitted prunes
- 1 1/2 cups chopped dried apricots
- 1 cup dried cranberries
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 14 cups 1/2-inch cubes crustless firm white bread (about 1 1/2 pounds)
- 1 cup pecans, toasted, chopped



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# FRUIT & NUT STUFFING

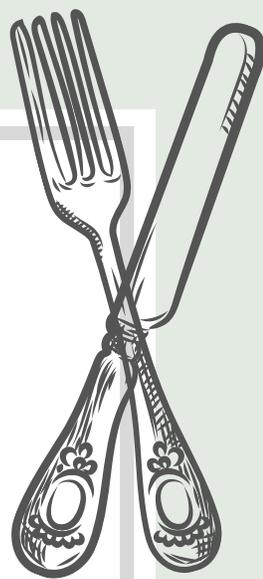
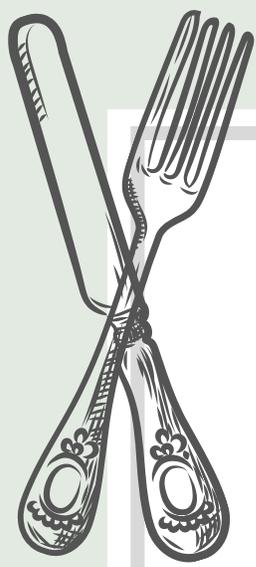
## *With Pinot Noir Reserve 2016*

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### INSTRUCTIONS

- Melt 2 tablespoons butter in large skillet over medium-high heat.
- Add pears; sprinkle with sugar. Sauté until pears are golden, about 5 minutes.
- Transfer to very large bowl; mix in cinnamon.
- Melt remaining 10 tablespoons butter in same skillet over medium heat.
- Add onions and celery; sauté until golden, about 15 minutes.
- Add wine and next 5 ingredients.
- Simmer until liquid is reduced almost to glaze and mixture is soft and moist, stirring occasionally, about 15 minutes.
- Mix into pears. (Can be made 1 day ahead. Cover and chill. Reheat to lukewarm before continuing.)
- Mix bread and pecans into fruit mixture. Season stuffing with salt and pepper.





## INSTRUCTIONS (CONT.)

To bake stuffing in turkey:

- Loosely fill main cavity and neck cavity of turkey with stuffing.
- Generously butter baking dish.
- Spoon remaining stuffing into prepared dish.
- Cover dish with buttered foil, buttered side down.
- Bake stuffing in dish – alongside turkey or while turkey is resting – until heated through, about 25 minutes.
- Uncover stuffing in dish.
- Bake until top of stuffing is slightly crisp and golden, about 15 minutes longer.

To bake stuffing in dish:

- Preheat oven to 350°F.
- Generously butter 13x9x2-inch glass baking dish.
- Transfer stuffing to prepared dish.
- Bake uncovered until heated through, about 35 minutes.

