



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Turkey Stuffed Peppers

Turkey Stuffed Peppers - serves 4

- 1/2 lb lean ground turkey
- 1/2 red onion, chopped
- 1/4 cup white wine
- Grated cheese for garnish (your preference)
- 1 cup pre-cooked long grain rice
- Salt and pepper to taste
- 4 red or green peppers

Sauté turkey and onions in a pan with white wine. Remove from heat when browned. Season with salt and pepper and mix in pre-cooked rice.

Remove top cap portion of pepper and clean the inside. Stuff pepper with turkey and rice mixture. Place on grill until pepper has softened. Grate your favourite cheese over top for garnish.

Wine Pairing: Kittling Ridge VQA Chardonnay

Our medium bodied VQA Chardonnay, with its crisp green orchard fruit and subtle hint of toasted oak, elegantly balances and enhances the surprising sweetness of grilled peppers and caramelized onions.



Recipe from QScene BBQ TV

