

Food & Wine Pairing Suggestions -

Snoqualmie Naked Riesling w/Turkey Chili

It was one of those snowbound days where I had to make due with what I had on hand. I had some ground turkey and Great Northern Beans so I decided to make white chili (which I've never made before). I pulled a recipe from AllRecipies.com and made adjustments with what I had on hand. I'm sure the original recipe would have been much better, but my version was *fantastic* with Snoqualmie Naked Riesling. The spice of the Chili Powder & Cayenne Pepper muted the sweetness of the Riesling while the beans, cinnamon & white pepper brought out a wonderful creaminess in the wine.

If you're curious, my ingredients differed by the following (if not noted as a difference, I followed the original ingredients):

- 1 pound Ground Turkey
- I didn't add Green Chili Peppers
- I used Chili Powder instead of the Cumin (and added extra)
- Lots of Cayenne
- A good bit of White Pepper
- 2 cans of White Northern Beans (skipped the pureed part and just added the 2 cans directly to the pot)
- 24 oz of Swanson Organic Vegetable Broth (I had the chicken broth, but the Vegetable was open). My version was thick, so use the whole 32 oz box
- No cheese
- Sour Cream for a garnish

Quick Pairings

- Vertex Just Red with Lamb or Beef Stew (both in the stew and to drink with it)
- Herding Cats Cabernet/Shiraz with Smoked Gouda
- Casillero del Diablo Carmenere with OakMoon Creamery Goat Cheese (Plain, Herbed or Pepper)

