Harvest Celebration Weekends

Food & Wine Pairing Recipes

21 Brix

Hearty Vegetable Soup

Ingredients

- • 3 Tablespoons olive or avocado oil
- • 1 (200 g) medium yellow onion, diced (about 1 cup)
- • 2 (150 g) carrots, cut into coins (1 cup)
- • 2 (140 g) celery ribs, diced (1 cup)
- • 1 Tablespoon minced garlic
- • 1 cup (130 g) small-diced sweet potatoes, cut into ½”/1.5cm cubes
- • 1 cup (160 g) small-diced gold or russet potatoes, cut into ½”/1.5cm cubes
- • 1 ½ Tablespoons tomato paste
- • 1 ½ teaspoons dried basil
- • 1 ¼ teaspoon table salt, plus more to tate
- • ¼ teaspoon ground black pepper, plus more to taste
- • 1 14.5 oz (411 g) can fire roasted diced tomatoes, undrained
- • 1 ½ cups (185 g) fresh or frozen cut green beans
- • 1 ¼ cups (175 g) fresh or frozen sweet corn
- • ½ cup (80 g) fresh or frozen lima beans
- • 6 cups (1.5 L) vegetable broth
- • 2 bay leaves
- • 1 thyme sprig, or ½ teaspoon dried thyme

Instructions

1. Add oil to a large soup pot and heat over medium heat until shimmering.
2. Add onion, carrots, and celery and cook until softened (about 5 minutes).
3. Add garlic and cook, stirring, until fragrant (about 30 seconds).
4. Add potatoes and cook several minutes longer, stirring occasionally (about 3-5 minutes).
5. Add tomato paste, dried basil, salt, and pepper and stir until tomato paste is deepened in color (about 60 seconds).
6. Add tomatoes, green beans, corn, lima beans and broth, then add bay leaves and thyme. Stir well and bring to a simmer.
7. Simmer uncovered for 30 minutes/until potatoes and green beans are tender when pierced with a fork. Don't skip the simmer, it's necessary for the soup to develop its full flavor
8. Taste-test and add additional salt and pepper as needed (if the soup seems even slightly bland, it just needs more salt!). Serve.

Arrowhead Wine Cellars

Carrot Cake

Ingredients

- 4 large eggs, room temperature
- 2 cups sugar
- 1 cup canola oil
- 2 cups all-purpose flour
- 2 to 3 teaspoons ground cinnamon
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 2 cups grated carrots

Frosting

- 1/2 cup butter, softened
- 3 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 3-3/4 cups confectioners' sugar
- 2 to 3 tablespoons 2% milk
- 1 cup chopped walnuts, optional
- Optional: Orange and green food coloring

Directions

1. In a large bowl, combine the eggs, sugar and oil. Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg; beat into egg mixture. Stir in carrots.
2. Pour into 2 greased and floured 9-in. round baking pans. Bake at 350° for 35-40 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
3. For frosting, in another large bowl, cream butter and cream cheese until light and fluffy, 3-4 minutes. Beat in vanilla. Gradually beat in confectioners' sugar. Add enough milk to achieve desired spreading consistency. If desired, reserve 1/2 cup frosting for decorating. Stir walnuts into remaining frosting, if desired.
4. Spread frosting between layers and over top and side of cake.

Arundel Cellars & Brewing Co.

Pumpkin chili

Ingredients:
1 tablespoon extra virgin olive oil
1 small yellow onion diced
1 large sweet potato cut into 1/2-inch chunks
2 red bell peppers diced
1 green bell pepper diced

3 cloves minced garlic about 1 tablespoon
2 pounds ground turkey
1 teaspoon kosher salt
½ teaspoon ground black pepper
1 tablespoon chili powder
1 ½ teaspoons chipotle chili powder
2 teaspoons ground cumin
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 15-ounce can reduced sodium pinto beans rinsed and drained
1 15-ounce can pumpkin purée
1 15-ounce can tomato sauce
1 15-ounce can fire-roasted diced tomatoes in their juices
1 ½ to 2 cups low-sodium chicken broth or vegetable broth or water
Sliced jalapeno avocado, chopped cilantro, red onion, and/or non-dairy plain yogurt, for serving

Directions:

Heat the oil in a Dutch oven or large soup pot over medium heat. Add the onion, sweet potato, red and green bell peppers, and garlic. Sauté for 5 to 7 minutes, until soft.
Add the turkey, salt, and pepper, and cook until browned, 5 to 7 minutes, stirring often to break up the chunks.
Once the meat is browned, add the chili powder, chipotle chili powder, cumin, cinnamon, and nutmeg. Stir and cook until very fragrant, about 30 seconds.
Add the beans, pumpkin, tomato sauce, diced tomatoes in their juices, and 1 cup chicken broth (or water). Bring to a gentle simmer.
Let simmer, uncovered, until the chili thickens further, about 30 minutes, stirring every so often so that the chili does not stick to the bottom. If the chili becomes too thick, add additional broth or water to reach your desired consistency.
Toward the end of the cooking time, taste, and adjust the seasonings as desired. Add more chipotle chili powder for an extra smoky/spicy kick (be careful; a little goes a long way) and more salt and pepper as needed. Serve hot with desired toppings.

Burch Farms Country Market & Winery

Salted Caramel Apple Pie Bars

Streusel

- ½ cup (43g) old-fashioned rolled oats
- ⅓ cup (67g) packed brown sugar
- ¼ tsp ground cinnamon
- ¼ cup (31g) all-purpose flour
- ¼ cup (56g) cold unsalted butter, cubed

Shortbread Crust

- ½ cup (113g) unsalted butter, melted
- ¼ cup (50g) granulated sugar
- 1 tsp pure vanilla extract
- ¼ tsp salt
- 1 cup + 1 Tbsp (133g) all-purpose flour

Apple Filling

- 2 large apples, peeled and thinly sliced (about 2½ cups)
- 2 Tbsp (16g) all-purpose flour
- 2 Tbsp (25g) granulated sugar
- 1 tsp ground cinnamon
- ⅛ tsp ground nutmeg

Garnish -Salted caramel or caramel sauce and Optional: flaky sea salt

DIRECTIONS

1. Prepare: Preheat oven to 300°F. Line an 8-inch square pan with parchment paper, leaving an overhang.
2. Streusel: Mix oats, brown sugar, cinnamon, and flour. Cut in cold butter until coarse crumbs form. Refrigerate until needed.
3. Crust: Mix melted butter, sugar, vanilla, and salt. Stir in flour until combined. Press evenly into prepared pan. Bake 20 minutes, until lightly browned around the edges.
4. Apple Filling: While crust bakes, toss sliced apples with flour, sugar, cinnamon, and nutmeg until evenly coated.
5. Increase Oven: When crust is removed, increase oven temperature to 350°F.
6. Assemble: Spread apples over the warm crust, layering tightly and pressing them down to fit. Sprinkle chilled streusel evenly over the apples.
7. Bake: Bake 30–35 minutes, until streusel is golden brown.
8. Cool: Cool at room temperature for 20 minutes, then refrigerate for at least 2 hours.
9. Finish: Lift bars from pan using parchment overhang. Cut into squares. Drizzle with caramel sauce and sprinkle with flaky sea salt, if desired.

Cellar ‘54

Caramel Cheesecake Apple Dip

Ingredients:

1 8 ounce block cream cheese softened
1/3 cup sugar
1 16 ounce container caramel dip or thick caramel sauce
1/2 cup toffee bits

Instructions:

Place the cream cheese in a medium bowl and beat with a mixer until smooth and creamy. Add the sugar and beat until thoroughly combined. Spread the cream cheese mixture into an even layer in a 3 cup serving dish. Pour the caramel dip or sauce over the cream cheese mixture. Spread into an even layer. Top with toffee bits and serve with sliced apples.

Courtyard Winery

Cheesy Bacon Rotel Cups

Ingredients
3 boxes (1.9 ounces, each) frozen Mini Phyllo Shells (15 per box)
1 cup mayonnaise
1 can (10oz) mild Rotel (diced tomatoes with green chilies), drained
½ cup cooked chopped bacon
1 ½ cups shredded Colby and Monterey Jack cheese

Instructions

1. Preheat oven to 350 degrees F. Remove phyllo shells carefully from their boxes. No need to thaw. Place shells onto a large baking sheet.
2. In a large bowl, mix the mayonnaise, Rotel tomatoes and bacon pieces. Once combined, stir in the cheese. Scoop 1 Tablespoon of filling into each phyllo shell. Repeat with all filling and shells.
3. Bake for 15-20 minutes or until golden and cheese is melted.
4. Serve and Enjoy!

Driftwood Wine Cellars

Lil Smokies

24oz package of lil sausages, one can of whole cranberry cranberry sauce, one bottle of chili sauce. Combine all ingredients in crockpot and cook on low for 6 hrs.

Lakeview Wine Cellars

Creamy Onion Soup

Ingredients

3 tablespoons butter

2 cups thinly sliced sweet onions

1 can chicken broth

2 chicken bullion cubes

¼ teaspoon salt

¼ teaspoon pepper

3 tablespoons butter

3 tablespoons flour or corn starch

¼ teaspoon salt

1 ½ cups whole milk

¼ cuo shredded cheddar

¼ cup swiss cheese

Directions

Place 3 tablespoons butter and sliced onions in a sauce pan. Cook at low to medium heat, stirring frequently, until soft and clear. Add chicken broth , bullion cubes, salt, pepper and stir until heated through. In a separate pan, melt 3 tablespoons butter, then add 3 tablespoons flour and cook on medium heat until flour or corn starch becomes thick. Slowly add 1 ½ cups milk, stirring constantly until thickened. Add ¼ teaspoon salt shredded cheese. Combine onion mixture and white sauce mixture cooking over low heat for 30 minutes.

Johnson Estate Winery

Pulled Pork Sliders w BBQ Sauce

Pair with Torpedo Red

Dry rub the pork with your favorite herb/spice combination and put it in the smoker.
Cook at 225 degrees for 1.5 hours per pound of meat. Remove and coat with BBQ Sauce when serving.
Serve on your favorite bread - baguettes, brioche, rolls, naan, or cornbread!

BBQ Sauce:
- 2 cups ketchup
- 1/2 cup apple cider vinegar
- 1/4 cup brown sugar
- 1/4 cup maple syrup (or molasses)
- 1 tablespoon pepper
- 1 tablespoon dry mustard
- 1/4 cup dry red wine (Torpedo Red or Founders' Red)

Liberty Vineyards & Winery

Chicken and White Bean Chili

Ingredients

4 cans white beans (Navy or Cannellini), drained

4 to 6 (depending on spiciness desired) fresh Anaheim chilies

5 tablespoons butter

1 large onion, finely chopped

1/3 cup all purpose flour

4 cups chicken broth

4 cups half and half

4 cups shredded cooked chicken

1-1/3 tablespoons chili powder

1-1/3 tablespoons ground cumin

2-1/2 teaspoons salt

1/2 teaspoon white pepper

1-1/2 cups shredded Colby-Jack cheese (about 6 ounces) (may reserve some for garnishing)

1 cup sour cream (may reserve some for garnishing)

Char chilies over gas flame or in broiler until blackened on all sides. Put in paper bag; let rest for 10 minutes. Peel, seed and chop chilies. Set aside.

Melt butter in heavy large pot over medium heat. Add onions and sauté about 15 minutes, until tender. Add flour and stir 5 minutes (do not brown). Gradually stir in chicken broth and half and half. Simmer gently until thickened, about 10 minutes. Add drained white beans and roasted chilies, shredded chicken, chili powder, ground cumin, salt and white pepper. Simmer gently for about 20 minutes to blend flavors.

Add grated cheese and sour cream to chili; stir just until chili is heated through and cheese melts (do not boil). Spoon chili into bowls, garnishing with additional sour cream & shredded cheese, if desired.

Enjoy with a glass of Liberty Vineyards & Winery Riesling or Cat Noir wine.

Mazza Chautauqua Cellars/Five & 20 Spirits and Brewing

Creamy Tomato Basil Soup with Parmesan Crisp

Creamy Tomato Basil Soup

Ingredients
¼ cup unsalted butter
2 cups yellow onion
1 tbs minced garlic
56 oz crushed tomatoes
2 cups chicken broth
½ cup fresh basil
1 tbs balsamic vinegar
½ cup heavy whipping cream
½ cup shredded parmesan
½ tsp black pepper
Salt to taste

Instructions
Heat a large soup pot or Dutch oven over medium heat. Melt the butter, then add the chopped onions. Cook for 7 to 10 minutes, stirring occasionally, until soft and translucent. Do not let the onions brown.

Add the garlic and cook for about 30 seconds, stirring constantly, just until fragrant.

Add the tomatoes, broth, most of the basil, balsamic vinegar, black pepper and sugar. Reserve a small amount of basil to stir in after blending or use as a garnish. Stir and bring the mixture to a gentle boil. Reduce the heat to medium low and simmer 20 minutes. Stir occasionally.

Let the soup cool for a few minutes. Carefully transfer it to a countertop blender in batches.
Filling the blender no more than halfway. Remove the cap from the lid and cover the opening loosely with a folded kitchen towel so steam can escape. Blend until smooth.

Return the soup to the pot and place it over low heat. Stir in the cream and parmesan and cook for about 5 minutes, just until heated through and the cheese has melted. Do not let the soup boil. Add salt to taste.

Ladle the soup into bowls and drizzle with cream, chopped fresh basil and grated parmesan.

Parmesan Crisp

Preheat oven to 400 degrees

Use mini muffin pan and fill each with 2oz fresh grated parmesan and flatten. Bake for 4-6 minutes until bubbly and crispy edges.

Remove and let cool for 5 minutes and enjoy with creamy tomato basil soup.

Mazza Vineyards

Baked Apple Fritter Cookies

Ingredients

2 1/4th cup	All-purpose flour
3/4th cup	White Sugar
2 tsp	Baking powder
1 ½ tsp	Ground cinnamon
1/4th tsp	Ground nutmeg
1 TB	Salt
6 TB	Butter (unsalted) cold and small diced
2	Granny smith apples, peeled cored and chopped fine
2	Large eggs
½ cup	Heavy Cream
1 tsp	Vanilla Extract

Glaze

2 cups	Powdered sugar
1/4th cup	Milk
Pinch	Salt

Directions

In a large bowl, whisk flour, sugar, baking powder, cinnamon, salt and nutmeg and mix well. Add butter and rub with your hands until pea-sized pieces form, tossing to keep butter coated with flour. Add apples and toss to combine. In small bowl, mix cream, vanilla and eggs. Add to flour mixture and mix until a dough comes together, it should be lumpy and sticky. Using a medium cookie scoop, scoop batter onto parchment lined baking sheets leaving 3 inches apart. Bake at 425 degrees for 12 to 15 minutes until tops are slightly golden and edges are firm and halfway through rotating and swapping sheet pans around and from top to bottom and bottom to top for even cooking. Transfer to a wire rack and let cool completely.

Glaze

In medium bowl, stir powdered sugar, milk and salt until combined. Add 1 teaspoon more milk at a time if needed, until glaze is thin enough to dip. While cookies are still slightly warm, dip tops into glaze and return to wire cooling rack. Glaze should harden in about 10 minutes. Enjoy!

Noble Winery

Marinated tortellini

Served with Noble Vin Terra Rose`
We will also have a gluten free and vegetarian option

Ingredients
(2) 16 oz. packages refrigerated cheese tortellini
(2) 12 oz. packages Fresh Mozzarella Marinated (cherry size)
1 jar marinated artichoke hearts, drained
1-1/2 cups whole black pitted olives, sliced
1-1/2 cups multicolored cherry tomatoes, halved
1 cup of hard salami cubed
1 cup capicola cubed
8 large leaves basil, chiffonade cut
Dressing: 1 large garlic, minced
Dressing: 3 – 4 tbsp. extra virgin olive oil
Dressing: 1 tbsp. white wine vinegar
Dressing: Juice of 1 large lemon
Dressing: 1 tbsp. dried Italian herb mix (parsley, oregano, thyme)
Dressing: Salt and pepper

Directions
Mix dressing ingredients, whisk and let sit for 30 minutes.
Cook tortellini according to package instructions. Do not overcook.
Add dressing to tortellini and refrigerate at least 3 hours.
Take marinated tortellini out of refrigerator and layer in clear cups or a clear bowl with other ingredients.
Other additions can be Chick Peas, Banana peppers and pepperoni.

South Shore Wine Company

Bacon and Cranberry Cheese Ball Bites

Ingredients

1 lb.	Cream cheese
1 1/3rd cup	Cheddar Shredded
1 1/3rd tsp	Garlic powder
1 1/3rd tsp	Paprika
½ tsp	Salt
1 TB	Honey
¼ tsp	Black pepper
12	Slices bacon
½ cup	Dried Cranberries chopped
½ cup	Fresh Chives chopped
24 to 30	Pretzel sicks

Directions

In a large bowl, stir cream cheese, cheddar cheese, honey, garlic powder, paprika, chives, salt and black pepper. Using a small cookie scoop to make about 1" small balls. Place on sheet trays line with parchment paper and refrigerate until firm about an hour.

While letting the cheese balls firm up cook bacon until crispy in oven or on stove top. Drain and then place on paper towel to dry. Chopped dried cranberries and place them in a bowl along with bacon and mix. Take cheese balls out of the fridge and roll in cranberry and bacon mixture and place on parchment paper line sheet try and then insert pretzel stick into each. Enjoy!

Yori Wine Cellars & Brewing Company

Sausage, potatoes & veggie bake

Ingredients

-12 oz mild Italian sausage or smoked sausage sliced in 1/2 inch rounds

-1lb baby potatoes halved or quartered

-2 cups fresh seasonal veggies of choice (I prefer broccoli or green beans)

Combine everything in large bowl, add:

2 tablespoons olive oil

Salt, pepper, garlic powder, onion powder, optional - crushed red pepper to taste

Toss everything until evenly coated, spread evenly in a single layer onto sheet pan, bake in preheated 425 degree oven for 25-35 minutes or until veggies are fork tender

Sprinkle with grated Parmesan cheese and serve