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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS

Special Thanksgiving Issue

**There Is Always a
Reason to Be Thankful**

**(Unless You're a Turkey;
Not a Good Time to Be One)**

**How to Avoid Drinking
Too Much on Thanksgiving**

**Creative Wine Pairing
Ideas for the Big Feast**

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To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

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EDITOR'S JOURNAL

Thankful for a Wedding to Remember... Yes, With Wine

By Robert Johnson

If you follow the Vinesse blog — and if you don't, you really should — you know that your faithful Grapevine editor has much to be thankful for this year.

On October 24, I married the woman of my dreams in perhaps the most "non-traditional" manner one could imagine. It's the second marriage for each of us and we both have grown "children," so instead of taking the flowing-white-dress-and-tuxedo approach, we decided to have a party.

Of course, the first matter to be addressed was the venue, and since both of us are lifelong bowlers and count bowlers among our best friends, we opted for the lounge of a bowling center that is owned by a good friend. The beautifully decorated room accommodates 160 people for dinner with round tables.

After paring the potential guest list to that number, we invited that group of people via Facebook (for the most part — some older family members have not yet embraced social media). Then we sent out "information packets" via traditional mail so everybody would know what to expect.

The centerpiece of the day was a salute to veterans, since my bride's dad — a long-ago bowling teammate of mine — served and was wounded in Vietnam. Bowling's long-time charity, the BVL Fund, raises money to fund programs that brighten the

lives of hospitalized vets, so we decided that in lieu of a gift registry we would ask our guests to make a donation to BVL. (Besides, I already own a Keurig machine, so we're good.)

We had an Italian meal served buffet-style, and on each table we placed one bottle of a fruity white wine (a multi-variety blend), one bottle of rosé, and one bottle of red wine. When it came time for toasting, a user-friendly Prosecco was brought out. And the dessert table, which was put together by long-time friends and my brother, was a big hit. You can't go wrong with Grandma Johnson's ginger cookies and a glass of sparkling wine.

We also had our favorite band, Incendio, perform. Their infectious mix of guitar-driven world instrumental music brought them many new fans. And, yes, a fun bowling tournament followed the concert/wedding, raising more money for BVL. It was quite a day.

I hope your year has been blessed by many reasons to be thankful.

P.S.: To follow the Vinesse blog, where we archive much of what you read in The Grapevine, go to: www.blog.vinesse.com.



How to Avoid Over-Imbibing on Turkey Day

Planning to shine up your best wide-brimmed stemware for the big Thanksgiving feast?

If you're having guests who will be driving, you may want to re-think that.

Given the widely varying size of wine glasses, it's easy for people to drink more than they think they are. In fact, studies have shown that wine poured into large, wide-brimmed glasses typically exceeds the standard pour by 12 percent.

When it comes to other adult beverages, the alcohol measurements are much more precise. Beer comes in a can or bottle in which the exact amount of alcohol being consumed can be noted. Mixed drinks typically include measured "shots" of alcohol.

Most restaurants and bars use precision when pouring wine because excessive pours impact the bottom line. But at home, relatively few people consider the size of the pour; they pour until there's still enough room to stick one's nose in the glass and then do a little swirling.

Both Cornell University and Iowa State have conducted studies about over-pouring, and those studies found that assessing exact volumes is challenging. In the case of wine, a standard pour, according to the National Institute on Alcohol Abuse and Alcoholism, is 5 ounces. But if the glass is big, it's quite common for 5.5 or 6 ounces — or even more — to be poured. And that can throw off one's ability to assess what shape they're in to drive.

In other words, two glasses of wine for one person may be very different than two glasses of wine for another person — depending on the size of the stemware and the person doing the pouring.

Interestingly, even the color of the wine can impact the amount of the pour. The same person will pour 9 percent more white wine than red wine. Another factor: whether the wine glass is being held or is sitting on a table. If it's held, it receives about 12 percent more wine.

The perfect storm for over-pouring would involve pouring a white wine into a wide-brimmed glass that you're holding in your other hand.

Be aware of your pour size this Thanksgiving. You... and your guests... may be imbibing more than you intended to.



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Torii Mor: Wines True to the Land and the Climate

Perched high in the Dundee Hills of Oregon, Torii Mor Winery is a testament to the philosophy that premium quality, handcrafted Pinot Noir is best when it expresses individuality and the terroir from which it originates.

Winemaker Jacques Tardy achieves this harmony and balance through attentive cultivation of the vines and minimal handling of the fruit in the cellar, resulting in extraordinary wines of distinction.

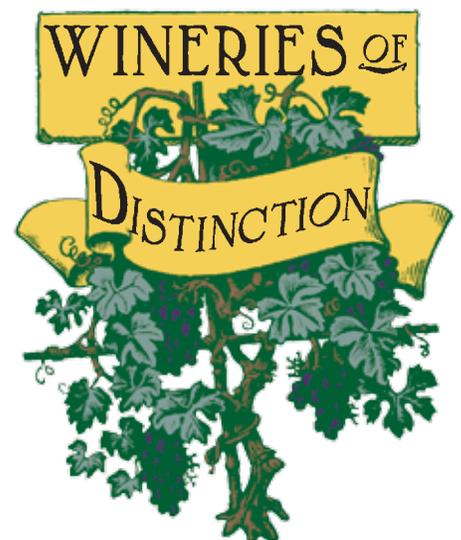
Tardy joined the Torii Mor team as head winemaker late in 2004. As a native of Nuits Saint Georges in Burgundy, France, he brings eight generations of winemaking heritage to the table.

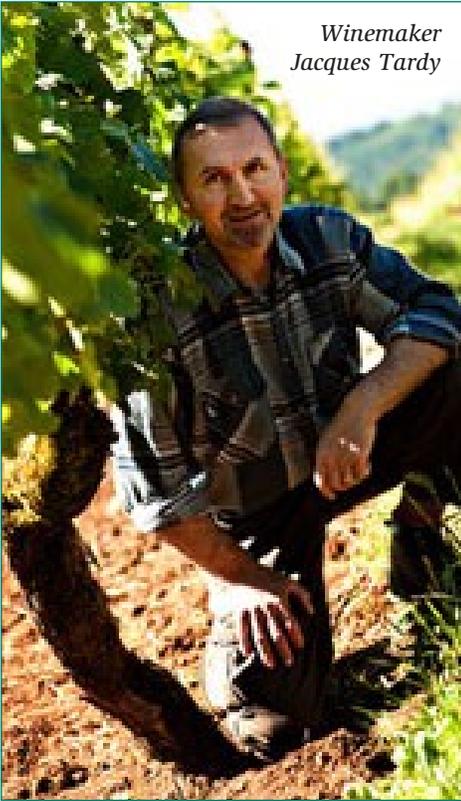
Trained in Viticulture and Enology at the prestigious Lycee Viticole de Beaune, Tardy migrated to California in 1982. By 1990, he had worked his way up to the blossoming wine region of the Willamette Valley. In the fall of 2004, Tardy joined Torii Mor to fulfill his desire to make world-class Pinot Noir with some of the best and most notable vineyards of the Willamette Valley.

Since then, his wines have earned numerous accolades and helped brand Torii Mor as one of the most accomplished producers of Burgundian-style Pinot Noir. With an emphasis on elegance and restraint, Tardy's style of winemaking embodies the concept of terroir.

Torii Mor's own Olson Estate Vineyard has been the cornerstone for production since its initial vintage in 1993. In the years following, Torii Mor has accommodated its growth in production by sourcing fruit from a number of vineyards throughout the Willamette, Umpqua, and Rogue Valleys.

Currently, Pinot Noir fruit is sourced from four of the six sub-appellations of the Willamette Valley, as well as out of the Umpqua Valley. The Rogue Valley is sourced for warm-weather grape





Winemaker
Jacques Tardy

varietals such as Syrah, which is used in Torii Mor's Port wine. By sourcing fruit from these distinct appellations, the concept of terroir is especially evidenced by the diversities in the vineyard-designate wines produced.

With the building of its gravity-flow winery in September of 2007, Torii Mor emphasized its commitment to environmental preservation. Both the winery and Olson Estate Vineyard have achieved recognition for leading the industry in sustainable and environmentally conscious practices.

Among the certifications that Torii Mor has achieved:

■ **LIVE (Low Input Viticulture and Enology) Certification** —

Torii Mor practices responsible stewardship in wine production and vineyard cultivation by limiting water consumption and fuel usage during production and using only environmentally safe chemicals and fertilizers in the vineyard.

■ **LEED (Leadership in Energy and Environmental Design) Gold Certification** — In March of 2010, Torii Mor's winery facility received 42 points from the U.S. Green Building Counsel, designating it a LEED Gold

Certified building. To achieve this level of certification, specific criteria and guidelines must be met:

- **Sustainable Site Development** — The roof of the winery has a low "Heat Island Effect" impact due to the Photovoltaic System that is installed and the metal roofing that is used, which has a low Solar Reflectance Index.
- **Energy Efficiency** — A 47.5kW Photovoltaic System was installed on the roof to optimize energy performance and create on-site renewable energy.
- **Water Savings** — Low-GPM (gallons per minute) aerators were installed to reduce overall water usage by 30%.
- **Material Selection** — Recycled content was used in the building materials wherever possible and helped reduce construction waste by 60%.
- **Indoor Environmental Quality** — Only low-emitting paints and coatings were used inside the winery during and after construction to meet Indoor Air Quality Performance standards.
- **Gravity Flow Winemaking** — By utilizing the natural slope of the land, Torii Mor is able diminish the use of pumps during winemaking and henceforth reduce energy usage.
- **Native Plants** — By planting foliage that is native to the region, water consumption is limited by eliminating the need for irrigation.

It all adds up to an eclectic mix of wines — Pinot Gris, Pinot Blanc, Riesling, Viognier, vineyard-designated bottlings and cuvees of Pinot Noir, plus a Syrah Port dessert wine — that deliciously express the land and the climate from which they originate.

Winery 4-1-1

Torii Mor Winery

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Napa Valley Wine Train

Where to Go for a Wine-Focused Thanksgiving

If you're planning to take the year off from hosting the big Thanksgiving Day bash... or if you're simply looking for an excuse to avoid Uncle Bill's bad jokes... consider taking a trip to wine country.

These days, "wine country" is not all that far away for most Americans, because wine is made in all 50 states. For ideas, simply Google "wine" along with the name of your state, and chances are you'll find a link or two to all the information you need to plan a fun long weekend getaway.

Meanwhile, we have a few ideas suggested by members of our Vinesse tasting panel...

In Oregon, the wineries of the Willamette Valley are celebrating 50 years since the first Pinot Noir vines were planted in 1965. In the past half-century, Willamette wine country has grown from a handful of pioneering families to more than 400 wineries producing some of the world's best Pinot Noir.

From Nov. 27-29, more than 150 of those wineries are throwing open their doors for special tastings, live music, food pairings, holiday discounts and more. To view the full "Guide to Wine Country Thanksgiving," go to: <http://willamettewines.com/wp-content/uploads/2015/10/Thanksgiving-Guide-2015.pdf>.

Washington's Yakima Valley also is hosting a Wine Country Thanksgiving event on the same dates. For a list of winery activities, lodging information and more, go to: <http://winecountrythanksgiving.com/thanksgiving-winery-events.asp>.

In California, the Napa Valley Wine Train will be offering a multi-course feast, including a welcome taste of wine, on Thanksgiving Day. The meal, priced from \$134 to \$209 per person, will be served during a three-and-a-

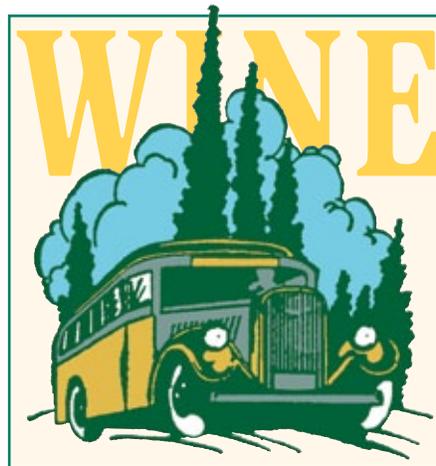
half hour journey alongside some of the world's most famous grapevines. For further information, go to: <http://winetrain.com/package/thanksgiving/>.

If you'd prefer to eat your meal without moving, here are several other Napa Valley options:

- **Meadowood** — Thanksgiving dinner will be served from 12 noon to 9 p.m. in the Grill. The cost is \$85 per person, plus \$35 for paired wines. More: 707-967-1205.

- **Silverado Resort** — A Thanksgiving buffet will be served in the Grand Ballroom from 12:30-4:30 p.m. for \$65 per person. Also, a special three-course menu will be featured in The Grill from 3-9 p.m. for \$42/person. More: 707-257-5431. The following day, the resort will host its annual tree-lighting ceremony.

- **Auberge du Soleil** — An elegant four-course menu will be featured with several items to choose from for each course, including oysters on the half-shell, fairytale pumpkin soup, and warm croissant pudding. The menu will be offered from 11 a.m. to 9 p.m.



TOURING TIPS



Willamette Valley, Oregon

and the cost is \$125 per person. More: 800-348-5406.

• **SolBar at Solage** — A four-course meal, including roasted breast and confit thigh of Diestel Farms turkey with cornbread stuffing, creamed spinach, whipped yams, and cranberry compote, will be featured from 12 noon to 8:30 p.m. The cost is \$70 per person. More: 877-684-6146.

• **Boon Fly Café at the Carneros Inn** — Free-range Diestel turkey, butternut squash soup, sausage and herb stuffing, and pumpkin cheesecake are the big feast highlights available from 3 to 9 p.m. for \$55 per person. More: 707-299-4870.

• **La Toque at The Westin Verasa** — A three-course feast reflecting the season's finest ingredients from a network of local farmers and purveyors, typical of the Michelin-starred restaurant's contemporary French menu, will be served. All Thanksgiving guests will leave with one of Chef Ken Frank's famous turkey sandwich "leftover bags." Available from 1 to 5 p.m. for \$78 per person, plus \$42 per person for wine pairings. More: 707-257-5157.

• **Lucy Restaurant at Bardessono** — The farm-fresh a la carte menu includes butternut squash risotto, Willie Bird roast turkey with brioche stuffing, and chilled pear soup among the options. The special menu will be available from 1 to 8 p.m. for \$90 per person. More: 707-204-6030.

• **Hurley's Restaurant** — A "traditional Turkey Day menu" will

be offered, with both pre-fixe and a la carte options, from 1 to 8 p.m. for \$48 per person. For football fans, there will be a "Make Your Own Bloody Mary Bar" available from 10 a.m. until noon to accompany the games on TV.

• **Celadon** — A four-course, pre-

fixe menu... including butternut squash and pear soup; Good Shepherd Ranch free-range turkey breast; savory stuffing with mushrooms, apples and pecans; and pumpkin or pecan pie... will be available from 3 to 8 p.m. for \$65 per person. More: 707-254-9690.

• **Brix Restaurant** — Sonoma-raised Heritage turkey breast with confit turkey leg and mushroom and melted leek stuffing; slow-roasted porchetta; sweet potato gratin with toasted marshmallow meringue; and pumpkin cheesecake with maple chantilly cream will be served from 2 to 8 p.m. for \$72 per person. More: 707-944-2749.

To the west in Sonoma County, The Heart of Sonoma Holiday Open House is an annual favorite, showcasing more than two dozen wineries across Santa Rosa, Glen Ellen, Kenwood and Sonoma. This year's 32nd annual gathering from 11 a.m. to 4 p.m. on Nov. 27 and 28 offers special wine tastings, the opportunity to meet winemakers, mingling in caves and cellars, and more. Most wineries throw out the stops, presenting live music and nibbles to accompany their wines.

For ticket information, a list of participating wineries and a special offer on lodging, go to: <https://www.heartofsonomavalley.com/products/32nd-annual-holiday-open-house>.

If you're looking for a Thanksgiving experience that's out of the ordinary, head for your nearby "wine country"... wherever it may be.

VINESSE

Hot LIST

1 Hot Pittsburgh Restaurant — Cure is Justin Severino's culinary vision of the seasons in western Pennsylvania. By tapping local purveyors for most of the ingredients, he creates "local urban Mediterranean food," complemented by a well-selected wine list. The go-to white for many of the dishes: a Gruner-Veltliner from Austria, priced at a restaurant-reasonable \$48. <http://www.curepittsburgh.com>

2 Hot Napa Valley Holiday Event — On the Friday after Thanksgiving, the people of Yountville, Calif., kick off the holiday season by transforming their town into a magical winter wonderland using thousands of tiny twinkling lights. Celebrating its 27th year, Yountville's Festival of Lights is a feel-good family event. Leading up to the 5:30 p.m. town lighting, Santa will arrive with sirens and flashing lights on a big hook and ladder fire truck, and carolers in period costume will stroll around the community center. Also, Yountville's award-winning restaurants will offer tasty bites, and more than two dozen wineries will pour samples of Napa Valley wines. <http://events.visitnapavalley.com>

3 Hot South Africa Wine Region. In the early years of the post-apartheid era, Stellenbosch was the wine region that attracted the most attention in South Africa. Now, Swartland is being rediscovered and embraced for its lesser known grape varieties and exciting wines. <http://www.sa-venues.com>



Canopy. Parts of the grapevine that are above the ground, such as shoots and leaves.

Decanting. Process of pouring a bottle of wine into a separate container in order to separate the liquid from any sediment in the bottle. Also serves to “open up” a young wine so it may more quickly reveal its aromas and flavors.

Enology. American spelling of Oenology, which is the study of wine.

Free Run. Juice obtained from grapes that have not yet been pressed.

Green Harvest. Process of picking not-yet-ripe grapes in order to limit the final yield and improve the quality of the remaining grapes.

Hock. What wines from the Rhine are called in England.

VINESSE STYLE



Wine Bottle Recycling Options

Although the benefit of glass recycling is sometimes challenged, we at Vinesse do our best to recycle all of the wine bottles opened at the club’s headquarters.

But if you’re looking for other ways to put those drained bottles to practical use, you’ve come to the right place. Well, to be more precise, we’re going to send you to the right place: <http://distractify.com/old-school/2015/01/15/22-diy-wine-bottle-ideas-draft-1197820721>.

There, you will find 22 creative ways to get additional use out of wine bottles. We’re not sure all of them are works of art, as the Distractify headline suggests, but we love some of the ideas.

The garden wall, for instance, is a good way to utilize a lot of empty bottles. It’s an idea that can be adapted for indoor use as well.

You can make a six-shelf bookcase out of 20 empty bottles, although we’d suggest using it for lighter items than books. Wine bottles are sturdy, but we think the display approach is more fun than the practical approach in this particular case.

The chandelier shown is gorgeous and would make a great addition to the dining room of any wine lover — presuming you have a high enough roof.

And if you have a dozen wine bottles that you’d like to showcase and admire several times per day, check out the bottle clock.

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APPELLATION SHOWCASE



Soave is one of the major tourism districts of Italy's Verona area, thanks to its amazing historical and architectural sites and its postcard-worthy vineyards.

Soave wines are known for their fresh, delicate character that emphasizes the aromatic qualities of its main varietal, Garganega. Most of the blends also include 30 percent or less of Trebbiano di Soave, and fermentation in stainless steel brings out the lively acidity and fresh fruit notes.

There are four types of Soave:

- **Soave DOC** — Designed to be consumed within a year or two of the vintage. Offers a clean fragrance, appealing freshness and delicacy, and good value for the money.

- **Soave Classico DOC** — This is a more ambitious white wine, with a firm structure intended to provide excellent aging potential. In good vintages, the top producers craft Soave that can age and evolve positively for up to a decade. Its floral and fruity quality is often complemented by a slight mineral note, and renditions fermented and/or aged in wood develop a creamy undertone.

- **Soave Superiore DOCG** — Its production zone is limited to the hillside sites noted in the

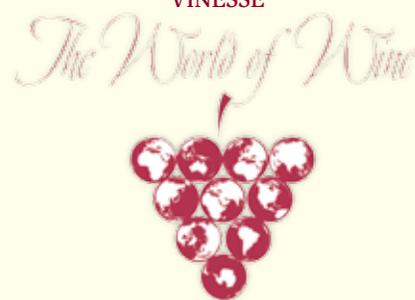
regulations for the production of Recioto di Soave DOCG. There also are relatively new regulations for new plantings regarding trellising systems and density of the vines, as well as yields. These wines may be released no earlier than Sept. 1 of the year following the harvest, and must be bottle aged for at least three months prior to release. Wines aged a minimum of two years may be labeled "Riserva."

- **Recioto di Soave DOCG** — This is a sweet version of Soave, similar to "late harvest" or "dessert" wines made in the United States.

Recioto di Soave pairs beautifully with fruit-based dishes, while Soave makers recommend their dry versions of the variety with pasta and vegetables, salumi and cured meats such as sopressa from Verona, roasted or grilled white meats such as chicken and pork, grilled white fish such as halibut and arctic char, shellfish such as scallops and shrimp, fresh salads, and mild hard and semi-soft cheeses.

Soave is a wine region... and a wine... worth exploring.

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Q We've been invited to Thanksgiving dinner at the home of some new neighbors in our new hometown, and would like to bring a bottle of wine to show our gratitude. What kind should we bring?

A It depends. If you're looking to make an impression and don't care whether you get to share the wine with your new friends, a nice bottle of Cabernet Sauvignon always makes a great gift. Even if it turns out they are not Cabernet drinkers, they can always re-gift the bottle and someone will get to enjoy it. If your hope is to have the bottle opened and served with the meal, opt for a sparkling wine — Champagne (from France), Prosecco (from Italy), Cava (from Spain) or a bubbly from the United States. One more tip to encourage immediate uncorking: bring the bottle pre-chilled.



25

Maximum miles per hour that turkeys can run — except, perhaps, at this time of the year.

“Drinking good wine with good food in good company is one of life's most civilized pleasures.”



— Renowned British wine critic, writer and auctioneer Michael Broadbent

At Tablas Creek Vineyard, organic farming allows the grapes to show more varietal character, have more intense flavors and taste more like where they are grown. Since its beginning in 1989, Tablas Creek has followed the model set by Chateau de Beaucastel in France, which has been an organically farmed vineyard since the 1960s. Like Beaucastel, Tablas Creek is confident that in addition to producing the highest quality fruit, avoiding chemical additives makes for a healthier vineyard. It received its organic certification in January 2003.



NOT A GOOD TIME TO BE A TURKEY

Historians have made solid cases that the “first Thanksgiving” meal involving the Pilgrims and Native Americans never happened. They say the story was concocted and included in history books to “create a sense of common heritage” for the children of immigrants who were coming to America from all over the world. It seems that the tradition of having turkey on the Thanksgiving table is much less “entrenched” than we’ve been led to believe. Still, America raises a lot of turkeys, with most of the production centered in the South, where there is a rich tradition of tobacco farming. The No. 1 enemy of the tobacco plant is the hornworm, and turkeys love to munch on hornworms as much as we humans love to munch on, well, turkeys. According to farmers, 50 turkeys can protect 100,000 tobacco plants. Once his hornworm duties are completed, however, a turkey faces an unpleasant fate: the roasting pan. And it’s not just Thanksgiving when a turkey needs to be watching his back. Between 1970 and 2004, the average American’s annual consumption of turkey jumped from 8.1 to 17.4 pounds.



Whether that “first Thanksgiving” really happened or not, the *next* Thanksgiving can be extremely enjoyable when you add wine to the mix. Which wine? See this issue’s “Food and Wine Pairing” department for tips.

FOOD & WINE PAIRINGS

The Thanksgiving Feast



N*o matter what some wine pundits may say, there is no one “perfect” variety of wine to accompany the Thanksgiving holiday feast.*

So, what to do? Here are two basic strategies:

1. Pour your favorite vino — regardless of its color or level of sweetness.
2. Open up a number of different bottles, and let the diners figure it out for themselves.

If you favor the latter approach, try to make sure that one of the wines pairs well with the main course — be it turkey, ham, roast beef or a pork crown roast.

Turkey is the most “wine-friendly” of those options, as it pairs nicely with either Chardonnay or Pinot Noir. Put a bottle of each on the table, and you should satisfy the preferences of most guests.

Another solid white choice would be an off-dry Riesling, while another red option would be a fruit-forward Zinfandel.

Ham is more challenging, first because it’s quite salty, and second because, at holiday time, it may also come with a honey glaze. Whether just salty, or salty and sweet, a glass of fruity Beaujolais works well. Another option is Viognier, which typically provides a nice counterpoint to the smoky quality of the ham.

Slicing roast beef for guests? Cabernet Sauvignon is an obvious choice, but you may want to opt for Merlot since it would pair better with a wider array of side dishes. (It’s also more “user-friendly” for less-experienced palates.)

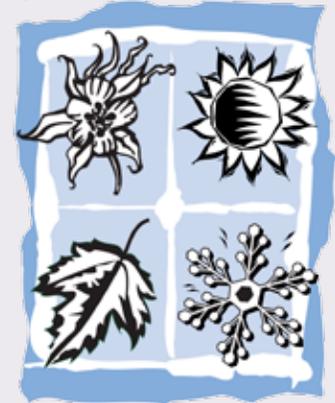
A pork crown roast demands a little more attention when selecting a wine partner. As with turkey, white and red options are available. For fans of white wine, go with Gewurztraminer. If you’d prefer to serve a red, seek out varietal bottlings of or almost any blend involving Grenache, Syrah and Mourvedre.

Yes, food and wine pairing can be a “science.” But on Thanksgiving, all it needs to be is fun. Ultimately, it should boil down to what you, your family and your guests like.

With that in mind, here’s one more idea: When inviting people to your Thanksgiving dinner, ask them what type of wine they drink.

When we’re sipping a wine we enjoy, we have one more reason to be thankful.

Four Seasons



WINES THAT MATCH THE SEASON

Summer — wines for barbecues, picnics or just for sipping. Fall — wines for hearty, harvest-time dishes. You get the idea. All wines are selected by our Tasting Panel to pair beautifully with the foods you love.

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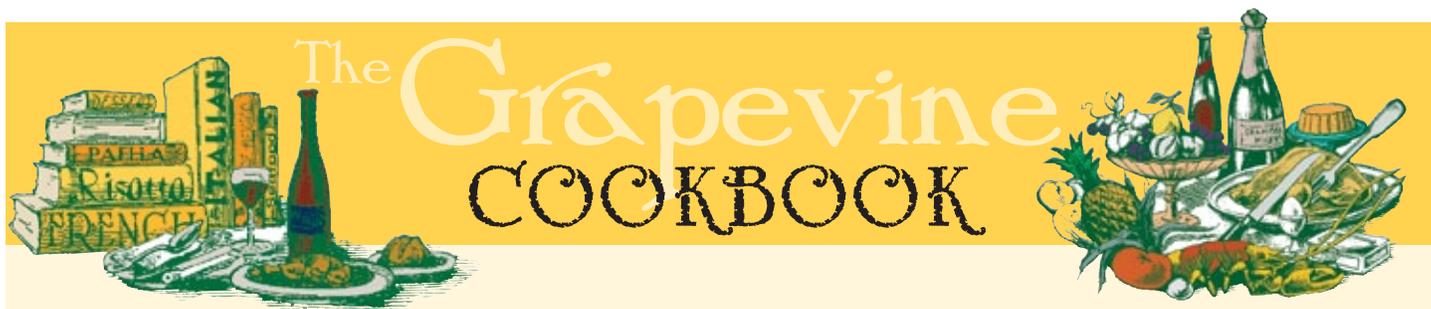
FREQUENCY:

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DOUBLE THE FLAVOR THANKSGIVING GRATIN

One of the challenges we face on Thanksgiving Day involves finding room for all those fabulous side dishes on the table. This recipe addresses that conundrum by using both Yukon gold and sweet potatoes. It's adapted from *Third Thursday Community Potluck Cookbook*, written by Nancy Vienneau, and makes 10 to 12 servings.

Ingredients

- 2 shallots, diced
- 1/4 cup butter, divided
- 2 cups heavy cream
- 2 tablespoons chopped parsley
- 1 tablespoon chopped chives
- 1 teaspoon kosher salt
- 1/2 teaspoon ground white pepper
- 1/8 teaspoon freshly grated nutmeg
- 1 1/2 lbs. Yukon gold potatoes
- 1 1/2 lbs. sweet potatoes
- 2 cups milk
- 1 1/2 cups (6 oz.) shredded Gruyere cheese
- 1/4 cup grated Parmesan cheese

Preparation

1. Preheat oven to 375° F. Sauté shallots in 3 Tbsp. melted butter in a saucepan over medium heat for 2 minutes. Stir in cream, parsley, chives, salt, pepper and nutmeg, and cook for 2 minutes. Remove from heat, and cool 15 minutes.
2. Meanwhile, peel and thinly slice all potatoes. Combine sliced potatoes and milk in a large, microwave-safe bowl. Cover with plastic wrap, and microwave on high for 5 minutes. Uncover and gently stir mixture. Re-cover and microwave 5 more minutes. Drain mixture, discarding milk.

3. Layer one-third of Yukon gold potatoes in a well-greased (with butter) 9-inch by 13-inch baking dish. Top with one-third of sweet potatoes. Spoon one-third of cream mixture over potatoes, and sprinkle with 1/2 cup Gruyere cheese. Repeat layers twice, and top with Parmesan cheese. Cut remaining 1 Tbsp. butter into small pieces, and dot over top. Cover with foil.
4. Bake at 375° F for 30 minutes. Uncover, and bake 20 minutes or until browned. Let stand 10 minutes before serving.

WOW-THEM HOLIDAY HAM

Anybody can go to the store, buy an already prepared ham, and just plop it on the Thanksgiving table. But where's the fun in that? This recipe is easy to prepare, and the presentation will wow your guests (including the kids). It makes 18 to 20 servings.

Ingredients

- 1 can (20-oz.) sliced pineapple
- 1/2 spiral-sliced, fully cooked, bone-in ham (8 to 10-lbs.)
- 2/3 cup maraschino cherries
- 1 1/2 cups packed brown sugar
- 1/2 teaspoon seasoned salt

Preparation

1. Drain pineapple, reserving juice. Place ham on a rack in a shallow roasting pan. Secure pineapple and cherries to ham with toothpicks.
2. Combine brown sugar and seasoned salt; rub over ham. Gently pour pineapple juice over ham.
3. Bake, uncovered, at 325° F for 90 minutes to 2 hours, or until a meat thermometer reads 140° F and ham is heated through. Baste frequently with brown sugar mixture.

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