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ROBERT MONDAVI PRIVATE SELECTION

Give Thanks with stuffing tips from Ted Allen



Thanksgiving is all about the turkey. That big bird is always the star, but the time has come to let the stuffing steal the show.

Stuffing knows no bounds, so who says you have to settle for one recipe? Try a few and thank me later.

- Go traditional – Smell the tradition with an old-school buttermilk cornbread sage stuffing. [Get recipe](#)

- When in doubt, add pork! – Spice up your stuffing with sweet Italian sausage or thick-cut applewood smoked bacon. [Get recipe](#)

- Sweet and savory – Get pure harvest flavor: mix in some freshly picked diced apples. [Get recipe](#)

– Ted Allen, TV food and wine personality and author

TED'S TIP...

Ditch your loaf pan and bust out your muffin tins or custard dishes. That way everyone gets a taste of the crunchy side and moist middle.



“Drink what you like,

If you try one new wine this holiday, make it Pinot Noir.

With vibrant fruit flavors and subtle structure, it's great with turkey, stuffing, and especially gravy.

and like what you drink.”

– ROBERT MONDAVI



one more sip...



Mix in an after dinner walk. The average person consumes 4,500 calories on Thanksgiving. Maybe do two laps.

be thankful for
pinot noir



Personality

Silky
Earthy
Smooth
Vibrant

Flavors

Plums
Fig
Cedar
Spice

Pairings

Turkey
Stuffing
Yams
Gravy

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