

DECONSTRUCTED TURKEY POTSTICKERS WITH STONE FRUIT GLAZE

PAIRED WITH 2022 JOIE DE VIVRE | YIELDS 6-8 SERVINGS

ROASTED TURKEY POTSTICKER MEATBALLS INGREDIENTS

Yields about 24 Meatballs

1 lb ground Turkey

1/2 cup finely diced Water Chestnuts

1/4 cup finely shredded Napa Cabbage (squeezed dry)

2 Scallions, thinly sliced

2 cloves Garlic, minced

1 Tbsp grated fresh Ginger

2 tsp Soy Sauce or Tamari

1 tsp Toasted Sesame Oil

1/8 tsp White Pepper

1 tsp Cornstarch

1/2 tsp Kosher Salt

METHOD

1. Preheat the oven to 450°F. Line a sheet pan with parchment.
2. Combine turkey, water chestnuts, cabbage, scallions, garlic, ginger, soy, sesame oil, white pepper, cornstarch, and salt. Mix gently.
3. Portion into 1½–2 Tbsp balls, then press gently to slightly flattened.
4. Lightly oil the tops.
5. Roast 12–15 minutes, or until the internal temperature reaches 165°F.
6. Serve immediately for best flavor.
7. Spoon a small base of the glaze onto each plate, place the roasted turkey meatballs on top of glaze, and then drizzle some glaze over the meatballs. Add crispy potsticker wrapper shards vertically for height. Garnish with scallion greens and sesame seeds.

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STONE FRUIT ASIAN GLAZE INGREDIENTS

Yields 2 Cups

3/4 cup frozen Mango
 3/4 cup frozen Peaches
 1/4 cup dried Apricots, chopped
 1/4 cup Water
 2 Tbsp Honey or Sugar
 2 Tbsp Soy Sauce or Tamari

1 Tbsp Rice Vinegar
 1 tsp grated fresh Ginger
 1 small Garlic clove, smashed
(remove after simmering)
 Pinch of Red Pepper Flakes
 1-2 tsp Cornstarch + 1-2 tsp Water

METHOD

1. Combine mango, peaches, dried apricots, water, honey, soy sauce, rice vinegar, ginger, smashed garlic clove, and red pepper flakes in a small saucepan.
2. Simmer 10–12 minutes, until the dried apricots soften and fruit breaks down.
3. Remove the garlic clove.
4. Blend until smooth using an immersion blender or standard blender.
5. Return mixture to the pot and stir in the cornstarch slurry. Bring just to a boil to thicken.
6. Adjust seasoning with extra vinegar, soy, or honey as needed.

CRISPY POTSTICKER WRAPPER SHARDS INGREDIENTS

8 potsticker wrappers, cut into strips or triangles
 Neutral Oil for frying
 Pinch of Table or Popcorn Salt

METHOD

1. Heat a thin layer of oil in a skillet over medium-high.
2. Fry wrapper pieces 10–15 seconds per side, until crisp and golden.
3. Drain on paper towel and season lightly with salt.