

## 6 MILE CELLARS WINERY

### Apple Crisp Cookies

*Pair with Pinot Noir*



#### INGREDIENTS:

2 cups Granny Smith apples, peeled and diced	1 cup unsalted butter
2 teaspoons unsalted butter	1 cup light brown sugar
4 teaspoons light brown sugar	1/4 cup granulated sugar
1/2 cups flour	2 large eggs
1 teaspoon baking soda	2 teaspoon vanilla
1 teaspoon cinnamon	3 cups rolled oats
1/2 teaspoon salt	1 cup powdered sugar
	1 tablespoon water

#### DIRECTIONS:

Place butter, sugar, and diced apples into a medium frying pan. Cook over med-high heat, stirring occasionally, until tender and golden. Spread out on a paper towel to cool. In a medium bowl, whisk flour, cinnamon, baking soda, and salt. Set aside. In the bowl of an electric mixer, beat butter and sugars on med-high until pale and fluffy. Add eggs one at a time, fully incorporating after each addition, and beat on high for 1 minute. Add vanilla. Turn mixer to low and add flour mixture, mix until combined. Add oats. Fold in caramelized apples and mix until just combined. Chill dough in the fridge for at least an hour. Preheat oven to 350°F and line a baking sheet with parchment paper. Using a medium cookie scoop, place cookies on baking sheet 2" apart. Bake for 12-15 minutes or until edges are browned but center is still soft and unset. Cool for 5 minutes on baking sheet, then transfer to cooling rack to cool completely. Combine sugar and water in a bowl or measuring cup. Drizzle over cooled cookies with a spoon.

## 21 BRIX WINERY

### Sheet-pan Maple-Dijon Sausage and Fall Veggies

*Pair with Noiret or Thirsty Elephant*



#### INGREDIENTS:

12 oz. smoked sausage, sliced into 1/3-inch thick slices	1 teaspoon Italian seasoning
16 oz. sweet potatoes, peeled and diced into 3/4-inch cubes	1/2 teaspoon salt and freshly ground black pepper
16 oz. brussels sprouts, trimmed and halved	1 tablespoon chopped parsley, for garnish
1/2 medium red onion, roughly sliced	1 tablespoon Parmesan shavings, for serving (optional)
1 tablespoon minced garlic	<b>The Sauce</b>
2 tablespoons olive oil	1/3 cup maple syrup
	1/3 cup Dijon mustard

#### DIRECTIONS:

To make the sausage and veggies sheet pan dinner: Preheat your oven to 400°F. Lightly spray a large sheet pan with cooking spray. Spread the diced sweet potatoes and halved Brussels sprouts apart on the sheet pan. Turn the Brussels sprouts cut side down. Drizzle everything with olive oil, sprinkle with seasoning, then add salt and pepper to taste. Roast the sweet potatoes and Brussels sprouts for a first round in the preheated oven for 15 minutes. In the meantime, make the sauce: Combine maple syrup and Dijon mustard in a mason jar and shake well. Remove the sheet pan from the oven, and add sliced sausage, garlic, and red onion. Drizzle half the maple-dijon sauce over and toss with the veggies and spread everything on the sheet pan in one layer. Return the sheet pan to the oven and continue to roast until the veggies are tender, about 15 minutes longer. Remove the sheet pan from the oven. Drizzle the remaining sauce over the sausage and veggies and toss to coat. Sprinkle the sausage and veggies sheet pan with parsley and Parmesan and serve immediately. Enjoy!

## ARROWHEAD WINE CELLARS

### Swedish Meatballs

*Pair with Riesling*



#### INGREDIENTS:

- 1 package (22 oz.) frozen fully cooked Angus beef meatballs
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 cup beef broth
- 1/2 cup heavy whipping cream
- 1/4 teaspoon dill weed
- 1/4 cup minced fresh parsley, optional

#### DIRECTIONS:

Prepare meatballs according to package directions. Meanwhile, in a large saucepan, melt butter. Stir in flour until smooth, gradually adding broth. Bring to a boil, then cook and stir until thickened, 1-2 minutes. Stir in cream and dill, simmer for 1 minute. Stir in meatballs, heat through. Garnish with parsley if desired.

## ARUNDEL CELLARS & BREWING CO.

### Pumpkin Pasta with Toasted Walnuts and Spinach

*Pair with Sunset Rosé or Reunion*



#### INGREDIENTS:

- 8 oz. shells or bow tie pasta
- 1 tablespoon extra virgin olive oil
- 2 cloves fresh garlic, minced
- 1 can pure pumpkin puree
- 2 tablespoons tomato paste
- 2 tablespoons half and half
- 1 cup vegetable broth
- Pinch of ground nutmeg
- Black pepper and salt to taste
- 2 cups baby spinach, heaping
- 1/4 cup chopped toasted walnuts
- Parmesan cheese for serving (optional)

#### DIRECTIONS:

To toast the walnuts: Preheat oven to 350°F. Spread the chopped walnuts on a baking sheet. Bake for about 10 min or until browned and fragrant. Cook the pasta according to package instructions. Drain and set aside but keep it warm. While the pasta cooks, bring a large skillet to medium heat and add the olive oil and minced garlic. Cook just until fragrant. Whisk in the tomato paste, pumpkin, half and half until smooth. Add the vegetable broth, nutmeg, salt and pepper. Stir until combined. Let cook on low about 5 min. Add the spinach. Cook until it lightly wilts. Stir in pasta and toss to coat. Sprinkle with walnuts and Parmesan, if desired. Serve with a glass of Arundel Cellars Sunset Rosé or Reunion.

## CELLAR '54

### Sun-Dried Tomato Pesto Tortilla Rollups

*Pair with Noiret*



#### INGREDIENTS:

- 10 tortillas - pack of 10 or 12 ten-inch tortillas
- 16 ounces dairy-free cream cheese
- 6 ounces sun-dried tomato pesto
- 10 ounces baby spinach

#### DIRECTIONS:

If you have enough counter space, assembly line is a very fast way to prepare these appetizers. Spread a layer of dairy-free cream cheese on tortillas. Spread a thin layer of sun-dried tomato pesto on top of the cream cheese. Lay a single layer of baby spinach all over that last layer (go two deep if you like). Start at one edge and roll up snug. Use a toothpick or two or three to hold the tortilla closed as you cut slices - about one inch thick. Serve and enjoy!

## COURTYARD WINERY

### Cheesy Bacon Rotel Cups

*Pair with Sweet Riesling or Dry Riesling*



#### INGREDIENTS:

- 3 boxes (1.9 oz. each) frozen mini phyllo shells (15 per box)
- 1 cup mayonnaise
- 1 can (10 oz.) mild Rotel (diced tomatoes with green chilies), drained
- 1/2 cup cooked chopped bacon
- 1 ½ cups shredded Colby and Monterey Jack cheese

#### DIRECTIONS:

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

## DRIFTWOOD WINE CELLARS

### Grandma Dee's Pumpkin Roll (makes 1 roll)

*Pair with Plain Jane*



#### INGREDIENTS:

##### Roll

3 eggs (room temp)  
1 cup white sugar  
2/3 cup pumpkin  
1 teaspoon lemon juice  
3/4 cup flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons cinnamon

1 ½ teaspoons pumpkin pie spice  
1 cup chopped nuts (optional)  
Powdered sugar

##### Filling

1 (8 oz.) cream cheese  
1/4 cup butter or margarine  
1 cup powdered sugar  
1 teaspoon vanilla

#### DIRECTIONS:

##### Roll

Line a 17 "x 11" cookie sheet or 15" x 10" jelly roll pan with waxed paper. Preheat oven to 350°F. Beat eggs for 5 minutes, gradually adding sugar while beating. Add pumpkin and lemon juice, beat well. In a medium bowl add together: flour, baking powder, salt, cinnamon, and pumpkin pie spice - mix well. Stir flour mixture into the pumpkin mixture and mix well. Pour onto lined baking sheet, Spread evenly (sprinkle nuts- Optional). Bake for 12-15 minutes. Remove from pan by turning over on to a linen dish towel sprinkled with Powdered Sugar. Carefully remove waxed paper and roll up cake and towel (let cool).

##### Filling

Combine cream cheese and butter - beat until well blended. Gradually add Powdered sugar and Vanilla - until blended. After roll is cool carefully unroll - Spread filling to 1/2" from edges. Gently re-roll it and wrap in plastic wrap and then aluminum foil. Can be frozen - thaw for 15 minutes before serving.

## HERITAGE WINE CELLARS

### Chicken and White Bean Harvest Vegetable Soup

*Pair with Heritage White and White Reisling*



#### INGREDIENTS:

2 cups cooked, shredded chicken	1 (10 oz.) bag frozen sweet corn
8 cups chicken broth	2 pounds baby red potatoes, cut in half
1 (15 oz.) can of white beans	3 tablespoons olive oil
3 cups loosely packed chopped kale	2 tablespoons dried parsley
1 cup diced carrots	1 teaspoon dried thyme
1 cup diced celery	1/4 teaspoon dried rosemary
1/2 cup diced onion	Salt and pepper to taste
4 cloves minced garlic	

#### DIRECTIONS:

In a large stock pot, heat olive oil over medium high heat. Once heated, sauté carrots, celery, onion, and garlic until soft and fragrant. Season with salt and pepper. Add chicken broth and scrape any browned bits off the bottom of the pot. Bring to a boil and add potatoes. Once potatoes are halfway cooked, reduce heat to a simmer and add chicken, corn, kale and beans. Continue to cook until potatoes are tender, chicken, corn and beans are heated through, and the kale is wilted. Add herbs and salt and pepper to taste. Serve with your favorite homemade bread, biscuit, or dinner roll.

## JOHNSON ESTATE WINERY

### Hummus Trio with Pita

*Pair with Dry or Semi-Dry Riesling*



#### Spicy Hummus with Roasted Garlic

##### INGREDIENTS:

1 whole garlic bulb, cloves separated but unpeeled  
1/4 cup and one teaspoon of olive oil  
1 onion, finely chopped  
1 teaspoon ground coriander

1/2 teaspoon ground cumin  
1/4 teaspoon freshly milled black pepper  
1/8 teaspoon turmeric  
Pinch of cayenne pepper  
2 cups cooked chickpeas  
3 tablespoons freshly squeezed lemon juice  
2 1/2 teaspoons coarse sea salt

##### DIRECTIONS:

Preheat oven to 350°F. Toss garlic with a teaspoon of oil, wrap in foil, and roast for one hour. Meanwhile, combine remaining 1/4 cup oil with the onion in a small pan and cook over medium heat for 3-4 minutes, stirring until soft. Reduce heat to low and add coriander, cumin, black pepper, turmeric, and cayenne. Cook gently for 3-4 minutes. Remove from heat. When the garlic is done, let it cool. Squeeze the pulp from the skin directly into the onion mixture. In a food processor, combine the onion mixture, chickpeas, lemon juice, and salt. Puree until smooth, adding a bit of the chickpea cooking liquid or water if necessary for desired consistency. Serve chilled or at room temp with toasted pita, sliced cucumbers, and vegetables. Makes a great spread for wraps. Sun-dried tomato oil or other flavored oil can be drizzled on top.

#### Savory Pumpkin Hummus

##### INGREDIENTS:

2 tablespoons lemon Juice  
2 tablespoons tahini  
3 cloves garlic  
3/4 teaspoon salt  
2 (15 oz.) cans garbanzo beans, drained  
2 teaspoons extra-virgin olive oil

1 (15 oz.) can pumpkin puree  
1 teaspoon ground cumin  
1/2 teaspoon cayenne pepper  
1/4 cup toasted pumpkin seed kernels  
1 pinch paprika

##### DIRECTIONS:

Pulse lemon juice, tahini, garlic, and salt together in a food processor, blend until smooth. Add pumpkin, cumin, and cayenne pepper; proceed until well blended. Transfer hummus to a container with lid and refrigerate at least two hours. Fold pumpkin seeds into hummus; garnish with paprika.

#### Grilled Ratatouille Hummus

##### INGREDIENTS:

###### Ratatouille

1 red onion  
4 plum tomatoes, halved lengthwise and seeded  
2 zucchini, quartered lengthwise  
1 Japanese eggplant, quartered lengthwise  
1 red bell pepper, cored, seeded, and cut into 1-inch strips  
1/2 Portabella mushroom, trimmed and halved  
2 teaspoons coarse kosher salt  
1 teaspoon ground black pepper  
6 tablespoons extra virgin olive oil, divided

1 tablespoon red wine vinegar  
1 tablespoon chopped fresh basil  
1 tablespoon chopped fresh thyme  
1 1/2 teaspoons chopped fresh marjoram

###### Hummus

2 tablespoons lemon juice  
2 tablespoons tahini  
3 cloves garlic  
3/4 teaspoon salt  
2 (15 oz.) cans garbanzo beans, drained  
2 teaspoons extra-virgin olive oil

##### DIRECTIONS:

###### Ratatouille

Heat grill to med-high heat. In a large bowl, toss vegetables, salt, pepper, and 2 Tbs oil. Grill tomatoes skin side down. Grill all vegetables until lightly charred and soft, then allow to cool. In food processor add remainder of ingredients and blend until smooth. Add more salt if needed. Allow to cool, covered in a refrigerator for two hours.

###### Hummus

Pulse lemon juice, tahini, garlic, and salt together in a food processor until smooth. Add pumpkin, cumin, and cayenne pepper until well blended. Transfer hummus to a container with lid and refrigerate at least two hours. Once cooled, gently fold half of the ratatouille mixture into hummus. Add more mixture and salt to taste.

## LAKEVIEW WINE CELLARS

### Creamy French Onion Soup

*Pair with Shipwreck Red or Red Sky*



#### INGREDIENTS:

3 tablespoons butter  
2 cups thinly sliced sweet onions  
2 ounces sherry  
1 can chicken broth  
2 chicken bullion cubes  
1/4 teaspoon salt  
1/4 teaspoon pepper  
3 tablespoons butter  
3 tablespoons flour  
1 ½ cups whole milk  
1/4 cup shredded cheddar 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 sherry and cook a couple of minutes. 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 becomes thick. Slowly add 1 ½ cups milk, stirring constantly until thickened. Add shredded cheese. Combine onion mixture and white sauce mixture, cooking over low heat for 30 minutes.

## LIBERTY VINEYARDS & WINERY

### Chicken Tetrazzini

*Pair with Chardonnay or Riesling*



#### INGREDIENTS:

12 ounces uncooked spaghetti  
1 cup onion, finely chopped  
1 celery stalk, chopped  
1/4 cup butter, cubed  
1 (14 oz.) can chicken broth  
1 ¾ cups half-and-half cream  
1 (8 oz.) package cream cheese, cubed  
2 cups cooked chicken, cubed  
1 (4 oz.) can sliced mushrooms  
4 tablespoons pimientos, chopped  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/2 cup sliced almonds, toasted and chopped  
1/2 cup grated Parmesan cheese  
1/2 cup crushed potato chips

#### DIRECTIONS:

Cook spaghetti according to the package directions. Drain and set aside. Meanwhile, in a large skillet, sauté onion and celery in butter until tender. Stir in the chicken broth, half and half cream, and cream cheese. Cook and stir just until cheese is melted. Remove from heat and set aside. Stir in the chicken, mushrooms, pimientos, salt and black pepper. Drain spaghetti; add to chicken mixture and toss to coat. Butter a 13x9" baking dish. Spread mixture in pan and place in 350°F oven. Bake uncovered for 20 minutes. Remove from oven, top with almonds, Parmesan cheese and potato chips. Return to oven and bake 10 to 15 minutes longer or until topping is golden brown. Enjoy with Liberty Vineyards Chardonnay or Riesling. Liberty Vineyards Cabernet Sauvignon is another great choice for red wine lovers.

**MAZZA CHAUTAUQUA CELLARS/  
FIVE & 20 SPIRITS & BREWING**

**Chocolate Chip and Pumpkin Cookies**

*Pair with Medium Sweet Riesling*



**INGREDIENTS:**

- 2 ½ cups all purpose flour
- 1 tablespoon pumpkin pie spice
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 sticks unsalted butter (room temp)
- 1 cup light brown sugar
- 2 eggs
- 1 cup pumpkin puree
- 1 teaspoon vanilla extract
- 12 oz. semisweet chocolate chips

**DIRECTIONS:**

Pre-heat oven to 350°F and line baking trays with parchment paper. Mix flour, pumpkin spice, baking powder and salt together well. In separate bowl beat sugar and butter until fluffy, about 3 to 4 minutes. Then add eggs 1 at a time. Add vanilla and pumpkin puree and mix until combined. Gradually add in the flour mixture a little at a time just until combined, then add chocolate chips. Take 2 tablespoons of mixture and place onto baking sheets about 2 inches apart and press cookie dough until they are about 2½ inches around. Bake for about 15 minutes or until lightly golden brown. Let cookies cool for a few minutes and then place on baking rack. Enjoy!

**MAZZA VINEYARDS**

**Baked Pumpkin Doughnuts**

*Pair with Riesling*



**INGREDIENTS:**

- 2 cups all purpose flour
- 2 teaspoons pumpkin pie spice
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 (15 oz.) can pumpkin puree
- 1 ½ cups sugar
- 1/3 cup vegetable oil
- 4 tablespoons unsalted butter (melted)
- 1 teaspoon vanilla extract
- 3 eggs

**Topping**

- 3/4 cup sugar
- 2 teaspoons cinnamon
- 3 tablespoons unsalted butter (melted)

**DIRECTIONS:**

Pre-heat oven to 350°F. Add the flour, pumpkin pie spice, baking powder and salt and mix well. Set aside. Beat sugar, pumpkin puree, vegetable oil, butter, vanilla and eggs in large bowl until smooth. Slowly add in flour mixture and mix until just combined. Take mixture and fill a non stick doughnut pan 80% of the way. They won't raise much and bake until a toothpick comes out clean - about 15 minutes. Remove doughnuts and place onto a cooling rack. Mix the sugar and cinnamon together and then brush doughnuts with melted butter and coat with sugar and cinnamon mixture. Enjoy.

## NOBLE WINERY

### Broccoli Cheese Soup

(We will also have a gluten free and vegetarian option)

*Pair with Seyval Blanc*



#### INGREDIENTS:

- 3 Tablespoons of butter
- 5 celery ribs chopped fine
- 3 medium carrots shredded
- 1 small onion chopped fine
- 4 cups of fresh broccoli
- 58 oz. of chicken or vegetable broth
- 1/2 teaspoon of black pepper
- 1/2 cup flour or 1/4 cup corn starch
- 1/2 cup water
- 3 cups of shredded cheddar or 8 ounces of Velveeta
- 1 package of cream cheese (8 oz.)
- 12 oz. of Seyval Blanc or beer

#### Optional Toppings:

- Shredded cheese, croutons, pretzel bites, bacon, ham, green onions

#### DIRECTIONS:

In a Dutch oven, melt butter over medium-high heat. Add celery, carrots and onion; saute until crisp-tender. Add broccoli and stir in broth and pepper. Combine water and flour (or corn starch) until smooth; gradually stir into pan. Bring to a boil. Reduce heat; simmer, uncovered, until soup is thickened and vegetables are tender, 25 - 30 minutes. Stir in cheeses and wine (or beer) until cheeses are melted (do not boil).

## PENN SHORE VINEYARDS

### Creamy Italian Chicken Pasta

*Pair with Crystal Lake White*



#### INGREDIENTS:

- 4 boneless skinless chicken breasts, diced (or you can use canned chicken)
- 16 oz. Italian dressing of your choice
- 1 tablespoon minced garlic
- 1/2 teaspoon black pepper
- 1/2 cup shredded Parmesan cheese
- 8 oz. block cream cheese
- 16 oz. cooked penne pasta

#### DIRECTIONS:

Put the chicken, Italian dressing, garlic, pepper, and Parmesan cheese into a crock pot. Cover and let cook on low for 5 to 6 hours, or on high for 3 hours. When there is 30 minutes left of cooking time, dice up the cream cheese and stir it into the crock pot. Cover and allow the cheese to melt (stirring occasionally). Prepare the pasta per the package container in a separate pan. Once cooked, stir the pasta into the crock pot right before serving. Garnish with either more Parmesan cheese or breadcrumbs. Serve and enjoy!

## PRESQUE ISLE WINE CELLARS

### Crockpot Sweet Potatoes with Marshmallows

*Pair with Touriga Nacional Port*



#### INGREDIENTS:

4 large sweet potatoes, peeled and diced  
into 1/2 inch cubes

3/4 cup packed brown sugar

1/4 cup maple syrup

1/2 cup butter, sliced into pieces

1 tablespoon pumpkin pie spice

1 teaspoon salt

2 cups mini marshmallows

#### DIRECTIONS:

Spray the slow cooker with non-stick spray. Place the sweet potatoes in the slow cooker. Add the brown sugar, maple syrup, butter, pumpkin pie spice, and salt and stir to combine. Place the lid on the slow cooker and set it on high for 4 hours. Five minutes before serving, remove lid and top with marshmallows. Place the lid back on the sweet potatoes and let marshmallows melt for 3 to 5 minutes. Serve immediately!

## SOUTH SHORE WINE COMPANY

### White Chicken Chili

*Pair with Chardonnay*



#### INGREDIENTS:

1/4 cup plus 2 tablespoons butter

2 cups onions (diced)

2 cups celery (diced)

1 cup green peppers (diced)

1 medium size Jalapeno pepper (diced)

2 pounds chicken breast (diced)

4 (15 oz.) cans Great Northern beans (with liquid)

2 pounds potatoes (peeled and diced)

3 tablespoons cumin

3/4 tablespoon black pepper

1 1/2 tablespoon Cajun spice

45 oz. chicken stock

#### DIRECTIONS:

Sauté onions, celery, green peppers and Jalapeno in 1/4 cup butter until celery is soft. While the veggies are cooking, sauté the diced chicken with the extra 2 tablespoons of butter and the cumin, black pepper and Cajun spice until chicken is fully cooked. Then add the chicken to the veggies and then add beans, potatoes and chicken stock and simmer until the potatoes are fork tender. Enjoy.

## SPARKLING PONDS WINERY

### Hash Brown Cheesy Bacon Casserole

*Pair with Arm Candy*



#### INGREDIENTS:

- 1 (32 oz.) package of shredded potatoes
- 1/2 pound chopped cooked bacon
- 3/4 cup melted butter or margarine – divided
- 1/2 cup minced onion
- 1 can cream of chicken soup
- 1 cup sour cream
- 8 oz. shredded sharp cheddar cheese
- 2 cups crushed corn flakes

#### DIRECTIONS:

Combine all ingredients except the corn flakes and 1/2 cup of the melted butter. Put potato mixture into a 9 x 13" pan. Combine corn flakes and remaining butter and put on top of potato mixture. Bake at 350°F for 1 hour or until mixture is bubbly and cornflakes are crisp.

## WILLOW CREEK WINERY

### Cranberry Apple Dump Cake

*Pair with "WTF"- Willow Twig Fizz  
Carbonated Apple Wine*



#### INGREDIENTS:

- 12 oz. fresh cranberries  
(can be substituted with frozen cranberries)
- 2 apples – peeled cored and diced
- 2/3 cup sugar
- 15 oz. box yellow cake mix (can be substituted with gluten free yellow cake mix)
- 1/2 cup butter
- Whipped cream- optional

#### DIRECTIONS:

Preheat oven to 350°F. Spread cranberries and apples in the bottom of a greased 9 x 13" baking dish. Sprinkle sugar and cake mix on top. Drizzle melted butter over cake mix, being sure that as much cake mix as possible is moistened. Bake for 35-45 minutes. Once cake is completely cool, top each serving with whipped cream, and pair with a glass of our "WTF"- Willow Twig Fizz Carbonated Apple Wine! Cheers - Enjoy.

Serves 12

