

EASY WINE BRINE FOR TURKEY

featuring HERON HILL CLASSIC MUSCAT

1 cup kosher salt
1/2 cup light brown sugar
1 quart vegetable stock
1 teaspoon poultry seasoning
1 teaspoon chopped fresh rosemary
1 teaspoon cracked black pepper
1 bottle Heron Hill Muscat

To brine:

Heat vegetable stock with brown sugar and salt until completely dissolved.

Transfer to a shallow pan and chill for 10 minutes.

Mix all remaining ingredients in a very large stock pot or plastic bin (that will fit in your fridge). Place your turkey in the brine and submerge completely. Cover tightly and keep refrigerated for 48 hours, turning once every 12 hours. Remove turkey from brine and roast as you normally would. Discard any leftover brine.



Recipe from Aimee Coates, manager of the Heron Hill Tasting Room on Seneca Lake

SWEET AND SPICY HAM GLAZE

featuring HERON HILL CLASSIC MUSCAT

2 cups Heron Hill Muscat (this leaves enough for the cook to enjoy while making dinner)
1 pound of dark brown sugar
1 teaspoon of creole spice mix (such as Tony Chachere's)
1/2 cup spicy brown mustard
Juice from one can of pineapple rings

Mix in a saucepan and heat on low stirring it every few minutes.

To prepare ham:

I use a spiral sliced ham to make carving easier but if you like big, rustic slices buy a ham that has not been pre-sliced.

Place pineapple rings on surface of your fully cooked ham and put a maraschino cherry in the center of each securing with a toothpick.

Pour glaze over entire ham and bake (covered) for 3 hours at 300 degrees.

Remove cover (foil or pan lid) and baste with glaze in the pan. Bake uncovered at 350 degrees for an additional 25-30 minutes to brown nicely.



Recipe from Aimee Coates, manager of the Heron Hill Tasting Room on Seneca Lake