

[attach turkey sandwich slide here]

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REJOICE, RECORK and REFRIGERATE

Andrea Immer offers Leftover Tips and Wine Picks on Wineanswers.com

Enjoying great food and wine doesn't have to end when the last fork falls at the holiday dinner table. In fact, next day leftovers can be as inspired as the actual holiday food spread. And, just like food, wine can be preserved for 3-5 days by simply recorking and refrigerating. If you have a variety of leftover wines or want to try a new wine with your next-day meal, check out this handy matcher.

LEFTOVER FAVORITES	WINE SUGGESTIONS
✓ Turkey sandwich on a dinner roll with dressing and cranberry sauce	A red Zinfandel with its spicy, peppery quality enhances this popular leftover.
✓ Spicy turkey chili	The fruit flavor and spiciness of a bold, red Shiraz (Syrah) pairs well with this dish's fiery undertones.
✓ Ham and cheese macaroni	The lemon/lime tartness of a Pinot Grigio cuts through the rich cheese and makes a comfortable companion to this American classic.
✓ Turkey potpie with carrots and onions	The light fruitiness and good acidity of Beaujolais mingle well with the pie's creamy sauce and light flaky pastry.
✓ Grilled ham and Swiss cheese sandwich	Slightly fruity and softer on the palate than a Cabernet Sauvignon, Merlot marries well with this popular duo.
✓ Red beans and rice with a ham hock	A Chianti has enough body, fruit flavor and acidity to give this bold flavored dish added pizzazz.
✓ Turkey quesadillas with spicy jack cheese	Chardonnay with its full, round fruity flavor melds well with this cheese and turkey combo.

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