

CHIPOTLE RUBBED TURKEY BREAST

Serves: 4-6 people
Prep Time: 30 min. / Cooking time: 75-90 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at <http://www.terracehilloliveco.com>*

- 1 Whole turkey breast, skin-on (about 6 lbs)
- 3 tbsp Olive oil
- 3 tbsp ***“Southwestern Chipotle Rub”***
- 2 – 3 Carrots, cut into ½ inch cubes
- 1 Red onion, cut into wedges
- 3 Celery stalks, cut into ½ inch slices
- ½ cup Dried cranberries
- 1 cup ***Vina Robles 2007 Penman Springs, Petite Sirah***
- 2 cups Beef or chicken stock
- 2 each Bay leaves, cloves



Directions

1. Open a bottle of ***Vina Robles 2007 Penman Springs, Petite Sirah*** and pour yourself a glass!
2. Brush turkey with 2 tbsp olive oil, and season with ***Southwestern Chipotle rub***. Cover with plastic wrap and marinate in refrigerator for approx. 2 hours. Set oven temperature to 375° 20 minutes before starting cooking.
3. Heat 1 tbsp olive oil in a large braising pan, and brown turkey breast on all sides, about 3 minutes per side. Remove turkey, leaving fat inside.
4. Add carrots, onion, celery and dried cranberries to the same braising pan, and sauté for 3-4 minutes. Deglaze with red wine, bring to a boil, and then add the stock, bay leaves and cloves.
5. Return turkey to pan, cover, and braise in oven until breast reaches internal temperature of 165°. Make sure liquid is just gently bubbling. Remove pan, and set aside for 20 minutes with cover asker. Serve thinly sliced on warm plates, and enjoy with the rest of the ***Vina Robles 2007 Penman Springs, Petite Sirah***.

Hints

- Serve with your favorite side dishes, use leftover turkey for yummy sandwiches!

Nick de Luca's "Winemaker's Choice of the Month" for November 2011:

Vina Robles 2007 Penman Springs, Petite Sirah

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a perfect Thanksgiving treat. Delicious!