

Drink whiskey with your Thanksgiving turkey

By Jenn Harris, Los Angeles Times

A nice Pinot Noir, or even a Beaujolais Blanc Chardonnay may seem like the obvious, civilized options to serve for Thanksgiving dinner – and they are. But something from the whiskey family may work even better at cutting through the holiday meal's richness, and at soothing uncomfortable family exchanges across the table. Because if we're being honest, most everything is made better by bourbon, including turkey and yes, even politics.

The smoke, spice and even vanilla found in many bourbons offers a nice balance to all that roasted poultry, hearty root vegetables and those repeating slices of pie.

And a drink with some bite, such as a bourbon with heavy spice notes, can offer some relief from the often monotonous textures of stuffing, mashed potatoes and green bean casserole.

Read the whole story