



November 2021

Wines for Thanksgiving

The diverse array of dishes that traditionally make up Thanksgiving dinner call for versatile pairing wines that feature moderate acidity, light tannins & oak and complementary fruit characteristics. These wines feature all those characteristics and are also great for everyday drinking.

di Lenardo TOH! Fruilano

\$18

Special Reorder Price \$15.30 (15% off)

Friuli-Venezia Giulia, Italy - This wine is medium-bodied, with aromas of honeysuckle, apricots and almonds. The silky texture is a result of aging on the lees.

D&N Primitivo

\$20

Special Reorder Price \$17.00 (15% off)

Puglia, Italy - This red is medium to full bodied with flavors and aromas of black cherries, plums and a hint of anise. Smooth and easy drinking, enjoy on its own or with beef, pork, sausages, BBQ or burgers.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

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STUFFED ACORN SQUASH

4 acorn squash (about 1 pound each), halved lengthwise and seeded
3 tablespoons extra-virgin olive oil, plus more for brushing
Kosher salt and freshly ground pepper
3 tablespoons unsalted butter
1 1/2 cups diced celery
2 leeks, halved lengthwise and sliced crosswise 1/4 inch thick
2 Granny Smith apples, peeled and diced
2 teaspoons finely chopped thyme
10 ounces day-old rustic rye bread—crusts removed, bread cut into 1/2-inch dice (about 6 cups)
7 ounces cooked chestnuts
1/2 cup chopped parsley
1/3 cup heavy cream
1/3 cup vegetable stock or low-sodium broth

Cooking Instructions

Preheat the oven to 350°. Brush the cut sides of the squash with olive oil and season the cavities with salt and pepper. Place the squash cut side down on two baking sheets and roast for about 25 minutes, until just tender.

Meanwhile, in a large skillet, melt the butter in the 3 tablespoons of olive oil. Add the celery, leeks and a generous pinch each of salt and pepper and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Add the apples and thyme and cook over moderately high heat until the apples just start to soften, about 5 minutes. Scrape the mixture into a large bowl. Add the bread, chestnuts, parsley, cream and stock and toss well. Season with salt and pepper.

Turn the squash cut side up. Spoon the stuffing into the cavities and bake until the squash are tender and the stuffing is golden brown, about 20 minutes. Transfer to plates and serve.

Pair with **D&N Primitivo**