



# CASARECCE WITH PORK & FENNEL SAUSAGE RAGÙ



**SERVES**  
**6**



**METHOD**  
**STOVETOP**



**MINUTES**  
**45**



**DIFFICULTY**  
**3/10**

## INGREDIENTS

- 4 ounces extra-virgin olive oil
- 4 thick pork and fennel sausages, skins removed, and broken into bite-sized pieces
- 6 cloves garlic, finely chopped
- 1 teaspoon sage, finely chopped
- 1/2 cup dry white wine
- 1/2 cup chicken stock
- 1 large head of radicchio, quartered, and thickly sliced
- 16 ounces dried casarecce
- 2 ounces parmesan, finely grated
- 2 tablespoons parsley, finely chopped
- Grated parmesan, to serve**

Heat a large saucepan over medium-high heat, add olive oil and sausage pieces, and fry, stirring occasionally, until browned.

Add garlic and sage, stir until fragrant, then add wine and boil until almost all evaporated.

Add stock and radicchio, and cook until radicchio wilts. Check the sauce and season to taste if necessary.

Cook casarecce in a large saucepan of boiling salted water until al dente.

Drain, reserving a little pasta water, then toss pasta in sauce with parmesan and parsley, adding a little pasta water if needed to thin the sauce.

Season to taste and serve in warm bowls topped with grated parmesan.



## JOURNEYMAN MEAT CO. **IL PIO SALUMI**

Il Pio is the heritage recipe of the Seghesio family for over a century. Produced following the grape harvest and allowed to cure in the old winery during the cold winter months, salumi was a staple in the family kitchen and a customary gift for the holidays.

With roots in Piedmonte, Italy this salumi features spices common to that region, most notably, clove, allspice and nutmeg.

The perfect pairing for the San Lorenzo Rock Garden Hillside Red.



# HERBED ROASTED TURKEY



**SERVES**  
10



**METHOD**  
OVEN



**HOURS**  
5.5



**DIFFICULTY**  
4/10

## INGREDIENTS

- 1 12-pound turkey (thawed if frozen)  
rinsed and patted dry
- 1/2 cup parsley, chopped
- 1 tablespoon fresh rosemary, chopped,  
plus 3 sprigs
- 1 tablespoon fresh sage leaves, chopped
- 1 1/2 teaspoons fresh thyme leaves, chopped
- 8 cloves garlic, finely chopped
- 5 tablespoons olive oil
- Coarse salt**
- Ground black pepper**
- 2 lemons, poked all over with a fork
- 1 quart apple cider

Preheat oven to 350°F with rack in lowest position. Remove packet of giblets and neck from cavity. Discard liver. Rinse remaining giblets and neck; refrigerate until ready to make broth.

Turn turkey on its back and bend wing tips forward and underneath neck cavity of bird so they stay in place (you may have to break the bones).

In a small bowl, combine parsley, rosemary, sage, thyme, garlic, 4 tablespoons oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Using your fingers, carefully loosen skin of breast and around thighs and rub herb mixture under skin of both.

Season cavity with salt and pepper and loosely fill with lemons and rosemary sprigs. Using cotton kitchen twine, tie legs together so bird retains its shape and moisture during cooking.

Pour cider in bottom of pan. Set roasting rack on top. Lift turkey onto rack, breast side up; rub with remaining tablespoon oil; season generously with salt and pepper. Tent turkey loosely with foil. Roast 1 hour. Uncover and continue to roast, basting frequently with pan juices, until an instant read thermometer inserted into thickest part of thigh (avoiding bone) registers 170°F, 2 1/2 to 3 hours more. (Temperature will rise about 10°F as turkey rests.) Tent with foil if browning too quickly; add water if pan becomes dry. Cover loosely with foil, and let stand 30 minutes before carving. Serve with roasted vegetables.