

# BRING WINE COUNTRY TO THANKSGIVING

*In Partnership with Hestan Culinary*



From golden roast turkey to comforting sides and festive favorites, every recipe and wine pairing in this collection is curated to complement one another—bright whites to lift rich flavors, silky reds to balance savory classics, and bold bottles to stand up to hearty dishes. More than pairings, these wines create moments that spark conversation, create tradition, and make your holiday table unforgettable.

Presented in partnership with Hestan Culinary, this guide brings the flavors of the season from the vineyard to your home.

## PARTICIPATING WINERIES:

**King Estate**, Roasted Squash and Apple Soup

**Marimar Estate**, Scallops with Caramelized Onions

**Hestan Vineyard**, Thanksgiving Roast Turkey

**Calcareous Vineyard**, Mushroom and Leek Stuffing

**St. Supéry Estate Vineyards and Winery**, Potato Pavé

**Pine Ridge Vineyards**, Cranberry Fig Chutney

**The Vice Napa Valley**, Truffle Gemelli w/ Parmesan & Corn Béchamel

**Gloria Ferrer Winery**, Autumn Harvest Purple Rice Pilaf

**McIntyre Family Wines**, Herb Marinated Lamb Chops

**Wine Spectator**

# KING ESTATE

## ROASTED SQUASH AND APPLE SOUP

A silky blend of kuri squash and tart Granny Smith apples with caramelized onion, garlic, and herbs, finished with cream, maple, and cider. At King Estate, Executive Chef Stevie Provencio's creation balances richness with bright seasonal flavor and has become an estate favorite.

### Ingredients

3 tablespoons butter,  
1 small yellow onion, diced  
2-3 cloves garlic, minced  
3 cored Granny Smith apples  
 $\frac{1}{2}$  tablespoon chopped fresh rosemary (or 1 teaspoon dried)  
1 tsp finely chopped fresh sage (or  $\frac{1}{2}$  teaspoon dried)  
2 small kuri squash, unpeeled with seeds removed  
2 cups heavy cream  
3 cups vegetable broth  
1 cup apple cider  
3 tablespoons maple syrup  
1 tablespoon apple cider vinegar  
Salt and pepper to taste



### Preparation

1. Preheat oven to 350°F.
2. Place kuri squash and Granny Smith apples in a covered baking dish, drizzle with olive oil, and season with salt and pepper. Roast for 1 hour, or until squash is fork tender and apples are soft. Remove and set aside.
3. In a large pot, brown butter over medium heat until fragrant. Add onion, garlic, rosemary, and sage. Sauté 8 minutes, stirring occasionally, until onion is translucent and herbs are aromatic.

4. Stir in roasted squash and apples along with vegetable broth, cream, cider, and maple syrup. Bring to a boil, then reduce to low and simmer uncovered for 20 minutes, until flavors meld and ingredients are very tender.
5. Working in batches, transfer soup to a blender and purée until smooth. Return to pot and adjust seasoning with salt, pepper, maple syrup, and apple cider vinegar to taste.
6. Serve hot with sourdough bread.

*Pair with King Estate 2023 Pinot Noir for an earthy holiday match, or Pinot Gris for a bright, refreshing complement.*

### Pair It with:



#### 2023 King Estate Pinot Noir

Aromas of black cherry, plum, violets, and rose lead to a palate layered with fruit, cocoa, and earth. Bold structure, velvety tannins, and bright acidity make this Pinot Noir a graceful, expressive reflection of the Willamette Valley.

**King Estate**  
Family Owned & Farmed

[kingestate.com](http://kingestate.com)

Wine Spectator



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# MARIMAR ESTATE

## SCALLOPS WITH CARAMELIZED ONIONS (PETXINA DE PELEGRÍ)

Catalan Country Kitchen, p.62, by Marimar Torres

At home we often enjoyed seafood broiled in a seashell (petxina in Catalan). On special occasions, we would have fresh scallops, coral still attached. I devised this recipe to highlight the bay scallops found here. It's named for the scallop shell – the iconic symbol of Camino de Santiago pilgrims (pelegrins in Catalan).

### Ingredients

3 tablespoons olive oil  
6 large garlic cloves, minced  
(2 tablespoons)  
3 onions, cut in 4 and thinly sliced  
½ cup dry white wine  
½ teaspoon salt  
¼ teaspoon freshly ground white pepper  
2 pounds large bay scallops (3 or 4 per person)  
2 tablespoons sherry wine vinegar  
3 ½ tablespoons fine breadcrumbs  
2 ½ tablespoons olive oil  
1 tablespoon lemon juice, mixed with the olive oil  
3 tablespoons chopped fresh parsley leaves  
Lemon wedges, as a garnish



### Preparation

1. Heat oil in a large skillet and sauté garlic with onions over low heat for 30-40 minutes, or until they are golden brown and almost caramelized; stir often, especially toward the end.
2. Add wine, increase heat to medium, and cook until wine is almost evaporated. Stir in salt and pepper; taste for seasoning. Arrange as a bed on 8 individual shells.
3. In a medium bowl, toss scallops with vinegar and marinate for 15 minutes. Preheat broiler.

4. Sear scallops on a hot grill, about 1 minute on each side. Distribute them on top of onions and sprinkle with breadcrumbs, olive oil/ lemon juice mixture, and parsley.
5. Place scallops under broiler for just a few minutes, until breadcrumbs are golden.

**Serves 8 as a first course.**

*Recipe photo by Julia La Rue*

**Pair It with:**



### 2024 Marimar Estate Don Miguel Vineyard Albariño

Marimar has been producing this Albariño since 2010 in homage to her homeland. Aromas of citrus and stone fruits such as white nectarine suggest the sunnier climes of Russian River Valley. The zesty acidity and a distinctive hint of salinity are characteristic of the variety. Pairs beautifully with crab and other seafood, tapas, and roasted root vegetables.



**MARIMAR ESTATE**

VINEYARDS & WINERY

[marimarestate.com](http://marimarestate.com)

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# HESTAN VINEYARDS

## THANKSGIVING ROAST TURKEY

Recipe by Chef Mark Dommen – Hestan Napa

This Thanksgiving, savor Michelin-starred Chef Mark Dommen's roast turkey — delicately brined with lemon and herbs, enriched with savory herb butter, and roasted to golden perfection in a Hestan roaster. Paired with our award-winning Hestan Cabernet, it's a timeless centerpiece for an extraordinary holiday gathering.

### Ingredients

1 turkey (12-18 pounds)  
1 recipe lemon herb brine,  
(recipe to follow)  
1 recipe herb butter,  
(recipe to follow)  
1 bunch fresh thyme  
1 bunch fresh rosemary  
1 bunch fresh sage  
Sea salt  
Fresh ground black pepper



### Preparation

1. Two days before roasting the turkey, make the brine and brine the turkey for 18-24 hours. I like to use a brining bag or a five-gallon bucket. The five-gallon bucket can be difficult to fit into your refrigerator.
2. One day before roasting the turkey, remove the turkey from the brine and allow to sit overnight in the refrigerator uncovered. This helps dry out the skin so the turkey skin can get nice and crispy while roasting.
3. Take the herb butter out of the refrigerator and allow to come to room temperature.
4. Preheat the oven to 325° and adjust the oven racks so that the turkey will fit.
5. Use your hands to create a pocket between the skin and breast meat. Divide the herb butter into two equal

amounts and place the herb butter into the pockets between the skin and breast meat. Half the amount of butter on one breast and the other half on the other breast massaging the butter to create an even layer underneath the skin. Place the thyme, rosemary and sage into the cavity of the turkey and truss the turkey with butchers twine to help keep its shape. Season the outside of the turkey with sea salt and fresh ground pepper. Salt not only adds flavor but also helps to draw the moisture out of the skin so that you get a nice crispy skin while roasting.

6. Place the turkey breast side up on a roasting rack inside a roasting pan and place it in the preheated oven.

7. Roast the turkey for about 14 minutes per pound. Rotate the pan every hour for even cooking and browning. For a 15-pound turkey, it will take 3 ½ hours.

\*\* Recipe continued on next page \*\*

*Pair It with:*



### Thomas Rivers Brown Cabernet

Extraordinarily rich and deeply hued, this Thomas Rivers Brown Cabernet opens with alluring aromas of sweet cassis, ripe black cherries, and a whisper of leather. The palate is layered and expressive, showcasing blackberries, blueberries, and mulled spices that gradually evolve into notes of mocha, vanilla, and cola. A broad, powerful mouthfeel is supported by velvety yet structured tannins, culminating in a long, polished finish.

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# HESTAN VINEYARDS CONT'D

*\*\* Continued from previous page \*\**

**8.** When the turkey is about the color you want, tent it with foil and roast until an internal thermometer inserted into a few areas like the breast and thighs reads 150°F. It's recommended to cook poultry to 165°F but I like to turn off the oven and let the turkey rest for a minimum of 30-45 minutes with

the oven door cracked open. While it rests the internal temperature will gain another 10-15 degrees. As a visual cue, you want to roast the turkey until the juices run clear from the thigh after piercing it with the thermometer. After resting the turkey is ready to carve and serve.

## LEMON-HERB BRINE

### Ingredients

1 quart water  
3.5 ounces salt  
fresh herbs, fresh rosemary, thyme  
1 head garlic, cut in half  
2 lemons halved  
3 bay leaves  
2 teaspoons black peppercorns,  
cracked beneath a saute pan  
1 quart ice water

### Preparation

1. Combine all the above in a small pan and bring to a boil over high heat. Cover and remove from the heat and let sit for ten minutes.
2. Put the ice water in a bowl and combine with the herb brine. Stir until the ice is dissolved.

## HERB BUTTER

### Ingredients

½ pound butter  
1 teaspoon fine sea salt  
1 tablespoon coarse ground pepper  
2 anchovy filets  
2 cloves garlic, smashed  
1 lemon, zested  
1/4 cup parsley leaves, chopped  
¼ cup sage leaves, chopped  
2 tablespoons fresh thyme leaves

### Preparation

1. Place all the butter ingredients in a food processor and run until chopped nice and fine. Scrape down the sides and bottom of the bowl, then pulse a few more times until well combined.

## TURKEY TIPS

- Buy an organic bird. Starting with the best raw product will increase your chances of success.
- Always brine the turkey, it adds so much additional flavor
- Don't roast a turkey with stuffing on the inside. Cook the stuffing separately in a casserole dish. Roasting a turkey with stuffing increases the cooking time because you have to make sure the stuffing comes up to temperature and during the additional cooking time the turkey itself gets overcooked. The key to a moist turkey is to not overcook it.
- If you are not comfortable turning off the oven when the turkey is at 150° internal temperature. Increase cooking time to your preferred doneness.



Hestan Culinary Polished Clad  
Stainless Steel Roaster

# CALCAREOUS VINEYARD

## MUSHROOM AND LEEK STUFFING

This rich and savory Thanksgiving stuffing blends toasted French bread with leeks, mushrooms, and herbs, creating a comforting and flavorful side dish that pairs perfectly the rest of your plate at Thanksgiving dinner and pairs perfectly with Très Violet.

### Ingredients

1 loaf country style French bread  
1 cup butter  
1 Tbsp. olive oil  
2 cup leeks, cleaned and finely sliced  
1 cup celery chopped  
½ cup shallot sliced  
4-6 stalks fresh sage  
1 tsp. salt  
1 lb. cremini mushrooms, sliced  
1 tsp. ground sage  
½ tsp poultry seasoning  
2 eggs  
2-3 cups turkey broth (chicken or vegetable also works)



### Preparation

1. Cut your bread into ½ inch cubes. Place cubed bread on a sheet pan and bake for 20 minutes at 350 degrees until the bread is dry.
2. In a saucepan heat butter and olive oil on medium low heat. Add leeks, celery, shallots, fresh sage, and salt. Sauté for 5-7 minutes until softened.
3. Add mushrooms, ground sage, and poultry seasoning and sauté for an additional 5-8 minutes. Be careful not to brown the mixture.

4. Remove sage and squeeze liquid into the pan. Remove mixture from heat, add the cubed bread and toss. Set aside and let cool.
5. Whisk eggs and broth together in a large bowl and combine with the cooled bread mixture. Add more broth if desired.
6. Transfer to a buttered baking dish and bake covered for 30 minutes at 350 degrees.
7. Remove foil and bake for an additional 15 minutes, or until the top is golden brown.

### Pair It with:



Awarded 95 points by *Wine Spectator*, the Très Violet exhibits a beautiful deep crimson red in the glass. The nose is full of fig, cola nut, and hints of mocha. Mourvèdre and Grenache dominate the upfront palate with bright raspberry, plum, and gamey leather, while Syrah fills out the middle and end with earthy tannins and weighty blackberry fruit notes. Wonderful juicy acidity keeps the wine vibrant and fresh, leading to a generous finish that pairs perfectly with everything on your Thanksgiving table.

CALCAREOUS  
VINEYARD  
  
calcareous.com

# ST. SUPÉRY ESTATE VINEYARDS & WINERY

## POTATO PAVÉ

Recipe by St. Supéry Estate Chef Vincent Sanchez

This recipe absolutely elevates a humble side dish into one of our all-time favorite sides. The crispy, salty layers of thinly sliced potatoes will delight your palate. Potato Pavé pairs perfectly with St. Supéry Dollarhide Estate Vineyard Sauvignon Blanc, Napa Valley.

### Ingredients

*Unsalted butter, as needed  
1½ lb Yukon Gold potatoes  
Sea salt & ground black pepper  
Grated Parmigiano Reggiano  
Neutral oil for frying*



### Preparation

**1.** Melt the butter and keep it handy for assembling.

**2.** Prepare a standard loaf-sized pan: oil the bottom and sides generously with melted butter; line with parchment paper, leaving enough to cover the top of the pan before baking; then oil the inside of the paper again with more melted butter. Preheat your oven to 325°F.

**3.** Peel the potatoes and place them in a container of water to prevent oxidation while you work. Working with one or two potatoes at a time, use a mandolin to slice perfectly even 1/16-inch-thick slices.

**4.** Begin layering the potato slices in the pan. Pavé is French for tile, so imagine you are shingling the slices. Work from the outside towards the center, leaving about a quarter of the previous slice visible each time.

**5.** When the first layer is complete, brush on a thin layer of the melted butter, and sprinkle lightly with salt, pepper, and Parmesan. This step will be repeated for each layer. No salt, pepper, or cheese will be needed after the very last layer. When all the potatoes have

been layered in (the pan should be filled about halfway), fold the extra flap of parchment paper over the top of the pavé. Weigh down the top of the pavé as completely as possible. You may use another loaf pan with baking weights inside.

**6.** Bake for 40-60 minutes. When done, the top of the potatoes should be light golden brown, and a cake tester inserted into the pavé should go in smoothly with no resistance.

**7.** Leaving the weight in place, allow the pavé to cool to room temperature, then place it in the refrigerator overnight to set. Properly covered, the pavé will keep like this for a few days.

**8.** When ready to serve, turn the pan upside down to unmold. Portion into equally sized rectangles or squares, trimming the edges for a uniform appearance.

**9.** Over medium-high heat, pan-fry the pieces in neutral oil up to a depth of 1 inch. Work in batches to avoid overcrowding the pan and to ensure even cooking on all sides. As the pavé pieces turn golden and crispy, remove from the oil, place on a rack or paper towel to drain, and finish generously with your favorite coarse finishing salt.

### Pair It with:



**2023 St. Supéry Dollarhide Estate  
Vineyard Sauvignon Blanc  
93 points, Wine Spectator**

A versatile wine filled with fresh grapefruit, kiwi, lemon zest and dried melon aromas followed by a richly textured palate of pink grapefruit, apple, lime zest and white peach essence. A perfect wine to share and pair this Thanksgiving.

**ST SUPÉRY**  
ESTATE VINEYARDS & WINERY  
NAPA VALLEY

[stsupery.com](http://stsupery.com)

Wine Spectator +  HESTAN  
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# PINE RIDGE VINEYARDS

## CRANBERRY FIG CHUTNEY

This chutney is a perfect balance of sweet, tart, and savory notes, designed to cut through the richness of a Thanksgiving turkey. The Cabernet adds a deep, fruity complexity, while the balsamic vinegar provides a subtle tang that elevates all the flavors.

Yields	Prep Time	Cook Time
About 3 cups	15 minutes	35-45 minutes

### Ingredients

1 (12-ounce) bag fresh or frozen cranberries  
1 cup dried black mission figs, stems removed and chopped  
1 large shallot, finely diced  
1 small knob of ginger (about 1.5 inches), peeled and finely grated  
1 cup Pine Ridge Cabernet  
½ cup packed light brown sugar  
¼ cup white granulated sugar  
2 tablespoons balsamic vinegar  
1 cinnamon stick  
3 whole cloves  
1 star anise pod  
½ teaspoon salt  
¼ cup water (if needed)



### Preparation

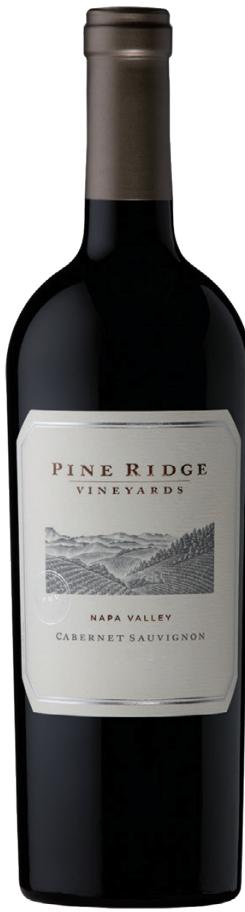
1. In a medium saucepan, simmer the Cabernet, shallot, and ginger for 5 minutes until the shallot is soft.
2. Add the cranberries, chopped figs, and both sugars, stirring to combine.
3. Add the cinnamon stick, whole cloves, and star anise directly into the pot.
4. Bring the mixture to a low boil, then reduce the heat to a simmer. Cook for 30-40 minutes, stirring occasionally, until the cranberries have burst and the chutney has a jam-like consistency. It should coat the back of a spoon. If it becomes too thick too quickly, add a

splash of water (up to ¼ cup) to achieve the desired texture.

5. Remove the saucepan from the heat. Carefully remove the whole cinnamon stick, cloves, and star anise. Stir in the balsamic vinegar and salt. The balsamic vinegar is added at the end to preserve its bright, tangy flavor.
6. Let the chutney cool completely to room temperature. It will thicken as it cools and flavors will meld together.

*This chutney is delicious with roast turkey, topping brie on a cheese board, or alongside pork and chicken. Store it in an airtight container in the refrigerator for up to two weeks.*

### Pair It with:



#### Pine Ridge Cabernet

The chutney's sweet and tart fruit notes are a perfect match for Pine Ridge Cabernet's rich dark fruit profile. The wine's spicy oak characteristics complement the chutney's savory ginger and cinnamon. Its firm tannins and acidity cut through the turkey's richness, creating a truly balanced and dynamic pairing.

PINE RIDGE  
VINEYARDS  
[pineridgevineyards.com](http://pineridgevineyards.com)

# THE VICE NAPA VALLEY

## TRUFFLE GEMELLI WITH PARMESAN & CORN BÉCHAMEL

A decadent twist on a holiday classic, this gemelli pasta brings together sweet corn, Parmesan, and truffle in a velvety sauce. Rich yet balanced, it's an elegant match for The Vice 2022 "Torie's Vineyard" Pinot Noir, with dark fruit and subtle spice that linger beautifully.

### Ingredients

12 oz gemelli pasta  
3 tbsp unsalted butter  
3 tbsp all-purpose flour  
2 cups whole milk  
1½ cups corn kernels (fresh or frozen, thawed)  
½ cup grated Parmesan cheese  
2 tbsp truffle oil  
Fresh black truffle, shaved (optional)  
Salt and pepper to taste



### Preparation

**1.** Bring a large pot of salted water to a boil and cook gemelli until al dente. Reserve ½ cup pasta water, drain, and set aside.

**2.** Meanwhile, melt butter in a saucepan over medium heat. Whisk in flour and cook for 2 minutes to form a roux. Gradually whisk in milk until smooth. Stir in corn and simmer for 5 minutes, then transfer mixture to a blender. Purée until silky, returning sauce to the pan. Season with salt and pepper, then stir in Parmesan until melted. Add truffle oil and whisk to combine.

**3.** In a large skillet, toss cooked gemelli with the warm corn béchamel, adding reserved pasta water as needed for a

glossy finish. Plate immediately, topping each portion with freshly shaved truffle for an extravagant touch.

**4.** Corn, truffle, and Parmesan create a decadent backdrop for this dish, while the Pinot Noir's mulberry, blackberry, and gentle spice cut through with vibrancy. Together, they offer a rich yet balanced indulgence, perfect for the holiday table.

*The corn béchamel delivers creamy sweetness, Parmesan layers in umami richness, and truffle brings an earthy decadence. Gemelli's twists catch every bit of sauce, making each bite luscious — and a seamless match for the vibrant fruit and savory notes of Pinot Noir.*

### Pair It with:



**The Vice Pinot Noir, "Torie's Vineyard", Los Carneros - Napa Valley, 2022**

Velvety and expressive, this Pinot Noir offers ripe mulberry and blackberry layered with whispers of spice and tea. The wine's richness and elegance echo the creamy corn béchamel, Parmesan, and truffle in the pasta, creating a pairing that feels both comforting and refined.

**THE VICE**  
NAPA VALLEY

[thevice.com](http://thevice.com)

# GLORIA FERRER WINERY

## AUTUMN HARVEST PURPLE RICE PILAF

Crafted By: Gloria Ferrer's Executive Chef, Jason Naaman

Nutty purple rice mingles with roasted butternut squash, earthy wild mushrooms, golden raisins, and toasted pecans. A drizzle of truffle oil ties it all together for a rich, seasonal Thanksgiving side dish bursting with color, texture, and deep autumn flavor.

### Ingredients

2 cups wild or purple rice  
3 ½ cups chicken stock or vegetable broth  
1 medium-sized butternut squash, diced ¼ inch  
8 oz mixed mushrooms (any variety)  
1 Tbsp chopped fresh rosemary  
2 Tbsp chopped fresh sage  
1 Tbsp chopped fresh Italian parsley  
1 tsp white truffle oil  
¼ cup golden raisins, soaked overnight  
2 oz butter  
1 oz extra virgin olive oil  
Salt & pepper to taste



### Preparation

1. The evening before, place the golden raisins in a small jar, cover with water, and refrigerate to rehydrate. Drain before using.
2. On the day of preparation, peel and dice the butternut squash, slice the mushrooms, and finely chop the herbs.
3. Rinse the rice in cold water, then drain well. In a 4-quart pot, combine the rice with chicken stock or vegetable broth. Bring to a boil, cover, and reduce to a gentle simmer. Cook for 20–25 minutes, until the liquid is nearly absorbed. Remove from heat and let rest, covered, for 10 minutes to finish steaming.

4. While the rice cooks, warm the butter and olive oil in a large skillet over medium-high heat. Add the diced squash and sauté until just tender. Stir in the mushrooms and continue cooking until both are golden and fragrant. Season with salt, pepper, fresh herbs, and a drizzle of truffle oil.
5. Fluff the rice with a fork and fold in half the vegetable mixture. Transfer to a serving platter, spoon the remaining vegetables over the top, and finish with golden raisins. For an elegant touch, garnish with crisp fried sage leaves before serving.

### Pair It with:



#### 2018 Royal Cuvée

An impeccable balance of Pinot Noir and Chardonnay, our 2018 Royal Cuvée retains vibrant fruit while gaining depth through six years of aging. This patience reveals layers of nuance and complexity, culminating in a wine of elegance and distinction that embodies its regal character.



[gloriaferrer.com](http://gloriaferrer.com)

# MCINTYRE FAMILY WINES

## HERB MARINATED LAMB CHOPS: “SCOTT CHOPS”

Enjoy this McIntyre Family recipe this Thanksgiving! Aptly named “Scott Chops” after Steve McIntyre’s brother Scott as his favorite dish at each family gathering. This can be served as an appetizer to set the mood for the rest of the festivities or a perfect side finished quickly before serving. Want to up your marinade game? Try a dash of the McIntyre 2023 Estate Pinot Noir in the mix. Some for the meat and more for the flavor.

Servings	Prep Time	Cook Time
6-8	15 minutes (marinade 24 hours)	40 minutes

### Ingredients

1 whole head of garlic (separated & peeled)  
1 large shallot, peeled  
6-7 lemons, zest & juice  
3 sprigs rosemary, stripped  
5-6 sprigs thyme  
3 Tbsp Kosher salt  
2 Tbsp lemon pepper  
1 C neutral oil (avocado preferred)  
2-3 racks of lamb, Frenched & trimmed of excess fat\*)



### Preparation

1. Place all ingredients into a food processor (except lamb), blend until all are broken down
2. Place lamb racks into resealable zip lock bags & pour marinade over. Smoosh around until fully coated. Refrigerate for 24 hours, flipping 2-3 times
3. Remove from refrigerator, remove lamb from marinade and discard. Heat oven to 350 F
4. Using skillet big enough to hold lamb rack, heat for a few minutes (need it hot). Add a couple tsp of oil & brown the rack in the skillet until seared. Repeat until all racks are browned.
5. Place browned racks bone side down in a roasting pan. Cook in oven for 10-

- 15 min or internal temp is 115-130 F (slightly undercooked).
6. Take out of oven and let rest for 10-15 min. This can be done earlier in the day and next steps before serving.
  7. Slice chops into individual chops, heat same skillet again & sear for 2-3 min per side. Meat should be medium rare but browned on each side
  8. Place chops on serving platter, give a nice sprinkle of flakey sea salt.

*Lamb offers a distinctive character that can be balanced to your preference. Careful trimming, or using denuded racks, softens the gaminess for a more delicate profile—while leaving a little extra fat enhances its hearty, robust flavor.*

Provided by D.A.M Spice Company



### Pair It with:



### McIntyre Pinot Noir

These herbaceous frenched lamb chops pair so well with our earthy, full bodied McIntyre Pinot Noir, we are drooling while sharing the recipe. Expressive plums, dried cherry, sagebrush, dried mushroom with a hint of orange acidity on the palate create a delicious partner to the tender, browned chop. You will surely be requesting seconds of this duo after finishing the first bite.



[mcintyrevineyards.com](http://mcintyrevineyards.com)

Wine Spectator



HESTAN  
[www.hestan.com](http://www.hestan.com)

# GATHER. COOK. CELEBRATE.

## 10 Holiday Entertaining Tips from Hestan Culinary



### Start with the Bird

A polished Hestan roaster ensures even heat, crisp golden skin, and presentation worthy of your holiday table. Always defrost your turkey fully if frozen, but whenever possible, our chefs recommend choosing fresh. After roasting, let the bird rest before carving so the juices redistribute for perfect slices.

### Pair Flavors Like a Chef

Rich turkey deserves a wine that can stand beside it. A Hestan Cabernet Sauvignon offers deep fruit and structure that brings balance to every bite. For lighter palates, a crisp Chardonnay is an elegant counterpoint.

### Cook Once, Serve Twice

Choose pieces that are as beautiful on the table as they are functional in the oven. Hestan mixing bowls transition seamlessly from prep to serving, saving time while elevating presentation.

### Stage the Scene Early

The night before, set your table, polish

your glasses, and place your serving pieces. Label dishes with sticky notes so you know what goes where, and delegate sides or rolls to family members without interruption. A calm, set stage makes the big day effortless.

### Master the Make-Ahead

Prepare side dishes, sauces, and desserts in advance. From gratins in Hestan's au gratins to velvety sauces finished in our saucier, these can be reheated and served with ease, leaving you more time at the table.

### Keep the Kitchen Effortless

A smart cleanup plan—like starting with an empty dishwasher and reserving one sink for soaking—keeps the kitchen flowing and stress-free. Stock plenty of towels and designate a family member as the “dish relay.”

### Elevate the Everyday

Even simple recipes shine with the right tools. A Hestan ladle or fish turner adds precision and elegance to serving, turn-

ing a small detail into a polished experience. Beautiful tools also spark conversation at the table.

### Offer a Welcome Pour

Greet guests with a great glass of sparkling wine to set the celebratory tone—then present a Sauvignon Blanc before moving into lighter reds such as Pinot Noir, and onto fuller bodied wines such as a great Cabernet with the main meal.

### Create Movement at the Table

Serve family-style in cookware that doubles as serveware. Passing dishes encourages connection, and Hestan's roasters and au gratins bring warmth and beauty straight from the oven to the table.

### Savor the Moment

The best tip of all: step out of the kitchen, raise a glass, and join the conversation. Light candles, lower the music just enough to hear laughter, and be present. Hospitality isn't only about the meal—it's about making memories.