



Cheers to 250

April 17-19

Join us for an **All-American Weekend** of wine and food as we celebrate the United States' 250th birthday!

TICKET PURCHASE REQUIRED.

EVENT HOURS: FRIDAY 12-5 · SATURDAY 10-5 · SUNDAY 10-4



WWW.LAKEERIEWINECOUNTRY.ORG

VISIT OUR WEBSITE FOR DETAILS · FIND US ON  AND  · OPEN YEAR-ROUND



LAKE ERIE



*Not all wineries participate in all events.



BURCH FARMS COUNTRY MARKET AND WINERY



9210 Sidehill Road • North East, PA

814-725-0747

www.burchfarmscountrymarketandwinery.com



Burch Farms, with its breathtaking views of Lake Erie, is in its sixth generation of operation. A wide selection of wines

are available for tastings including a unique medley of apple wines and other specialty fruit wines. Exquisite dry reds and semi-dry whites are also available. Choose treats from our in-house bakery and browse local produce in our market store. Open year-round.  

MOCKTAIL

Strawberry Lime Mocktail Mojito

INGREDIENTS:

- 1 cup fresh strawberries, washed and hulled
- 1/4 cup fresh lime juice, squeezed
- 2 tablespoons simple syrup (adjust to taste)
- 1 cup sparkling water, chilled
- Ice cubes for serving

For Garnishing

- 2 lime wedges and a few fresh mint leaves

DIRECTIONS:

Wash strawberries under cool running water, gently pat dry. Remove the tops and slice the berries. In a blender, combine strawberries, lime juice, and agave syrup. Blend until smooth. Strain the mixture through a fine mesh sieve into a mixing bowl to achieve a silky texture. Pour the strained mixture back into the blender, add chilled sparkling water, and blend briefly to incorporate the bubbles. Fill two glasses with ice and pour the mocktail over the ice. Garnish each glass with a lime wedge and fresh mint leaves, then serve immediately.

PAIRING

Pasta Salad Cups

Pair with TBD

INGREDIENTS:

Salad

- 2 cups tri-color Rotini pasta, cooked al dente
- 1 cup chopped cucumber
- 1 cup halved cherry tomatoes
- 1/2 cup cubed Colby Jack cheese
- 1/2 cup cubed ham

Dressing & Seasoning

- 1/2 cup Italian dressing
- 1/4 teaspoon black pepper
- 1/2 teaspoon salt, to taste



DIRECTIONS:

Cook the Rotini in salted boiling water until perfectly al dente, then drain and rinse thoroughly with cold water. Prepare fresh vegetables while the pasta cools: chop cucumbers, halve cherry tomatoes, cube ham and cheese. Combine the cooled pasta and chopped veggies, meat and cheese. Dress the salad generously with your favorite zesty Italian dressing, tossing gently until every piece is coated. Season to taste with salt and freshly ground black pepper, adding a touch more dressing if the salad looks a little dry. Portion the pasta salad into individual clear cups, spooning a generous amount into each one. Chill the prepared cups in the refrigerator until you are ready to serve these delightful little appetizers.



CELLAR '54

9368 West Law Road • North East, PA
814-572-9280 • www.cellar54wines.com

Cellar '54 is a family-owned and operated winery with vineyards dating back to 1954. Making your way down the drive you will be welcomed by vineyards and serene countryside where you can enjoy a glass of wine in a peaceful environment. Being a new winery, our wine list is still growing from traditional premium dry wines to uniquely named sweet wines. Come sip with us and be treated like Cellar '54 family! Visit our website or social media for updates on special events.  



MOCKTAIL

White Grape/Peach Spritzer

PAIRING

Pigs in a Blanket with Lil Smokies

Pair with Divinity-Diamond

INGREDIENTS:

- 1 package of crescent roll dough
- 1 - 12 oz. package of mini sausages such as Hillshire Farms Beef Lit'l Smokies


DIRECTIONS:

Preheat oven to 375° F. Line sheet pan with parchment paper. Separate each crescent triangle along the perforation. Cut each triangle into three strips. The three strips should be approximately equal in size. Roll sausages in the strips of dough beginning at the widest end. Place rolled sausages on the sheet pan with the seam side facing down on the baking sheet. Leave about 2 inches between the pigs in a blanket so there is enough room for the dough to puff without sticking to each other. Bake for 15 minutes until the sausages reach 165°, and the crescent is light brown in color. Remove from oven and allow to cool for 5 minutes before serving. Serve with your favorite dipping sauce, ketchup, mustard, or barbeque sauce.



COURTYARD WINERY

10021 West Main Road (Route 20) • North East, PA
814-725-0236 • www.courtyardwinery.com

Capture the Essence, From Vineyard to Vintage. Courtyard Winery is in the heart of Lake Erie Wine Country on Route 20 in the historic town of North East, PA. From growing grapes to pressing freshly harvested fruit right off the vine, fermenting, barrel aging and bottling, we do it all. We specialize in small lot, hand-crafted award-winning wines. Enjoy a flight of wine or a locally handcrafted beer. Our "Vineyard Veranda" patio awaits during the warmer months.   



MOCKTAIL

Star Spangled Spritzer

Grenadine, Cranberry juice, Lemonade, Gatorade or Powerade.

PAIRING

Red, White and Buffalo Chicken Wing Dip with Tortillas

Pair with Beach Glass Red

INGREDIENTS:

- 1 cooked chicken breast, shredded
- 8 oz. cream cheese
- 1/2 cup Buffalo style hot sauce
- 1/2 cup ranch / blue cheese dressing
- 1/2 -1 cup of shredded Cheddar/
Monterey Jack/Mozzarella cheese
(we will be using Mozzarella)



DIRECTIONS:

Gather all ingredients. Preheat the oven to 350°F (175°C).
Mix cream cheese and hot sauce together in a medium bowl until well blended; stir in chicken, dressing, and cheese.
Spread into a 9x13-inch baking dish. Bake until bubbly, about 30 minutes. If oil collects on the top, dab it off using a paper towel. Serve with your favorite tortilla chips and enjoy!



SOUTH SHORE WINE COMPANY

1120 Freeport Road (Route 89) • North East, PA
814-725-1585 • www.enjoymazza.com

Historic Wine Cellar & Banquet Hall. Originally established in the early 1860s and re-established by the Mazza Family in 2007, the South Shore Wine Company is one of the oldest wine brands in the Lake Erie Region. Enjoy a tasting flight or glass of wine in our historic tasting room located in the impressive stone cavern and cellar, the original home to Erie County's first commercial winery. Now home to a wide array of sparkling wines and more! Patio seating available seasonally. Social media @mazzawines.  



MOCKTAIL

Lavender Lemonade Sparkler

Glassware: Flute

Mix 1/2 oz. lavender simple syrup, 3 oz. lemonade, and 2 oz. sparkling water.

Serve over ice and garnish with lemon wheel.

PAIRING

Apple Pie Tartlets

Pair with Sparkling Zweigelt Rosé

INGREDIENTS:

- 6 cups diced apples (medium)
- 1 teaspoon lemon juice
- 1/2 cup salted butter
- 1 teaspoon cinnamon
- 3/4 cup brown sugar
- 3 tablespoons flour
- 1 cup rolled oats
- 24 3" pre-made pie shells

DIRECTIONS:

First, preheat oven to 375°F. Melt 1/4 cup butter in a saucepan over medium heat then add apples and lemon juice and cook for around 5 minutes or until apples are slightly tender. In a bowl add 1/2 cup brown sugar, cinnamon and 1 tablespoon of flour and mix well. Add brown sugar mixture into apples and let simmer for another 5 minutes or until liquid becomes slightly thick. Let cool to room temperature. In another pot melt remaining butter and add the rest of the brown sugar and mix well. Add oats and the rest of the flour, mix well until it becomes crumbly. Fill tart shells evenly, around 1 1/2 tablespoons per shell. Place a big teaspoon of the oats crumble on each. Bake for 25 to 30 minutes until pie shells start to lightly brown. Let cool and enjoy.



YORI WINE CELLARS & BREWING CO.

18 South Lake Street • North East, PA

814-725-VINO (8466) • www.yoriwinecellars.com

Centrally located in downtown North East, Pa. We produce over 30 varieties of top-quality wines and grow 15 varieties of grapes on our home farm. Also available are over a dozen newly added craft beers & hard ciders brewed on

site. Our spacious tasting room and seasonal patio is the perfect place to gather & enjoy a glass of wine, beer, or cider paired with an appetizer, homemade fresh dough pizza, flatbreads, and more from our small plates menu. Refer to our website for current hours, special events or rental/catering options. [f](#) [i](#) [t](#)



MOCKTAIL

Lavender Citrus Spritz

2½ oz. lemonade, ¾ oz. lavender syrup, 1 oz. blood orange juice, 1 oz. (or more) sparkling water.

PAIRING

Twisted Mac & Cheese

Pair with Beach Glass White

INGREDIENTS:

- 1 pound pasta cooked al dente (Rotini or Cavatappi)
- 2 cups cooked and shredded chicken
- 6 slices cooked crumbled bacon
- 1 can/jar cheese sauce
- 1 cup shredded sharp cheddar
- 1/2 cup shredded Parmesan
- 1/2 cup shredded Mozzarella
- 1/2 cup sour cream
- 1/4 cup cooked melted butter
- 1/2-1 cup milk (observe consistency before adding all)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt/pepper to taste
- Breadcrumbs
- Pesto of choice

DIRECTIONS:

In a large mixing bowl combine the milk, sour cream, garlic powder, onion powder, salt, and pepper. Stir well until smooth. Add shredded cheeses (reserving 1/2 cup for top) and mix well. Add the cooked macaroni, shredded chicken, and crumbled bacon to the cheese sauce mixture. Stir gently to coat everything evenly. Preheat your oven to 350°F (175°C). Pour the macaroni mixture into your baking dish. Sprinkle the remaining 1/2 cup of cheese over the top, followed by an even layer of breadcrumbs for that perfect crunchy topping. Bake uncovered for 20-25 minutes, or until the top is golden brown and the cheese is bubbly. Remove from the oven and let it cool slightly. Drizzle with pesto before serving.




DRIFTWOOD WINE CELLARS

20 East Main Street • North East, PA • 814-347-5292

3721 West 12th Street • Erie, PA • 814-453-2211

www.driftwoodwinecellars.com

Sit back and relax with a glass and let our wines take your senses through a new memorable experience, or harken back a memory from good times you want to have again. Our goal is to create a place close to home where you can escape the daily grind and enjoy our unique wines in a comfortable setting with friends and family. We're happy to help you make all the Pour Decisions you can handle! 



MOCKTAIL

Quarter-Millennial Fizz

INGREDIENTS:

- 1 oz. grenadine
- 4 oz. lemonade
- 1 oz. blue curacao syrup
- 3 oz. sparkling water
- Ice cubes

DIRECTIONS:

Choose a clear glass to show off the colored layers of the mocktail. Pour the red layer (grenadine syrup) into the glass. Fill your serving glass with ice cubes. Add the lemonade by slowly pouring it over the back of a spoon to help it float on top of the red layer. Finally, mix blue curacao syrup with sparkling water and slowly pour it over the back of a spoon on top of the white layer.

PAIRING

Hissy Fit Dip

Pair with

INGREDIENTS:

- 1 lb. ground sausage mild or spicy, your choice
- 1 - 8 oz. package cream cheese, softened
- 1 cup sour cream
- 1 ½ cups shredded sharp Cheddar cheese
- 1 cup shredded Mozzarella cheese
- 1 - 10 oz. can Rotel (diced tomatoes with green chilies), drained
- 2 tablespoons Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cayenne pepper optional, for heat
- Salt and black pepper to taste
- Fresh parsley or green onions chopped (for garnish)

DIRECTIONS:

Cook the sausage in a large skillet over medium heat cook sausage until browned and crumbly. Drain excess grease. In a large mixing bowl, combine cream cheese, sour cream, Worcestershire sauce, garlic powder, onion powder, cayenne (if using), salt, and pepper. Mix until smooth. Stir in the cooked sausage, Rotel, Cheddar, and Mozzarella. Mix well to combine. Preheat oven to 350°F / 175°C. Spread the mixture evenly in a greased 9x9 or 8x8 baking dish. Bake uncovered for 25-30 minutes, or until hot and bubbly. Serve hot - garnish with fresh parsley or green onions. Or serve warm - with tortilla chips, crackers, or toasted baguette slices.



MAZZA VINEYARDS

11815 East Lake Road (Route 5) • North East, PA
814-725-8695 • www.enjoymazza.com

Since 1972, Mazza has been successfully blending the ancient art of winemaking with the most modern techniques and equipment at what is now PA's largest producing winery. Fine wines are born from the highest quality wine grapes, and we work intimately with select growers in the Lake Erie Wine Region to craft only the finest wines at our winery. Enjoy a tasting flight or glass in our Mediterranean style tasting room. Outdoor seating available seasonally. Our wines are also available on our website. Social media @mazzawines. [f](#) [i](#) [v](#)

MOCKTAIL

Honey Ginger Snap

Glassware: Flute

1/2 oz. local honey & 1/2 oz. fresh lime juice, stirred. Top with approximately 5 oz. Ginger Beer.

Serve over ice and garnish with mint sprig and lime wheel.

PAIRING

Roasted Corn and Black Bean Salad

Pair with Chardonnay

INGREDIENTS:

- 6 cups corn (fresh, frozen or canned - we used canned)
- 6 tablespoons olive oil
- 1/2 cup red bell pepper diced
- 1/2 cup green bell pepper diced
- 3/4 cup red onion diced
- 1 teaspoon garlic minced
- 2 (15 oz.) cans black beans (rinsed and drained)
- 1 tablespoon honey
- 1 tablespoon lime juice
- 1 1/2 teaspoon salt
- 1 1/2 teaspoon black pepper
- 3/4 teaspoon chili powder
- 1 teaspoon smoked paprika


DIRECTIONS:

Preheat oven to 425°F then drain corn and place in a bowl and toss with 3 tablespoons of olive oil and mix well. Place corn on a sheet tray and roast in the oven for about 10 minutes and pull out and stir and return to oven and roast for another 10 to 15 minutes or until roasted and brown let cool. While the corn is cooking place remaining olive oil, bell peppers, red onions and garlic in a sauté pan and cook until the onions are translucent. Let cool. When all is cool place roasted corn, black bean and peppers and onions in a bowl and mix well. In separate bowl whisk together honey, lime juice, salt, black pepper, chili powder and paprika and then add the other bowl and mix well. Check and adjust seasonings.



ARROWHEAD WINE CELLARS

12073 East Main Road • North East, PA
814-725-5509 • www.arrowheadwine.com

We offer several award-winning wines produced right here along the shores of Lake Erie on our fourth-generation family farm. We are quickly becoming known for our dry red wines, but our sweet wines are no stranger to awards either, boasting medals from several competitions. Come experience our multiple methods of aging which include steel, various oaks, and concrete tanks. Our spacious tasting room is perfect for all group sizes including large tour busses; we are handicap accessible and pet friendly. 



MOCKTAIL

TBD

TBD

PAIRING

Sweet Jalapeño Cornbread

Pair with Pinot Grigio

INGREDIENTS:

- 2/3 cup margarine, softened
- 2/3 cup white sugar
- 2 cups cornmeal
- 1 ½ cups all-purpose flour
- 3 large eggs
- 4 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 ½ cups milk
- 1 cup chopped fresh jalapeno peppers, or to taste*

DIRECTIONS:

*Recipe Tip

Grease the pan and chop the jalapeño peppers before starting. If you let the batter stand while you pause to chop the peppers, disturbing it to mix in the peppers will reduce the effectiveness of the baking powder.

Gather the ingredients. Preheat the oven to 400°F (200°C). Grease a 9x13-inch baking pan. Beat margarine and sugar together in a large bowl until smooth. Combine cornmeal, flour, baking powder, and salt in another bowl. Gently stir eggs and milk together in a third bowl. Pour 1/3 of the milk mixture and 1/3 of the flour mixture alternately into margarine mixture, whisk until just mixed. Repeat with remaining flour and milk mixtures until batter is thick enough to not pour easily; stir in jalapeño peppers. Spread mixture evenly into the prepared baking pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 22 to 26 minutes. Cool in the pan for 10 minutes before slicing.




LAKEVIEW WINE CELLARS

8440 Singer Road • North East, PA

814-725-4440 • www.lakeviewwinecellars.com

Lakeview Wine Cellars, located in the center of Lake Erie Wine Country, is a small boutique winery that produces limited selections of premium wines made from local grapes. Our rolling vineyards and stunning views

of Lake Erie make Lakeview a great place to bring a picnic lunch and enjoy a glass or bottle of wine in the peaceful surroundings. Handicap Accessible. Groups of 8-15 reservations requested in advance. No buses. Friendly, well-behaved pets welcome. Harvest Host member. 



MOCKTAIL

TBD

PAIRING

Red White and Blue Parfait

Pair with Niagara

INGREDIENTS:

Angel food cake cut into small pieces
4 oz. softened cream cheese
8-12 oz. Cool Whip
2 tablespoons sugar
Blueberries
Strawberries, sliced
Sprinkles

DIRECTIONS:


Blend together softened cream cheese and 8 – 12 ounces of cool whip. Add sugar and mix well. Using a trifle dish, start layering angel food cake, strawberries, cool whip mixture, blueberries, and more cool whip mixture. Keep layering until you fill the dish. Top with cool whip and add sprinkles.
This is easily done in individual glasses.



NOBLE WINERY

8630 Hardscrabble Road • Westfield, NY
716-326-WINE • www.noblewinery.com

Noble Winery is a lifelong dream come true for the owner. Our winery sits on the hill overlooking a spectacular view of vineyards and Lake Erie.

This family-friendly farm winery produces a variety of wine to please everyone's palate. Bring your own food to enjoy with a glass or a bottle of wine – on the porch or in the cozy indoors. Walk in the door as a customer, and leave as a friend. 



MOCKTAIL

Blue Lagoon Slushy

PAIRING

All American Cheesecake Parfaits

Pair with Wild Strawberry Dreams or Cabernet Franc

INGREDIENTS:

- 1/2 cup graham cracker crumbs
- 2 tablespoons unsalted butter, melted
- 1 tablespoon granulated sugar
- Pinch of table salt
- 1/2 cup heavy whipping cream, cold
- 4 oz. (1/2 block) full-fat cream cheese, room temperature and not cold to the touch (do not substitute fat free)
- 1/3 cup powdered sugar, sifted
- 1 teaspoon vanilla extract
- Strawberry, Cherry or Blueberry pie filling for topping. You can also use fresh berries.

DIRECTIONS:





In a large bowl, mix together the graham cracker crumbs, melted butter, granulated sugar, and salt. Using 9 ounce plastic cups or line a muffin pan with 6 paper liners. Press roughly 2 tablespoons crumbs into the bottom of each cup or paper liner. Refrigerate while you work on the filling. In a large mixing bowl (with whisk attachment if using stand mixer), beat the heavy cream on high speed until it thickens and stiff peaks form, roughly 2-3 minutes (when you pull the beaters up, peaks will form and not fall over). Transfer to another bowl and keep cold in the refrigerator. In the same mixing bowl (no need to clean bowl - switch to paddle if using stand mixer), beat together the cream cheese, powdered sugar, and vanilla until smooth and creamy, about 2-3 minutes. Scrape down the bowl then fold in the whipped cream until no white streaks remain. Divide the filling among the cups or paper liners. Refrigerate at least 4 hours or overnight until firm. Serve with strawberry, cherry, blueberries pie filling or fresh berries. Store leftovers in an airtight container in the refrigerator for up to 5-7 days.



JOHNSON ESTATE WINERY

8419 US Route 20 West • Westfield, NY
800-Drink-NY • www.johnsonwinery.com

NY's Oldest Estate Winery founded in 1961. Our 110 acres of vineyards are carefully tended to make over 40 award-winning wines; as an estate winery, we control the wine-making process

from "bud to bottle" ensuring that quality, not quantity, is our governing principle. Visit our century-old historic wine tasting room to sample European Classics (Riesling, Chardonnay, Pinot Noir), American favorites (Concord), as well as ice and dessert wines. Visit our "NY Spirits Bar", stocked with over 20 of NY's finest craft-distilled bourbons, whiskies, gins, and rums. Outdoor tastings and charcuterie available at FLIGHT from May-October.    



MOCKTAIL

TBD

PAIRING

Blueberry-Concord Grape Tart

Pair with Chambourcin or Concord

This tart recipe features ingredients native to North America and WNY: blueberries, Concord grapes, and corn for America's 250th Anniversary.

Everyone loves lemon bars. Here is the Concord grape equivalent, topped with fresh Chautauqua County blueberries. Use Growers' Grape Cooperative's Concord grape filling in this easy recipe. Pair with Johnson Estate's Feelings Creek Reserve Chambourcin - yes, a dry red, but redolent with berry notes that complement the berry flavors in this tart. Or experiment with Concord wine.

INGREDIENTS:

Cornmeal Crust

- 1 cup white flour
- 2 tablespoons ground flax seeds
- 1/2 cup cornmeal
- 1/4 teaspoon salt
- 3 tablespoons sugar
- 1/2 cup butter, cold from the refrigerator; cut into 8-10 slices
- 3-4 tablespoons cold water

Concord Grape Filling

- 2 eggs
- 1/2 cup sugar
- 1/2 jar of Growers' Co-op Concord Grape Filling
- 3 tablespoons water

DIRECTIONS:**Cornmeal Crust**

Mix all dry ingredients in a food processor and then add the butter and mix until pebbly. Then add water and process until the dough sticks together. Wrap in plastic wrap and chill for about an hour.

Roll out the dough between two sheets of wax or parchment paper and lay it in a tart pan, ideally lined with parchment paper. Trim edges, doubling over and tidying as necessary. Pre-bake tart shell for about ten minutes at 375°F. Do not permit to over-brown as the crust will be baked additionally with the topping.

Concord Grape Filling

Beat eggs until light-colored. Gradually beat in sugar until the mixture is slightly thickened. Add the half jar of filling and water, beating until thoroughly mixed. Pour into pre-baked shell. Add blueberries if you like at this point or bake approximately 30 minutes at 350°F. Filling will rise as it cooks, so do not overfill. Once tart has cooled, arrange fresh or frozen blueberries on top, pressing lightly into the cooked filling.

For a "Red, White, & Blue" Dessert

Serve tart on a plate and drizzle Raspberry Coulis on the plate for the "red" decoration. Add a generous squirt of whipped cream.





MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS AND BREWING

8398 West Main Road (Route 20)

Westfield, NY • 716-793-9463

www.enjoymazza.com

NY State's First Combination Winery, Brewery & Distillery. Mazza, a name long-known in the wine

world, is proud to offer the fruits of decades of experience in crafting distilled spirits and a decade of craft brewing alongside our award-winning wines. Our picturesque patio is the perfect laid back venue to enjoy wines, spirits, beers, or cocktails, paired with live music and food trucks in the warmer months, with plenty of indoor seating for the cooler months.  



MOCKTAIL

Cherry Shirley Temple

Use single rocks glass. Combine 1/2 oz. simple syrup, 1/2 oz. fresh lime juice, and 1 oz. Maraschino cherry syrup. Top with lemon lime soda. Garnish with mint sprig & Maraschino cherry.

PAIRING

Pulled Pork Slider

Pair with Bare Bones Red

INGREDIENTS:

Martin's Sweet Party Potato Rolls

Jack Daniel's Pulled Pork (fully cooked and seasoned with Jack Daniel's Tennessee Whiskey BBQ Sauce—contains wheat, soy, dehydrated garlic and onion)

Member's Mark Hardwood Smoked Pulled Pork (fully cooked and dry-seasoned)—contains garlic powder

Trade East Western Barbecue Spice—contains dehydrated garlic

Sweet Baby Ray's Barbecue Sauce—contains garlic

DIRECTIONS:

Heat Member's Mark Hardwood Smoked Pulled Pork as directed. Let cool and remove excess fat. Blend in Jack Daniel's Pulled Pork. Add Trade East Western Barbecue Spice and Sweet Baby Ray's Barbecue Sauce as desired. Heat thoroughly and serve on Martin's Sweet Party Potato Rolls.



21 BRIX WINERY

6654 West Main Road • Portland, NY
716-792-2749 • www.21Brix.com

At 21 Brix Winery, our name is inspired by the measure of sweetness in grapes. But what we think is even more important is the sweetness of the experiences created by bringing people together. Come visit our spacious tasting room, sample our wines and browse our gift shop. We offer local craft beer and cider on tap in addition to a variety of small-plate food options. Located on Route 20 between Brocton and Westfield - look for the pink elephant! 21 Brix Winery - where life (and wine) is #sweetershared. [f](#) [i](#)



MOCKTAIL

Classic Lemonade

PAIRING

Bacon Blue Potato Salad

Pair with Pinot Grigio or Thirsty Elephant

INGREDIENTS:

- 3 pounds baby red potatoes
- 1 ½ cups cherry tomatoes, quartered
- 4 scallions, thinly sliced
- 8 slices cooked bacon, crumbled
- 6 oz. blue cheese, crumbled
- 3 tablespoons freshly sliced chives
- 3 or 4 large eggs

Herb Vinaigrette

- 3 tablespoons red wine vinegar
- 1 ½ tablespoons honey
- 2 tablespoons chopped fresh basil
- 1 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh Rosemary
- 1 tablespoon chopped fresh parsley
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 garlic cloves, minced or pressed
- 1/3 cup olive oil

DIRECTIONS:

Herb Vinaigrette

In a bowl, whisk together the vinegar, honey, herbs, salt, pepper and garlic. While whisking constantly, stream in the olive oil. Your vinaigrette is done! If you don't use it all, it holds up in the fridge for a few days (just watch the fresh herbs).

Salad

Place the potatoes in a pot and fill with cold water. Bring to a boil and cook for about 15 minutes – until the potatoes are fork tender. This will differ based on the size of your potatoes, you don't want them mushy or falling apart. You want them slightly firm so they hold up in the salad. Slice the potatoes in half or in quarters – depending on size and how you'd like them. Place them in a large bowl to cool. Heat about 3 inches of water in a small saucepan over medium heat until boiling. Once boiling, reduce the heat until it's barely at a simmer, add the eggs gently and cook for 6 minutes. Remove the eggs with a slotted spoon and place in an ice bath. Let cool completely before peeling. Add the tomatoes and scallions to the potatoes. Toss the potatoes, tomatoes and scallions with a few tablespoons of vinaigrette – enough to thoroughly coat the potatoes. Add crumbled bacon in along with the blue cheese. Add a little more vinaigrette if desired. Top with the soft boiled eggs – whole or cut in half, however you wish to serve. Drizzle a bit more vinaigrette on top and add the chives (and any other herbs you'd like). Serve immediately.



Purchase our Visit Visa, and enjoy **OVER \$1,000** in discounts and coupons!

Your personal passport to Lake Erie Wine Country, located between Harborcreek, Pennsylvania and Silver Creek, New York. With only a handful of stop lights from beginning to end, your drive through almost 50 miles of vineyards will transport you to a bygone era. Along the way you'll enjoy stopping at any or all of our wineries to **Sip, Swirl and Savor** the true taste of our region.



Purchase your \$30
Visit Visa on our website,
or at one of our wineries.

- Valid for one year from the date of purchase
- Transferable



WWW.LAKEERIEWINECOUNTRY.ORG