



Following are recipes from chef Robin Goldstein's menu featured in "Grape Expectations" in our November 2017 issue. The menu, inspired by the riches of the Santa Ynez Valley, brings fruit-forward wine country abundance to the Thanksgiving table. Click here for the full menu and recipes: <http://bit.ly/2gKxAJb>

### **Blue Cheese Bites with Pecans**

*Makes approximately 2 dozen*

8 ounces cream cheese, softened  
8 ounces creamy blue cheese, room temperature  
2 tablespoons chopped dates or other dried fruit  
1 cup chopped toasted pecans, divided in half  
1/4 cup chopped cooked bacon  
1 teaspoon sea salt  
Freshly ground pepper  
12 Grissini, thin pencil-sized breadsticks, broken in half

In a small bowl mix softened cream cheese, blue cheese, dates or dried fruit, and half of the chopped nuts until completely combined. Season with salt and a few grinds of pepper. Refrigerate for 30 minutes, until slightly firm and workable. Mix the remaining nuts with chopped bacon. Roll cheese into small bite-size balls and roll in chopped nut-bacon mixture to coat. Place on your serving plate "skewered" with a breadstick and enjoy!

### **Turkey Roasting Instructions**

Whether you like turkey stuffed, brined, rubbed with herbs, or basted with butter, here are simple instructions to get that picture perfect main dish. Prepping your turkey the day before sets the stage for a more relaxed Thanksgiving day morning.

Instructions for a 16-20 pound bird:

Take your prepped turkey out of fridge about 45 minutes before roasting and set into a lightly oiled roasting pan.

Preheat oven to 425° Fahrenheit. Adjust oven rack to lowest position and remove other racks. When heated, set roasting pan in oven, tent the bird with foil, and turn temperature down to 350° Fahrenheit.

An unstuffed bird, takes roughly 15 minutes per pound. Roast the turkey for 3 hours. Remove the foil and baste every 30 minutes with drippings from bottom of pan. Continue to roast until an instant read thermometer registers 165 -170° Fahrenheit in the thickest part of the thigh. Remove turkey from the oven and set aside to rest for 20 minutes before carving. Carve and serve with gravy, compote, and sides.

### **Green Beans**

My family loves green beans raw or cooked, and our favorite way to eat them is roasted. The combination of olive oil, with a touch of Parmesan cheese and salt leads to the perfect flavor and texture, not only for green beans, but also for so many vegetables. Best of all, they're made with just 4 ingredients and can be popped in the oven at the last moment while you finish setting your Thanksgiving table.

*Serves 4 to 6*

1 lb. fresh green beans, washed and trimmed  
2 tablespoons olive oil  
2 tablespoons grated Parmesan  
1/2 teaspoons sea salt

Preheat oven to 400° Fahrenheit. Pat washed green beans dry. Combine and toss all ingredients together in a large mixing bowl. Spread green beans on a large baking pan. Roast for 15-20 minutes, stirring halfway through. Serve warm or room temp.