

6 MILE CELLARS WINERY

Savory Mini Cheese Balls

Pair with Cabernet Franc



INGREDIENTS

- 1 1/2 package cream cheese
- 2 tablespoon toasted sesame seeds
- 1 teaspoon poppy seeds
- 2 cloves garlic, minced, divided
- 1/4 cup finely chopped fresh parsley
- 2 tablespoons chopped fresh thyme leaves
- 1 teaspoon finely chopped rosemary
- 1/4 cup finely chopped dried cranberries
- 2 tablespoons finely chopped pecans

DIRECTIONS:

Cut cream cheese into 6 2 ounce pieces, roll each into ball. Combine sesame seeds, poppy seeds and half the garlic in small bowl. Mix herbs and remaining garlic in separate bowl. Combine cranberries and pecans in third bowl. Roll one third of cheese balls sesame mixture, one third in herb mixture and remaining third in nut mixture.

YORI WINE CELLARS

Spinach Artichoke Spread on Baguette

Pair with Beach Glass white wine



INGREDIENTS:

- 2 8 ounce packages of cream cheese
- 1 package of frozen chopped spinach
- 1 can artichoke quarters (chop smaller)
- 1 cup shredded Parmesan cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon granulated garlic
- Pinch of cayenne pepper

DIRECTIONS:

Mix all ingredients, then warm on stove top over low heat or in casserole dish in oven until desired temperature. Serve with baguette bread or tortilla chips.

ARROWHEAD WINE CELLARS

Blueberry and Cream Angel Dessert

Pair with Arrowhead's Blueberry Blues Wine



INGREDIENTS:

Blueberry Filling (see note):

- 12 ounces fresh or frozen blueberries
- 2 tablespoons granulated sugar
- 2 tablespoons cornstarch
- 1/4 cup cold water
- Squeeze of fresh lemon juice (about 1/2 to 1 tablespoon)

Cake and Cream:

- 1 angel food cake cut into 1-inch cubes (see note)
- 16 ounces light or regular cream cheese, softened to room temperature
- 2/3 cup half-and-half or evaporated milk
- 2/3 cup granulated sugar

Whipped Cream:

- 1 1/2 cups heavy cream
- 3 tablespoons powdered sugar

DIRECTIONS:

Blueberry Filling:

In a medium saucepan, combine the blueberries, sugar, cornstarch, water and lemon juice. Bring the mixture to a simmer and cook until thickened, 5-7 minutes, stirring often. Remove from the heat and let cool to room temperature.

Cake and Cream:

In a blender or with an electric mixer (hand-held or stand mixer), whip together the cream cheese, half-and-half or evaporated milk, and sugar until smooth and creamy, 2-3 minutes. Transfer the mixture to a bowl if you used a blender. Fold in the angel food cake cubes Add cake cubes until they are all thickly coated with a layer of cream.

Whipped Cream:

Beat together the heavy cream and powdered sugar until soft peaks form.

To assemble, in a trifle dish, a large glass bowl or a 9X13-inch (or slightly smaller) dish, spread half of the angel food cake mixture. Top with half of the blueberries, dolloping across the top, and then spread half of the sweetened whipped cream on top. Repeat the layers. Cover and refrigerate at least 2 hours serve With Arrowhead Wine Cellars Blueberry Blues Wine.

ARUNDEL CELLARS & BREWING CO.

Savory Bacon Cheesecakes

Pair with Arundel Cellars Vidal



INGREDIENTS:

8 ounces of bacon	1/2 cup whipping cream
1/2 cup dry breadcrumbs	1 cup shredded cheese (use your favorite!)
1/4 cup butter, melted	2 green onions, minced
1/2 cup Parmesan cheese, finely grated	1 teaspoon ground black pepper
3 (8 ounce) packages of cream cheese, softened	
4 eggs	

DIRECTIONS:

Preheat oven to 350° F. Cook bacon until crisp and then remove to a paper towel lined plate to drain. Once cooked crumble the bacon to small pieces.

Line a muffin tin with cupcake paper liners. In a small bowl, combine the breadcrumbs, Parmesan cheese, and butter. Press mixture into the bottoms of each cup to form the crust.

In a large bowl, beat cream cheese until fluffy and then add the eggs one at a time, beating well after each addition. Add in the cream, bacon, shredded cheese, onions and pepper. (Reserve a little bit of bacon and onions to garnish the top). Mix well.

Pour mixture over the crusts evenly, filling each until almost full. Bake for about 30-35 minutes. Cheesecakes should feel firm to the touch. Top with reserved bacon and onions. Cool. Serve cold or at room temperature. Makes about 24

BURCH FARMS WINERY

Burch Farms Pepperoni and Cheese Bread

Pair with Semi-Sweet Steuben wine



INGREDIENTS:

1 pound frozen bread dough, thawed
1 egg, beaten
6 ounces sliced pepperoni
1 cup shredded Mozzarella cheese

Burch Farms Marinara Sauce:

3 tablespoons extra virgin olive oil
3 cloves garlic
16 ounce can crushed tomatoes
1/2 cup Burch Farms apple wine
1/2 cup water
1 teaspoon salt
1 teaspoon white sugar
6 fresh basil leaves, torn

DIRECTIONS:

Preheat oven to 375° F. Lightly grease a baking sheet. Roll frozen bread dough out into a rectangle. Brush dough with beaten egg. Arrange pepperoni and cheese over the dough. Roll up dough like a jelly roll and fold ends underneath to seal bread. With seam down place on baking sheet. Bake in oven for 40 minutes or until golden.

Burch Farms Marinara Sauce:

Heat oil in a large non-stick skillet over low heat and saute garlic for about 2min. Be careful not to burn garlic. Just as the garlic begins to brown, remove from heat. Allow pan to cool, and add tomatoes, wine, water, salt, and sugar. Cook over medium-high heat and bring to a boil. Reduce heat to low and simmer, covered for about 20min. Remove from heat and stir in Basil. Serve warm.

COURTYARD WINERY

Spice Cake with Milk Chocolate English Toffee Bits and Cream Cheese Frosting

Pair with Apple A-Peel Wine (a spiced apple wine)



INGREDIENTS:

Spice Cake:

1 box Betty Crocker Spice Cake Mix
1 cup water
1/2 cup applesauce
3 eggs
1/2 cup Heath Milk Chocolate English Toffee Bits

Cream Cheese Frosting:

3 ounces cream cheese, softened
2 cups powdered (confectioners) sugar
1/4 cup butter, softened (1/2 stick)
1 teaspoon vanilla extract
1 to 2 teaspoons milk

DIRECTIONS:

Spice Cake:

Heat oven to 350° F. Grease bottom only of 13 x 9 pan. Mix cake mix, water, applesauce and eggs in large bowl with mixer on medium speed or beat vigorously by hand 2 minutes. Fold in Heath Bar chips until blended. Pour into pan. Bake 28-33 minutes or until toothpick inserted comes out clean. Cool 10 minutes before serving from pan. Cool completely before frosting.

Cream Cheese Frosting:

Beat together the cream cheese and butter. Add vanilla extract and beat well. Gradually add the powdered sugar, adding the milk to achieve the preferred consistency. Spread or pipe as desired.

JOHNSON ESTATE WINERY

Black Bean Soup

Pair with Chautauqua Rouge

Yield: Makes 8 main-course servings



INGREDIENTS:

2 tablespoons olive oil
1 1/2 cups chopped onion
3 cloves garlic, chopped, divided
2 tablespoons chopped & seeded jalapeños, divided (OPTIONAL)
1 whole chopped red pepper
2 teaspoons cumin
1 teaspoon coriander
1 teaspoon chili powder
1/2 teaspoon red pepper flakes

7 cups water or chicken broth
1 ham hock (OPTIONAL)
1 pound dried black bean, rinsed, soaked for 10 hours
3/4 teaspoon salt

Garnishes:

Sour cream (or yogurt), chopped chives, chopped cilantro, cooked & sliced chorizo sausage

DIRECTIONS:

Heat oil over medium-high heat in a large saucepan. Add the onion, and two-thirds of the garlic and jalapeños (if desired), and sauté for 1 minute. Stir in the spices and cook for an additional 30 seconds. Put the sautéed vegetables into a soup pot. Stir in the water/broth, beans, and ham hock if using. Bring the mixture to a boil, reduce the heat, cover the pan, and simmer the beans, stirring them occasionally, for 3 1/2 hours or until the beans are very soft. Stir in the salt. If cooking with a ham hock, remove the meat from the bone and set aside. Puree part of the bean soup with an immersion blender (or in a food processor) and return it to the pot to thicken the soup as desired. Add the ham pieces. Stir in the remaining jalapeños (if desired) and garlic. Simmer for 15 minutes. Adjust the seasonings. Serve with garnishes.

NOTE: This can be a vegetarian soup – skip the ham hock!

HERITAGE WINE CELLARS

New York Cheesecake with Chocolate Ganache Drizzle

Pair with your choice of Strawberry or Cherry Chocolate wine



INGREDIENTS:

Cheesecake Crust:

- 30 Graham Crackers, crushed
- 2 tablespoons sugar
- 4 tablespoons melted butter

Cheesecake Filling:

- 4 8 ounce packages cream cheese, softened to room temperature
- 1 1/2 cups white sugar
- 3/4 cups milk
- 4 eggs
- 1 cup sour cream
- 1 1/2 tablespoon vanilla extract
- 1/4 cup all-purpose flour

Chocolate Ganache Drizzle:

- 9 ounces bittersweet chocolate, chopped
- 1 cup heavy cream
- 1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350° F.

Cheesecake Crust:

Grease sides and bottom of a spring form pan. In a medium bowl, mix graham crackers and 2 tablespoons sugar with the melted butter and press firmly onto the bottom of the pan.

Cheesecake Filling:

In a large bowl, mix cream cheese with the sugar until smooth. Stir in the milk, making sure to use a spatula to scrape the bottom of the bowl to ensure all of the cream cheese is mixed well. Mix in the eggs one at a time, just until they are incorporated. Mix in the sour cream, vanilla and flour until smooth. Pour your filling into the prepared crust. Bake in a preheated oven for one hour and 15 minutes. Without opening the oven door, turn oven off and allow cheesecake to bake another 5 to 6 hours. This will keep the cheesecake from cracking. After the cheesecake has finished baking, cover it with plastic wrap and refrigerate until serving.

Chocolate Ganache Drizzle:

(This recipe yields a good serving of Ganache. If you are not a big chocolate lover, you could safely cut the recipe in half, or put the extra Ganache in a serving dish for those who want a little extra.) In a medium saucepan on the stove heat cream until it just starts to boil. Pour the hot cream over the chocolate and whisk until smooth. Add one teaspoon of vanilla. Drizzle over your cheesecake before serving. Optional: decorate the top of your cheesecake with fresh berries or chocolate shavings.

Tips:

You can bake your cheesecake in the evening and after the first hour of baking, turn off the oven and head to bed. In the morning, the cheesecake is baked and cooled, and you can just wrap it in plastic and put it in the fridge until you are ready to serve it.

For a no-lump cheesecake, make sure your cream cheese, sour cream, milk and eggs are at room temperature before mixing, and scrape the bottom as you mix.

LAKEVIEW WINE CELLARS

Chocolate Covered Strawberry Brownies

Pair with Lakeview Wine Cellars Long Point Red



INGREDIENTS:

- 1 box brownie mix
- 1 1/2 cups strawberries halved
- 2 1/3 cups semisweet chocolate chips
- 1 cup heavy cream

DIRECTIONS:

Preheat oven to 350°F. Prepare brownie batter according to package directions then pour batter into prepared 9x13 pan. Bake according to package instructions then let cool. Top with strawberry slices. Place chocolate chips in a heatproof bowl and set aside. Heat heavy cream over medium heat until it bubbles around the edge, then turn off the heat. Pour hot cream over chocolate chips and let sit for 5 minutes. Whisk completely until smooth, then pour over strawberries. Refrigerate until set (about 15 minutes). Slice into squares and serve chilled.

MAZZA VINEYARDS

Dried Cherry Dark Chocolate Truffles

Pair with Mazza Vineyards Cabernet Franc



INGREDIENTS:

- 8 ounces dark chocolate (do not use chocolate chips)
- 2/3 cup heavy cream
- 1 tablespoon unsalted butter
- 1/2 teaspoon vanilla
- 20 to 30 dried cherries

DIRECTIONS:

Place chocolate in a bowl and set aside. Heat heavy cream on stove top until it just starts to simmer. Place the butter on top of the chocolate and slowly pour the heated heavy cream over the top of the chocolate and butter. Let sit for about 5 minutes and do not stir at all. Add vanilla and stir until chocolate is fully melted. Place plastic wrap directly on the chocolate mixture so that moisture doesn't build up. Place into fridge for 1 to 2 hours. Scoop truffle mixture into 1 Tablespoon size balls and press flat and place a dried cherry in middle and roll mixture around into a ball. Sprinkle with cocoa powder and enjoy.

Chocolate Éclair Cake

Pair with Purple Haze wine



INGREDIENTS:

- 1 cup water
- 1/2 cup butter
- 1 cup flour
- Dash salt
- 2 cups heavy whipping cream
- 2 tablespoons powdered sugar
- 1 teaspoon vanilla extract
- 2 (3.4 ounce) packages instant vanilla pudding
- 2 cups milk
- 8 ounces cream cheese, softened
- 1-1/2 cups good quality bittersweet chocolate chips
- 1-1/4 cups heavy whipping cream

DIRECTIONS:

Preheat oven to 400° F. Grease bottom and up sides of 9x13 inch baking pan. In a small saucepan combine the water, butter and salt. Bring to a boil. Reduce the heat and gradually stir in the flour. Continue to cook, while stirring constantly, until the mixture forms a ball. Place the mixture in a medium mixing bowl and beat in the 4 eggs—one at a time, until well mixed. With a rubber spatula, spread the mixture in the greased pan (you may need to butter your hands to help press dough into place). Bake 30 minutes, or until the dough is golden brown. The crust will be puffy, but will flatten slightly as it cools. Remove from oven and allow the crust to cool completely.

Beat 2 cups cold heavy whipping cream for approximately 1 minute until soft peaks form. Add the powdered sugar and vanilla and continue to beat until stiff peaks form. Place bowl of whipped topping in refrigerator, while you continue with making the filling.

Beat cream cheese with mixer until soft and creamy. Set aside. In a separate bowl, mix 2 packages instant vanilla pudding with 2 cups cold milk, with a spoon, to combine. Pour this mixture over the cream cheese and beat, on very low speed, just until combined. Remove whipped topping from refrigerator and gently fold into the pudding mixture. Pour this over the cooled crust and refrigerate.

For the chocolate topping, place the 1-1/4 cups heavy whipping cream in a saucepan over low heat, until it almost reaches the boiling point. Turn off the heat. Place the chocolate chips in a medium sized mixing bowl and pour the hot cream over. Allow to set for half a minute or so, to begin to soften the chocolate. Whisk the chocolate and cream until smooth. Let cool for several minutes, then pour over the cream filling. Refrigerate until fully cold and set (at least an hour), or overnight.

**Cherry-Berry Topped Pound Cake
with Raspberry Whipped Cream**

Pair with Mazza Chautauqua Cellar's Nutt Road Riesling

INGREDIENTS:

- 1 1/4 cup flour
- Pinch of salt
- 1 teaspoon baking powder
- 1/2 cup unsalted butter
- 1 1/2 cup sugar
- 3 eggs
- 1 1/4 teaspoon vanilla
- 1/2 cup whole milk
- 1/3 cup unsweetened cocoa powder mixed with
5 tablespoons hot water
- 24 ounce mixed cherry and berry frozen fruit
- Zest on 1/3 lemon
- 10 tablespoons sugar
- 2 cups whip cream
- 5 ounces of fresh raspberries

DIRECTIONS:

Have oven pre heated to 350° F. Butter and flour a 9 x 5 x 3 inch loaf pan set aside. In a bowl sift flour, salt and baking powder together and set aside. In a separate bowl beat butter for about 3 minutes or until it becomes lighter in color. Add 1 ½ cups sugar and beat until fluffy and again much lighter in color about 4 minutes on high speed. Add vanilla and then one egg at a time beating for 3 minutes each time you add an egg. Then add half of the flour mixture and beat on lowest speed until combined do not over mix. Then add the milk and mixed until combined and then add the rest of the flour and beat until combined. Take about two cups of batter and place into a separate bowl and beat in the cocoa powder and water mixture until combined. In reserved buttered and floured pan scoop chocolate mixture and place on one end of the pan and then vanilla mixture next to it until bottom of the pan is covered for the second layer reverse the scoops vanilla on top of the chocolate and chocolate on top of the vanilla this should use up all batter. Then take a butter knife and make a swirl or a u symbol. Tap the pan on the table twice and then place onto middle rack of the oven and bake for 1 hour or until a sharp knife comes out clean. Let cool in the pan for about 10 minutes and then transfer to cooling rack. For fruit topping mix fruit, lemon zest and sugar and let sit for an hour. For wipe cream topping pour 2 cups of heavy cream into a large bowl and whip the cream for a few minutes or until thickened and then add 1 cup powdered sugar and mix until it forms thick peaks. Take fresh raspberries mashed with a fork and then whip into cream and mix just until incorporated. To plate slice pound cake about 1/2 inch thick place two to three Tablespoons of cherry and berry mix on top and then place a dollop of raspberry whipped cream and enjoy.

MERRITT ESTATE WINERY

Utica Chicken Riggies

Pair with Merritt Bella Rosa



INGREDIENTS:

- 2 each fresh chicken breast - cut into chunks
- 1 pound rigatoni, cooked
- 2 bottles Merritt Bella Rosa wine!!
- 1 jar It's a Utica Thing Chicken Riggie Sauce *or 24 ounce Marinara sauce and 8 ounces chicken stock
- 5 ounces onions - medium diced
- 5 ounces roasted red peppers - cut into strips
- 5 ounces hot cherry peppers - cut into strips
- 1 tablespoon fresh garlic - minced
- 6 each fresh basil leaves - cut into strips
- 1 cup Pecorino Romano cheese - freshly grated
- 1 cup Sherry wine
- Salt & pepper - to taste
- 6 ounces flour
- 1 stick whole butter
- 4 ounces olive oil

DIRECTIONS:

Cut the chicken into bite-sized pieces and dredge with flour. Pour yourself a glass of nicely chilled Bella Rosa!! Heat the olive oil and butter in a saucepan - add the dredged chicken and cook over medium heat until golden brown and cooked through. Add the onions, peppers, and garlic and cook for 5 minutes. De glaze the pan with the Sherry wine. Pour in It's a Utica Thing Chicken Riggie Sauce (or Marinara sauce and Chicken stock). Season to taste with salt and pepper. Pour yourself another refreshing glass of Bella Rosa and add the cheese to the pan, fold in gently. Add in the cooked rigatoni and fresh basil. Mangia!!

NOBLE WINERY

Chocolate Port Truffles

Pair with Old Italian or Sweet Seyval

A gluten free option will be available



INGREDIENTS:

- 40 Oreo cookies, finely crushed
- 8 ounces cream cheese, room temperature
- 2 - 3 tablespoons of Noble Old Portage Port
- 4 4 ounces pkgs. semi-sweet or dark chocolate, melted
- 2 ounces white chocolate, melted

DIRECTIONS:

Mix cookie crumbs, cream cheese and Port until well blended. Using a 1" cookie scoop, scoop onto a waxed paper lined cookie sheet. Place into freezer for 10 to 15 minutes. Melt chocolate. Remove from freezer, roll into tighter balls and dip in chocolate. Drizzle melted white chocolate on truffles. *Note: You can use Kahlua or Sambuca in place of the Port.*

PRESQUE ISLE WINE CELLARS

One Pan Brownies

Pair with Cab Franc



INGREDIENTS:

- 1/4 cup vegetable oil
- 1 box Devils Food cake mix
- 1 small box instant chocolate pudding
- 2 eggs
- 1 1/4 cup water
- 12 ounces semi-sweet chocolate chips

DIRECTIONS:

Preheat oven to 350° F. Coat a 9 x 13 pan with oil. Add all other ingredients, except chocolate chips, and mix with a fork until well blended. Add chocolate chips and mix again. Bake for 30-35 minutes. These are moist cake-like brownies.

PENN SHORE VINEYARDS

Mini Chocolate Peanut Butter Cupcakes

Pair with Bubbling Niagara



INGREDIENTS:

Cupcakes:

- 1 1/2 sticks of unsalted butter
- 2 large eggs
- 2/3 cup of granulated sugar
- 2/3 cup of light brown sugar (packed)
- 2 teaspoons pure vanilla extract
- 1 cup buttermilk (shaken)
- 1/2 cup sour cream
- 2 tablespoons brewed coffee
- 1 3/4 cups flour
- 1 cup cocoa powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt

Icing:

- 1 cup Confectioners' sugar
- 1 cup creamy peanut butter
- 5 tablespoons unsalted butter
- 3/4 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 1/3 cup heavy cream

* Chopped peanuts to garnish, if desired

DIRECTIONS:

Cupcakes:

Preheat oven to 350° F. Line mini cupcake pans with paper liners. Fit an electric mixer with the paddle attachment, and in a bowl cream the butter and the two sugars on high until light and fluffy. Lower the speed to medium and add the eggs one at a time, then the vanilla, and mix well. In a separate bowl, whisk together the buttermilk, sour cream, and coffee. In yet another bowl, sift together the flour, cocoa, baking soda, and salt. On low speed, add the buttermilk mixture and the flour mixture alternately in thirds to the first sugar bowl, beginning with the buttermilk mixture and ending with the flour mixture. Mix only until blended. Fold the batter with a spatula to be sure it's blended properly. Divide the batter between the cupcake pans. Bake (on center rack) for 20-25 minutes. (Use a toothpick and make sure it comes out clean.) Cool for ten minutes, remove the cupcakes from the pans, and allow to completely cool before frosting. Frost each cupcake with the Peanut Butter Icing. Sprinkle with chopped peanuts if desired. Done, and delicious!

Icing:

Place the confectioners' sugar, peanut butter, butter, vanilla and salt in a bowl. Fit an electric mixer with the paddle attachment. Mix on medium/low speed until creamy, scraping the sides of the bowl down as you work. Add the cream and beat on high until the mixture is light and smooth.

QUINCY CELLARS

French Beef Bourguignon

Pair with Merlot



INGREDIENTS:

1 tablespoon olive oil	2 garlic cloves diced
8 ounces Applewood smoked bacon, diced	1/2 cup Cognac
2 1/2 pounds chuck beef cut into cubes	3 cups Quincy Cellars Merlot
1 teaspoon kosher salt	2 cups beef broth
1 teaspoon fresh cracked black pepper	1 tablespoons tomato paste
1 pound carrots, sliced into 1 inch pieces	1 teaspoon fresh thyme
2 yellow onions vertically sliced	4 tablespoons unsalted butter at room temperature
	3 tablespoons flour
	8 ounces fresh button mushrooms

DIRECTIONS:

Preheat oven to 250° F. Heat the olive oil in large Dutch oven, add the bacon and cook over medium heat for 10 minutes, then remove bacon to large plate. Sprinkle beef with salt and pepper, in batches sear the beef in Dutch oven for 3-5 minutes, browning on all sides. Remove the beef and set aside with bacon. Toss the carrots, onion, salt and pepper in Dutch oven and cook for 10-15 minutes, stirring occasionally, until onion are slightly browned. Add the garlic to carrots and onion and cook 1 minutes longer. Add the Cognac, to deglaze pan and allow alcohol to evaporate, be careful that Cognac may ignite. Add the beef and bacon into the Dutch oven with juices. Add the tomato paste and thyme. Bring to a simmer, cover the pot with a tight fitting lid and simmer for 1 1/2 hours until meat and vegetables are tender. In separate pan melt the butter and sauté mushrooms for 2 minutes. Add the flour to coat then add mushrooms to the Dutch oven. Bring Stew to a boil then lower heat and simmer for 15 minutes. Season with salt and pepper.

SENSORY WINERY

Cheddar Beer Cheese Soup

Pair with Infernal



INGREDIENTS:

2 medium leeks (white and pale green parts only), cut into 1/4-inch dice (2 cups)	1/3 cup all-purpose flour
2 medium carrots, cut into 1/4-inch dice (1 cup)	2 cups whole milk
2 celery ribs, cut into 1/4-inch dice (1 cup)	1 3/4 cups reduced-sodium chicken broth (14 fluid ounces)
2 teaspoons finely chopped garlic	1 (12 ounce) bottle Seven Sins ale
1 Turkish or 1/2 California bay leaf	1 tablespoon Worcestershire sauce
1/2 stick (1/4 cup) unsalted butter	1 teaspoon dry mustard
	1 teaspoon salt
	1/4 teaspoon black pepper
	1 pound extra-sharp Cheddar grated (4 cups)
	4 bacon slices (3 1/2 ounces total), cooked and crumbled

DIRECTIONS:

Wash leeks in a bowl of cold water, agitating water, then lift out leeks and drain in a colander. Cook leeks, carrots, celery, garlic, and bay leaf in butter in a 4-quart heavy saucepan over moderate heat, stirring occasionally, until vegetables begin to soften, about 5 minutes. Reduce heat to moderately low and sprinkle flour over vegetables, then cook, stirring occasionally, 3 minutes. Add milk, broth, and beer in a stream, whisking, then simmer, whisking occasionally, 5 minutes. Stir in Worcestershire sauce, mustard, salt, and pepper. Add cheese by handfuls, stirring constantly, and cook until cheese is melted, 3 to 4 minutes (do not boil). Discard bay leaf. Serve sprinkled with bacon.

SOUTH SHORE WINE COMPANY

Quinoa and Brown Rice with Mushrooms topped with Pickled Onions

Pair with South Shore Wine Company's Pet Nat



INGREDIENTS:

2 cups brown rice (cooked)	1 tablespoon white sugar
2 cups Quinoa (cooked)	Pinch salt
2 cups mixed mushrooms (small diced)	1/8 teaspoon dried thyme
1 large sweet onion (sliced)	1/8 teaspoon dried oregano
3 tablespoons minced shallots	Pinch of black pepper
1/8 cup red wine vinegar	5 tablespoons olive oil
	1 tablespoon minced garlic
	3 ounces grated Parmesan, Romano or a hard cheese like them (we used Yancy Fancy's Chastinet)

DIRECTIONS:

Sauté garlic, shallots and mushrooms in 4 tablespoon olive oil for 2 minutes and then add thyme and oregano and cook until shallots are soft and translucent. About 4 to 5 more minutes. In another pan while the shallots and mushrooms are cooking add 1 tablespoon olive oil and sliced onions and cook on low heat so not to brown onions at all and cook until onions are soft and translucent. Add red wine vinegar and continue to cook until red wine is gone. Remove from heat and add sugar and toss a few times until sugar is dissolved. While that is cooking heat up the Quinoa and brown rice and then add shallots and mushroom mixture and toss well. If needed add a pinch of salt and black pepper. To plate place brown rice and Quinoa mix in a bowl and top with 1 tablespoon of pickled onions and a pinch of grated cheese. Enjoy!

SPARKLING PONDS WINERY

Tiramisu

Pair with Allure



INGREDIENTS:

1/2 pound Lady Fingers or Savoirdi, or sliced sponge cake
Cocoa powder

Espresso Syrup:

1/3 cup sugar
2/3 cup espresso/strong brewed coffee
1/3 cup Kahlua or Brandy or Godiva Liqueur or Tiramisu flavoring

Mascarpone Filling:

2 cups heavy whipping cream
1/2 cup powdered sugar
2 teaspoons vanilla
1 pound container Mascarpone cheese softened to room temperature

DIRECTIONS:

Espresso Syrup:

Combine sugar and coffee in a small saucepan. Bring to a simmer, stirring occasionally to dissolve sugar. Remove from heat, cool. Add liqueur/ flavoring

Mascarpone Filling:

Whip cream with powdered sugar and vanilla until soft peaks form. Fold cream into softened Mascarpone.

Assembly:

Place a layer of lady fingers (or other options) on the bottom of a shallow baking pan or dish (I double this recipe and put it in a 9x13 glass pan). Sprinkle lady fingers with half the syrup. Spread half the filling over top of the lady fingers and repeat with a second layer of cookie, syrup, and filling. Smooth out the top using a metal spatula. Cover with plastic wrap and refrigerate for up to 24 hours before getting ready to serve. Immediately before serving, place cocoa in a fine strainer and shake a light coating on top. Cut, serve, and enjoy.

WILLOW CREEK WINERY

Raspberry Cheesecake Mousse

Pair with Chautauqua Chocolate Smoothie



INGREDIENTS:

- 1 package Raspberry Jell-O
- 1/2 cup boiling water
- 1/2 cup cold water
- 1 package (8 ounces) cream cheese - softened
- 1 cup Cool Whip
- Vanilla wafers- crushed
- Raspberries and/or blueberries to garnish

DIRECTIONS:

No Bake dessert! Add raspberry Jell-O to a bowl and pour in boiling water. Stir until Jell-O is completely dissolved. Pour Jell-O mixture into a blender, add in cream cheese and cold water. Blend for 1 minute or until smooth. Pour mixture into large bowl and add Cool Whip. Mix until well blended and smooth. Add crushed vanilla wafers to bottom of dessert dishes. Spoon ingredients on top of wafers. Place into the fridge for 2 hours. Top with Cool whip, raspberries and/or blueberries and serve.

WOODBURY VINEYARDS

Strawberry Lemonade Cake

Pair with Foxy Red or Vidal Blanc



INGREDIENTS:

Cake:

- 1 box lemon cake mix
- 1 (21 ounce) can strawberry pie filling
- 1 teaspoon vanilla extract
- 2 eggs
- 1/4 cup milk

Frosting:

- 1 (3.9 ounce) package vanilla instant pudding
- 1/4 cup powdered sugar
- 1 cup cold milk
- 1 teaspoon lemon extract
- 1 (8 ounce) tub Cool Whip topping, thawed

DIRECTIONS:

Cake:

Preheat oven to 350° F. Grease a 9x13 inch pan. Set aside. In a large bowl, combine cake mix, pie filling, vanilla extract, eggs and milk. Mix with an electric mixer just until combined. Pour batter into prepared pan. Bake for 25-30 minutes or until toothpick inserted in center comes out clean. Cool.

Frosting:

Beat pudding mix, powdered sugar and milk in large bowl with whisk for 2 minutes. Stir in Cool Whip and Frost Cake.

Prep time: 5 minutes

Cook time: 25 minutes

Total time: 30 minutes

21 BRIX WINERY

Oreo Delight

Pair with 21 Brix Barry's Red or Thirsty Elephant



INGREDIENTS:

- 1 package regular Oreos
- 8 ounces cream cheese, softened
- 1 (5.9 ounce) package chocolate instant pudding
- 6 tablespoons melted butter
- 16 ounces Cool Whip
- 1 cup powdered sugar
- 2 - 2 3/4 cups milk (quantity depends upon pudding directions)

DIRECTIONS:

Crush the whole package of cookies either with a food processor or with a rolling pin. Set aside 3/4 cup of crushed cookies to sprinkle on top of dessert. In a small mixing bowl, combine remaining cookie crumbs with melted butter. Press Oreo/butter mixture into the bottom of a 9x13 pan to form a crust. Place in refrigerator to chill until ready to fill. Make chocolate pudding according to package directions and let it set up in the fridge. Using a hand mixer, combine half (8 ounces) of Cool Whip, softened cream cheese and powdered sugar in a large bowl. Remove crust from fridge and spread the cream cheese mixture on top of the Oreo crust. Evenly spread the pudding over the previous layer and then top with the remaining half of Cool Whip. Sprinkle with reserved Oreo cookie crumbs on top. Refrigerate until ready to serve.

2020 SPECIAL EVENTS

HOURS: FRIDAY 12-5PM,
SATURDAY 10AM-5PM, SUNDAY 10AM-4PM

APRIL 17 - 19

Chosen Treasures (Formerly Charming Weekend)

Your gift will be a teardrop charm necklace with charms to be collected at each winery. PRINCESS tickets include necklace, charms, and three tastings at each winery. PRINCE ticket includes a \$5 voucher in place of the necklace and charms. Charms must be picked up at each winery.

MAY 15 - 17

Tapas & Wine (Formerly Wine & Cheese) (Tapas = An Appetizer to be Paired with Wine)

The word "tapas" comes from the Spanish tradition of serving a small portion of food to accompany a drink. Each winery will prepare a small food or appetizer (tapas) to pair with a selected wine. Think of a progressive cocktail party - which naturally includes some savory pairings.

JUNE 26 - 28

NEW EVENT: Reds, Whites, and BBQ Too

Enjoy summer fare and "patriotic pairings" at this new event! Wineries will feature seasonal fruits and produce, picnic side dishes, and BBQ offerings - each with selected wine pairings. These pairings and their recipes will help you to prepare for your own July 4th celebrations and to purchase wines to pair with them.

NOVEMBER 6 - 8 AND 13 - 15

Harvest Celebration Weekends

Choose the weekend that suits you best, then come ready to celebrate the fall's harvest. Our wineries will be pairing their finely crafted wines with harvest-inspired foods - from savory to sweet. Find some new favorites for your Thanksgiving table. We think you will be thankful you did!