



## **Thanksgiving: Perfect Recipes with Perfect Wines**

A crowd-pleasing seven-course Thanksgiving menu, plus  
our favorite wines to sip along with it.

# The Recipes

This Thanksgiving, you take care of what's on the table, and we'll handle what's in your glass. Take the stress out of wine pairings with our

## Ultimate Thanksgiving Pairing Kits

featuring all the wines you'll see in this e-book.

Order Yours Now



### Spinach Artichoke Dip

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# Spinach Artichoke Dip



Get the party started with a warm, melty dip that's a snap to put together. Tip: Make this in advance and let it come to room temperature for 30-60 minutes before baking.



**Prep Time**  
10 Minutes



**Cook Time**  
20 Minutes



**Serves**  
8

## Ingredients

- 8-oz softened cream cheese
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/4 cup grated parmesan cheese
- 1/4 cup grated Romano cheese
- 1/2 cup finely shredded mozzarella cheese
- Salt and pepper, to taste
- 1 (14-oz) can quartered artichoke hearts
- 1/2 cup fresh spinach

## Instructions

1. Preheat oven to 350°F. Grease a small baking pan.
2. Drain artichoke hearts, squeeze to drain excess liquid, chop.
3. In a mixing bowl combine cream cheese, sour cream, mayonnaise, and cheeses. Salt and pepper to taste.
4. Stir in artichokes and spinach.
5. Spread mixture evenly into prepared baking dish. Bake in preheated oven until melty, about 20 minutes.
6. Serve warm with tortilla chips, crackers or toasted baguette slices.

## Wine Pairing

### No 1 Family Estate Cuvée Methode Traditionelle

All celebration should start with bubbles. This wine contrasts the richness and power of the dip and cleanses the palate in between eat bite.

Grab a Bottle



# Traditional Instagram-Worthy Turkey



The main event! A show-stopping bird that's juicy, flavorful, and surprisingly easy to make. Shhh, we won't tell anyone.



**Prep Time**  
30 Minutes



**Cook Time**  
2.5-3.5 Hours



**Serves**  
6-11

## Ingredients

- 1 10-16 lbs turkey
- 2 cups chicken stock

### For Herb Butter

- 1 cup unsalted butter
- 1 tsp salt
- 1 tsp pepper
- 6 cloves of garlic
- 1 tbsp chopped thyme
- 1 tbsp chopped sage
- 1 tbsp chopped rosemary

## Instructions

1. If using a frozen turkey, make sure to thaw completely before the big day. On average, turkeys require 24 hours of thaw time per 5 lbs. So that 20 lbs turkey will require 4 days in the refrigerator before roasting.
2. Preheat oven to 425°F. Remove giblets and neck from the cavity of the thawed turkey and let it come to room temperature before roasting.
3. Make herb butter by combining all herb butter ingredients in a bowl.
4. Pat turkey dry with paper towels. Use your fingers to separate the skin on top of the turkey breast and rub a few tablespoons of butter under the skin, directly on the bird.
5. Place bird in roasting pan and rub remaining herb butter over the skin.
6. Add chicken broth to bottom of roasting pan and place in the oven. Reduce oven temperature to 350°F.
7. Roast until an internal thermometer reads 165°F. As a guideline, turkeys require 13 minutes per pound to cook.
8. Remove from oven and tent with tin foil for 10 minutes before carving.
9. Reserve any remaining drippings for use in gravy.

## Wine Pairing

### 2020 Ostler Estate Pinot Noir

This dish requires a wine that weaves in and out of each flavor in the turkey, especially the crispy skin, sage butter flavors and gravy.

Grab a Bottle



# Turkey Breast



For a smaller crowd, you can't beat this mouthwatering turkey breast recipe. Don't skimp on the spices, or the wine.



**Prep Time**  
5 Minutes



**Cook Time**  
1:45 Hours  
(see instructions)



**Serves**  
6

## Ingredients

- 6 - 8 lbs bone-in turkey breast. Yes you can get one without the bone, but they don't taste as good, and are never as juicy. So just follow the instructions and get a bone-in one, but just in case we've provided instructions for boneless.
- 1 tsp each of oregano, thyme, onion powder, garlic powder, salt, black pepper, rosemary, and paprika.
- 4 tbsp of melted butter or olive oil.

## Instructions

1. Preheat oven to 375°F.
2. Put turkey skin side up in a lightly greased 9x13 or larger roasting pan.
3. Mix together the butter/oil with the herbs and spices, this is your rub.
4. Loosen the skin a little with your fingers so you can rub the rub under and over the skin in places. You are not trying to completely remove the skin, just get some of the herby goodness under it in places. Rub the rub all over, but particularly on the skin as it will help crisp it up.
5. Cook for 20 minutes per pound until internal temp reaches 160°F.
6. Boneless turkey: cook for about 17 minutes per pound until internal temp reaches 160°F. Boneless will cook quicker.
7. Remove from the oven, cover with tinfoil, and let rest on the bench for 15 mins.
8. Display on a serving dish, carve with a very sharp knife, enjoy with our perfect wine pairings.

## Wine Pairing

### 2016 Clearview Reserve Chardonnay

Match weight for weight with this pairing, the nutty richness of the wine pairs well with the skin and tender flesh of the breast meat.

Grab a Bottle



# Mashed Potatoes & Gravy



Creamy potatoes, savory gravy – what more could you want? Prepare more than you think you'll need because your guests will definitely want seconds.



**Prep Time**  
10 Minutes



**Cook Time**  
20 Minutes



**Serves**  
6-8

## Ingredients

### Potatoes

- 3-lbs gold potatoes, peeled
- 1/2 cup butter, cubed
- 1/2 cup whole milk
- 1/2 cup sour cream
- Salt & pepper, to taste

### Gravy

- 2 1/4 - 2 1/2 cups of turkey pan drippings (top up with chicken stock if needed)
- 1/4 cup butter
- 1/4 cup flour
- 1 tsp Worcestershire sauce
- Salt and pepper, if needed

## Instructions

1. Cover potatoes with water in a large pot. Bring to a boil and cook until potatoes are soft, about 20 minutes. Drain potatoes, then return to the empty pot.
2. Mash potatoes using a potato masher or hand mixer.
3. Immediately add cubed butter, milk and sour cream. Stir until combined. Season with salt and pepper to taste.

### Gravy

1. Melt butter in small pot over medium heat. Whisk in flour and allow to thicken for 1-2 minutes while continuing to whisk.
2. Whisk in 1/2 cup of pan drippings. Continue adding remaining pan drippings while whisking, removing any lumps.
3. Continue simmering until gravy has thickened. Stir in Worcestershire and salt and pepper.
4. Serve immediately with potatoes and turkey.

## Wine Pairing

### 2018 Ceres Composition Pinot Noir

The ripe fruit sweetness in this wine contrast the earthy sweet flavors of the sauce and mash, no matter how much gravy you sneak on top.

Grab a Bottle





# French's Green Bean Casserole



It's a classic for a reason. This tried-and-true recipe is as easy to put together as it is delicious to eat. P.S.: don't skimp on the fried onions!



**Prep Time**  
5 Minutes



**Cook Time**  
25 Minutes



**Serves**  
6

## Ingredients

- 1 can (10 1/2-oz) condensed cream of mushroom soup
- 3/4 cup milk
- 2 cans (14 1/2-oz each) any style canned green beans, drained
- 1 1/3 cups French's® Original Crispy Fried Onions, divided

## Instructions

1. Preheat oven to 350°F. Mix soup and milk together in a baking dish. Stir in green beans and half of the fried onions.
2. Bake for 30 minutes, then stir.
3. Top with the remaining onions and bake 5 more minutes.

## Wine Pairing

### No 1 Family Estate Rosé Methode Traditionelle

A dish that requires a light, simple, fruity and refreshing palate cleanser wine, as well as a mineral earthy quality to match the dish.

Grab a Bottle



# Baked Mac & Cheese



Take your mac & cheese to the next level with crispy bacon and aromatic onion, guaranteed to be loved by kids and adults alike.



**Prep Time**  
10 Minutes



**Cook Time**  
1.5 Hours



**Serves**  
8

## Ingredients

- 2 cups elbow macaroni
- 3 tbsp butter
- 1 12-oz can evaporated milk
- 1 cup of heavy whipping cream
- 2 tbsp flour
- 1-lb (4 cups) grated cheddar
- 1/4 cup breadcrumbs
- Salt & pepper, to taste
- Optional: 1/2 cup yellow onion, minced
- Optional: 5-10 strips of bacon, chopped

## Instructions

1. Preheat oven to 400°F.
2. Prepare macaroni according to directions on the box. Drain and set aside.
3. In a big pot, melt butter, whisk in flour, and slowly add evaporated milk, whisking until incorporated. Cook over medium heat until thick.
4. Add salt and pepper. Stir in onion and bacon if using.
5. Gradually add cream and 3 1/2 cups of cheese until melted and desired consistency.
6. Add pasta to cream sauce, and transfer to a greased baking dish.
7. Cover in breadcrumbs and remaining cheese.
8. Bake uncovered for 30 - 35 minutes.

## Wine Pairing

### 2013 Squawking Magpie Big Red

There's plenty of weight, power and texture in this dish. This wine manages all three challenges plus has the tannins and power to contrast the cheese, cream and crunchy topping.

Grab a Bottle





# Sage Stuffing



It's not Thanksgiving without stuffing. This traditional recipe featuring sage might just be the most popular dish on your table.



**Prep Time**  
20 Minutes



**Cook Time**  
30 Minutes



**Serves**  
6-8

## Ingredients

- 2 large loaves white bread, 2 to 3 days old, cut into 1-inch cubes
- 1 cup salted butter
- 1 cup minced yellow onion
- 1 cup chopped celery
- 4 cloves of garlic, minced
- 1 teaspoon kosher salt
- 1 teaspoon white pepper
- 5 tablespoons minced fresh sage
- 1 cup chicken or vegetable stock (optional)

## Instructions

1. Heat oven to 225°F. Spread bread cubes on baking sheet and dry in oven until crisp, about 60 minutes. Transfer toasted bread cubes to a greased baking dish.
2. Melt butter in a sauté pan over low heat. Add onions, celery and garlic and cook until vegetables are soft and fragrant, about 10 minutes.
3. Add salt, pepper and chopped sage. Cook an additional 2 minutes.
4. Add cooked vegetables and sage to the breadcrumbs. Fold to combine.
5. Pour chicken stock over bread cube mixture. Cover and bake at 350°F for 30 minutes.

## Wine Pairing

### 2018 Ceres Swansong Pinot Gris

This wine adds a lush fruity core of flavors to harmonize with the sweeter elements in the dish and a youthful satin texture to match the creaminess of the celery and onion.

Grab a Bottle



# Classic Pumpkin Pie



A pumpkin pie recipe that's, well, easy as pie and can be made ahead of time. Use canned or fresh puréed pumpkin, and don't forget the whipped cream!



**Prep Time**  
15 Minutes



**Cook Time**  
60 Minutes



**Serves**  
8

## Ingredients

- 2 large eggs plus the yolk of a third egg
- 1/2 cup packed dark brown sugar
- 1/3 cup white sugar
- 1/2 tsp salt
- 2 tsp cinnamon
- 1 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1 15-oz can of pumpkin purée
- 1 12-oz can of evaporated milk
- 1 pie crust, store bought or homemade
- Whipped cream for serving

## Instructions

1. Preheat oven to 425°F.
2. Beat the eggs in a large bowl. Mix in brown sugar, white sugar, and all spices.
3. Stir in pumpkin purée and cream, mix until everything is well combined.
4. Prepare unbaked pie crust in pie plate and pour in the filling.
5. Bake for 15 minutes, then lower temperature to 350°F and bake for an additional 50 minutes. The pie is done when a knife inserted in the center of the pie comes out clean.
6. Allow pie to cool. Serve with whipped cream.

## Wine Pairing

### No 1 Family Estate Cuvée Methode Traditionelle

Sometimes it pays to finish where you began. The toasty crust of the pie and earthy sweetness of the pumpkin are enhanced and refreshed with this wine.

Grab a Bottle



## All Wine Pairings Designed by Master Sommelier Cameron Douglas



**IF YOU WANT A WINE EXPERT WITH UNQUESTIONABLE CREDENTIALS WHO'LL POP THE CORK FOR YOU AND SUGGEST A PERFECT FOOD PAIRING WHILE TELLING YOU THE STORY BEHIND THE BOTTLE, CAMERON IS YOUR GUY.**

Not only does he carry the Master Sommelier credential (only around 240 have attained this qualification since its inception in 1969, and the Masters' Exam is deemed the hardest in the world), but he earned it as the first in New Zealand and took out the trophy for the top marks – demonstrating that this Kiwi will stop at nothing to further his love of all things beverage.

Cameron is an experienced wine writer, commentator, judge, reviewer, presenter and consultant. He takes his position as unofficial Ambassador for New Zealand wine very seriously, ensuring he spends time in every wine region in the country regularly.

He lives his life around his enthusiasm for all things beverage – teaching, traveling, tasting and talking. He judges and presents wine regularly in the USA, the UK, Australia and Asia.

At home in NZ he is the beverage writer for MiNDFOOD, beverage editor for Style magazine and a regular contributor to the The Shout, bi-monthly publication for the hospitality sector. He reviews wines and makes his notes available both to the wineries and the public, as a courtesy to the Industry through his online website [camdouglassms.com](http://camdouglassms.com). He is a member of the Masters Team – selecting for the Fine Wines of New Zealand program – an Air New Zealand initiative.

As a professional Sommelier, Cameron spends much of his time involved in education – academically in charge of the Wine and Beverage Programme at AUT University in Auckland, and 'out in the field', consulting for the Wine, Hospitality and Tourism sector, and the interested public.

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