

Sparkling Wine-Brut • Black Friday Quiche

I chose Weibull Family Winery's Stanford Brut to pair with my Black Friday Quiche. This sparkling wine, made by the charmat method, is a great brunch beverage. I prefer the brut straight (with no orange juice) to match the tartness of the turkey sautéed in Madeira wine. If brut is not sweet enough or if you are serving sweet pastries with the quiche, you can add a tablespoon of orange juice to each glass to make it a mimosa. In 1996, after fifty successful years in Fresno, Fred Weibel, Jr. relocated the family winery and its long-time employees to Woodbridge, California. Today, their sparkling wine operation is in the bottling room building of the old Guild Wineries and Distilleries. My father, Harold Jenner, was Guild's bottling room manager for over a decade. Weibull's managers now sit in his old office.

Black Friday Quiche

My mother, Opal, used to get up at 5:00 am on Thanksgiving day to start her turkey. She basted the turkey for hours with a garlic-wine blend that filled the house with a unique aroma. I never knew what wine she used and could never re-create that wonderful smell until I accidentally used some Madeira wine to de-glaze some leftover turkey meat that I was heating up. There it was. I call this quiche "Black Friday," because the best time to make it is the day after Thanksgiving using leftover turkey meat. A properly basted and seasoned Thanksgiving turkey should give you all the flavor you need, but if it turned out bland, or you bought deli turkey to make this recipe, add a little Fiori's seasoning for that Lodi touch.

Ingredients

- 2 TBS canola oil
- 1-1/4 cup cooked turkey meat, cut small dice
(about a half pound)
- 1 clove garlic, cut fine brunoise
- 1/2 cup Madeira wine
- 1 tsp Fiori Butcher Shoppe Seasoning
(optional)
- 5 large eggs
- 3/4 cup milk
- 1 cup shredded Monterey jack and cheddar or
Colby cheese
- 1 frozen 9-inch deep dish pie shell



Preparing the Turkey

Bring a 10-inch fry pan to medium heat. When hot, coat the bottom with oil. Drop the turkey into the pan and sear. If the turkey was not seasoned when it was cooked, sprinkle some Fiori seasoning on it. Cook until slightly brown (about 3 to 5 minutes). Push the turkey aside and add a little more oil to coat the bottom of the pan. Add the garlic and cook until fragrant (about 30 seconds). Mix the garlic with the turkey. Add the Madeira wine and stir to remove the crud from the bottom of the pan (deglaze). Cook until the liquid is almost gone (au sec, about 3 minutes). Remove the pan from the heat and allow meat to cool for at least 5 minutes, stirring occasionally.



Adding the garlic



Most of the liquid gone (au sec)

Preparing the Pie Crust

You can use a frozen pie crust as is, but “par” baking (partially baking) it will ensure that the crust is nice and crispy. Preheat the oven to 350 degrees. Place a sheet of foil or parchment paper over the frozen pie crust and loosely shape it to the inside of the crust. Fill the foil with pie weights, rice, or beans to hold the bottom of the crust down. Bake for 5 minutes. The weights keep the bottom of the crust from bubbling up.

Mixing the Quiche

Preheat the oven to 350 degrees. In a 3-quart mixing bowl, beat the eggs and milk with a wire whisk until the mixture is a uniform color. Add the turkey and shredded cheese and mix well. Pour the mixture into the pie crust. Place the quiche on a baking sheet in the middle of the oven for 45 minutes or until the top is slightly browned. Check to see if it is done by inserting a bamboo skewer into the pie. The quiche is done when the skewer comes out clean.



Presentation

Serve a "pie" slice on a plate with a cantaloupe wedge or a few pieces of another seasonal fruit. Garnish with bacon chips, if you have them. When serving, be very gentle with the first slice. The pie crust is very fragile. Cut the piece to the desired size, then gently insert a knife between the side of the pan and the crust to loosen the crust from the pan. Slide a fork between the pan and crust to "scoop" the piece out of the pan. Once you have the first piece out, cut the next piece to the desired size, then slide a fork underneath the piece from the side, where the previous slice was. Slide the fork back and forth underneath the piece to loosen the bottom crust from the pan, then lift the piece up and set it on the serving plate. Serves 4 to 6 people.



The California Ingredient

Madeira is a fortified wine originally made from Malvasia grapes in the Portuguese Madeira Islands, off the coast of Africa. It gets its nutty, caramel flavor from repeatedly heating and cooling the wine during the aging process. It was an important wine in the history of the United States of America, first because quality winegrapes couldn't be grown in the original thirteen colonies and fortified wine held its flavor during the long voyage from Portugal. Second, because Thomas Jefferson used it to toast the signing of the Declaration of Independence. Madeira winemaking is a science all its own. A few California wineries (like Paul Masson and V Sattui) specialize in Madeira and produce it in quality levels ranging from \$5 blended cooking wine to \$60 dessert wine made in a 120-year-old solera.

Tips and Tricks

This one is pretty foolproof but you do want to pay attention to the top of the quiche after about 35 minutes of baking. Be sure that it doesn't start to burn. It should end up only slightly browned.

I use white turkey breast meat for this recipe. I've tried it with all dark meat from the thighs and legs, but that meat is tougher and has too strong of a flavor that overpowers the eggs, cheese, and wine.

A wonderful variation of this recipe is the traditional Quiche Lorraine, which is just as easy to make. Get a big bunch of fresh spinach and cut the stems off. Heat a 10-inch fry pan to medium heat, coat the pan with 1 TBS olive oil, and sauté the leaves. The big leaves will cook down to less than a quarter of their original size (about 1/3 cup after cooking). Chop the cooked leaves. Chop a cup of ham to a small dice and sauté it in the same way as the turkey, except use a dry sherry instead of Madeira. Use sharp cheddar cheese instead of the Monterey Jack and Colby. Yum!

Rosés, Sparking Wines, and Dessert Wines 191