

The following recipe is for our 'Turkey Cheese and Cranberry Strata' which was featured at the Wine Visitor + Education Centre, during Wine and Herb May 2011.

Thank you to the Canadian Food and Wine Institute for your preparation of this amazing dish.

This pairs excellent with our fantastic 2008 Pinor Noir. What better way to spend a beautiful day then sipping wine right in the midst of our beautiful vineyard!

Turkey Cheese and Cranberry Strata

Ingredients:

2 Tbsp olive oil
1 cup finely diced onion
1 cup finely diced celery (including leaves)
½ cup finely peeled and diced carrot
1 clove minced garlic
1 Tbsp finely chopped fresh sage
1 Tbsp finely chopped fresh thyme
1 cup dried cranberries
½ cup white wine
5 large eggs
3 cups 2% milk
1 tsp Dijon mustard
1 ½ tsp salt
¼ tsp ground black pepper
8 cups diced day old bread (white, whole wheat or mix), cut into 1-inch cubes
3 cups diced cooked turkey meat, cut into 1/2-inch cubes
2 ½ cups grated Swiss cheese

Method:

1. Preheat the oven to 350 degrees F. Grease a 9-inch spring foam pan and place on a baking tray.
2. In a sauté pan over medium heat, add oil, heat for a minute, then add onion, celery and carrot.
3. Sauté until onions are translucent, about 5 minutes.
4. Add garlic and herbs and sauté for one minute more.
5. Add cranberries, white wine and then simmer until almost all of the liquid has evaporated.
6. Remove from heat and cool to room temperature.
7. While vegetables are cooling, whisk eggs to blend in a large bowl, then whisk in milk, mustard, salt and pepper.
8. Add bread cubes, toss to coat and let soak for 15 minutes, stirring occasionally.
9. Stir cooled vegetables and diced turkey into bread mixture, then stir in 2 cups of Swiss cheese.
10. Spoon mixture into prepared pan and sprinkle with remaining Swiss cheese.
11. Bake for 50-60 minutes, until top is a rich golden brown and centre springs back when pressed.