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HOLIDAY ENCORES WITH WINE

Win Repeat Raves with Simple Leftover Tips

CHICAGO – Worried about another year of post-holiday leftover burnout? To make those classic holiday meal “reincarnations” a bit more inspiring, Master Sommelier Alpana Singh says enjoying leftover wine is the answer.

“There are so many delicious ways to enjoy both leftover food *and* wine,” says Singh. “Wine can be splashed in sauces and leftover turkey and ham make great soups and sandwiches. Together, leftover food and wine just make each other taste better.”

According to Wine Market Council research, nearly 40 percent of wine drinkers don’t realize that by simply recorking and refrigerating, partially consumed bottles will stay fresh for 2-3 days. And even if you’re left with too much wine to enjoy in the few days following a holiday gathering, there are plenty of ways to put leftover wine to good use.

A Glass Here, A Splash There

- Replace part of the acid in a vinaigrette or marinade with wine. Vary the amount and type based on personal preference.
- Add a splash of white wine to stock when making turkey soup. Red wine is also a great addition to fuller-bodied soups, stews and chili.
- Incorporate wine into braising liquid for tougher cuts of meat, such as shoulder, shank or short ribs.
- Simmer leftover wine into reduction sauces for deeper flavor and richness.
- Freeze wine in single-tablespoon portions in an ice cube tray to have on hand for cooking. Just store the frozen cubes in a zip top bag and you’re all set the next time a recipe calls for a small amount of wine.

- Poach pears in leftover red wine and sugar for a simple dessert to end any meal – leftover or not. Plus, the remaining poaching liquid can be reduced and saved for a sweet ice cream topping.

Together...They Taste Better

Singh also offers simple wine pairings with classic leftover favorites to enjoy during hectic non-holiday gathering days between Thanksgiving and New Year's:

- **Turkey tetrazini** – A big full-bodied and buttery *Chardonnay* is bold and rich enough to take on the delicious cream sauce of this post-holiday staple.
- **Turkey sandwich with cranberry relish** – A floral and aromatic *Gewurztraminer* is a wonderful compliment to turkey, especially when it is served with sweet/tart cranberry sauce.
- **Turkey potpie** – The end of Thanksgiving means that Christmas is around the corner, which gives us even more of a reason to continue celebrating. A *Champagne* or other sparkling wine adds an instant festive touch to any meal, including turkey potpie. The bubbles go oh so well with that buttery flaky crust!
- **Roast beef sandwich with horseradish** – A delicious *Cote du Rhone* packs a punch with its black pepper and smoked plum notes. It will hold its own against the spicy horseradish and pair seamlessly with the texture of roast beef.
- **Split pea soup with ham** – A crisp, zingy *Sauvignon Blanc* accentuates the sweet and creamy flavors of split peas making for a nice contrast with the savory ham.

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Wine Market Council is an independent, non-profit trade association of grape growers, wine producers, importers, wholesalers, retailers and other organizations affiliated with the wine industry. For more information, visit winemarketcouncil.com or wineanswers.com.