

## 6 MILE CELLARS WINERY

### Maple Bacon Cornbread Muffins

*Pair with Derby White*



#### INGREDIENTS:

- 10 slices bacon cut into 1/4 - 1/2 inch pieces
- 1 cup cornmeal
- 3/4 cup flour
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 2 eggs
- 3/4 cup maple syrup
- 3/4 cup milk
- 1/4 cup plain low-fat yogurt
- 3 tablespoon vegetable oil

#### DIRECTIONS:

Cook, drain and cool bacon. Preheat oven to 350° F. Line muffin tin with paper liners. Coat liners with baking spray. Sift cornmeal, flour, baking powder and salt. Once mixed, create a well in center of mixture. Set aside. In medium bowl add eggs and gently whisk. Add maple syrup, milk, yogurt, and oil. Whisk until combined. Pour wet ingredients into well of dry ingredients. Using spatula mix batter until moist and most of large clumps are gone. Add bacon to batter, fold until combined. Pour mixture into muffin papers about 2/3 full. Bake for about 20-25 minutes. Let cool in pan for about 5 minutes then finish cooling on cooling rack. When serving, if desired, sprinkle more bacon on top and drizzle more maple syrup on top.

## 21 BRIX WINERY

### Cherry Cheesecake Brownies

*Pair with 21 Brix Winery's Ella Red or Pinot Noir*



#### INGREDIENTS:

##### Cheesecake

- 2 (8 ounce) packages cream cheese
- 1/2 cup white sugar
- 1 egg
- 1/2 teaspoon vanilla

##### Brownie

- 1 cup butter
- 6 ounces unsweetened chocolate
- 2 cups white sugar
- 1 teaspoon vanilla
- 1 teaspoon salt
- 4 eggs
- 1 1/4 cup flour
- 1 (21 ounce) can cherry pie filling

#### DIRECTIONS:

Heat oven to 350° F. Using cooking spray, coat a 13 x 9 inch pan then set aside. With a hand mixer beat together cream cheese and sugar until smooth. Add in the one egg and vanilla and continue mixing until smooth. Set aside. In a microwave-safe bowl, melt butter and chocolate squares 30 seconds at a time until melted and smooth. Stir in sugar, vanilla and salt. Add in eggs and flour. Mix until incorporated and then spread the brownie mix onto the bottom of the 13 x 9 pan. Drop cheesecake mixture on top followed by the cherry pie filling. Use a butter knife and run it through the top giving the dessert a marbled look. Bake for 45 - 50 minutes or until the cheesecake begins to turn slightly brown - the center should still jiggle a bit. Cool completely and then chill for at least 4 hours prior to cutting.

## ARROWHEAD WINE CELLARS

### Old Settlers Baked Beans

*Pair with Arrowhead Wine Cellar's Fredonia Wine*



#### INGREDIENTS:

- 1/2 pound ground beef
- 1/2 pound bacon, diced
- 1 medium onion, chopped
- 1/3 cup sugar
- 1/3 cup packed brown sugar
- 1/4 cup ketchup
- 1/4 cup barbecue sauce
- 1 tablespoon prepared mustard
- 1/2 teaspoon pepper
- 1/2 teaspoon chili powder
- 1 can (16 ounces) pork and beans, undrained
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (16 ounces) great northern beans, rinsed and drained

#### DIRECTIONS:

In a large skillet, cook beef, bacon and onion until meat is done and onion is tender. Drain any fat. Combine all remaining ingredients except beans. Add to meat mixture; mix well. Stir in beans. Place in a greased 2-1/2 quart baking dish. Cover and bake at 350° F for 1 hour or until heated through. Serve with Arrowhead Fredonia Wine.

## ARUNDEL CELLARS & BREWING CO.

### Asian Chicken Salad Bites

*Pair with Arundel Cellars Blossom Wine*



#### INGREDIENTS:

- 12 oz. of chicken breast cooked and cubed
- 3 tablespoons hummus
- 2 tablespoons soy sauce
- 2 tablespoons maple syrup
- 1 tablespoon sesame seed oil
- 3 tablespoons mayonnaise
- 3/4 cup thinly sliced snow peas
- 3/4 cup shredded carrots
- 3/4 cup thinly sliced scallions
- Sesame seeds for garnish
- Frito scoops for serving

#### DIRECTIONS:

Mix hummus, soy sauce, maple syrup, sesame seed oil and mayonnaise in a medium sized bowl. Add cooked and cubed chicken. Slice the snow peas, and scallions. Shred the carrots. Combine the vegetables with the chicken mixture. Let it sit for at least an hour before serving. To Serve: Spoon the salad onto Frito scoops. Sprinkle with sesame seeds. Enjoy with Arundel's Blossom wine!

## COURTYARD WINERY

### Strawberry Shortcake

*Pair with Twisted Red Chambourcin*



#### INGREDIENTS:

- 3 cups flour
- 3/4 cup sugar
- 6 teaspoon baking powder
- 1 teaspoon salt
- 1 cup Crisco
- 1 egg
- 1/4 cup milk
- 2 pints strawberries
- 2 tablespoons sugar

#### DIRECTIONS:

Beat egg in bowl; add 1/4 cup milk. Mix flour, sugar, baking powder, salt and Crisco together like a pie crust. Add milk mixture to dry ingredients. Form into patties (about 9); put onto cookie sheet and bake at 425° F for 10-15 minutes (or until lightly browned). Slice strawberries and toss with 2 tablespoons sugar or more to taste. Top biscuits with strawberries and whipped cream. Serves 9.

## HERITAGE WINE CELLARS

### Pulled Pork Sliders

*Pair with Sangria Wine Slushie*



#### INGREDIENTS:

##### Coleslaw

- 1/2 cup mayo
- 1 tablespoon Dijon mustard
- 1 tablespoon apple cider vinegar
- 1 teaspoon onion powder
- 1/2 teaspoon sea salt
- 1 (9 oz.) package slaw (I like a cabbage/carrot mix)

##### Sliders

- 12 pack slider buns
- 3 cups pulled pork (or use store bought)
- Coleslaw (recipe above)
- 1/2 cup BBQ sauce, OPTIONAL & use more or less depending on how saucy you want the sliders
- 1/4 cup butter
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon onion salt or garlic salt
- 1/2 teaspoon poppy seeds

#### DIRECTIONS:

##### Coleslaw

In a large mixing bowl, stir together mayo, mustard, apple cider vinegar, onion powder and sea salt. Toss in the coleslaw mix. Stir everything together until the slaw is completely coated in the dressing.

I like to make this a couple of hours before serving, so the flavors have time to marinate together.

##### Sliders

Preheat oven to 375° F.

Slice the slider buns in half and remove the top of the buns and set aside.

Place the bottom half of the buns in a 9x13 inch dish. Layer the pulled pork over the buns, top with BBQ sauce, if desired, and replace the top of the buns.

In a small microwave safe bowl, add butter, Worcestershire sauce, onion salt and poppy seeds. Microwave for 30-60 seconds, or until completely melted.

Slowly pour the butter mixture over the top of the buns. Alternatively, use a spoon to spoon out melted butter to ensure poppy seeds cover the bun tops. Cover the dish with foil and bake at 375° for 10 minutes.

Remove the foil and bake for an additional 5 minutes.

If using slaw, once sliders have cooled a few minutes, remove the bun tops, add a spoonful of slaw and replace tops. Enjoy!

## JOHNSON ESTATE WINERY

### Smoked Shrimp with Asian BBQ Sauce

*Pair with Johnson Estate Feelings Creek Traminette*



#### INGREDIENTS:

6 tablespoon hoisin sauce  
3 tablespoons chili-garlic sauce  
2 tablespoons rice vinegar  
1 tablespoon fish sauce  
1/3 cup minced shallots  
2 cloves garlic, minced  
2 tablespoons minced peeled fresh ginger  
3 tablespoons sesame seed oil  
3 tablespoons mirin sauce  
1/3 cup honey

#### DIRECTIONS:

Stir together all ingredients except honey in a bowl. Add honey to a heavy saucepan and bring to a boil. Carefully add remaining ingredients; this will produce a lot of steam. Cook over medium heat until sauce is bubbling. Cool to room temperature. Serve with smoked shrimp from Westfield Fisheries, Barcelona, NY.

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

### Southwest Chicken Pasta Salad

*(Made by Alexander's in Findley Lake NY)*

*Pair with Mazza Chautauqua Cellar's Bare Bones Red*



#### INGREDIENTS:

2 cups cooked pasta (your choice)  
3/4 cup corn  
3/4 cup pico de gallo  
1 cup chicken (small diced)  
4 ounces barbeque sauce  
2 ounces water  
1 ounce minced jalapeño  
3/4 cup shredded cheddar cheese  
1/4 teaspoon salt  
1/4 teaspoon black pepper

#### DIRECTIONS:

First, make some pico de gallo, any recipe will do. Then, either bake or grill one large chicken breast and dice. Then, add all ingredients together and mix well.

## MAZZA VINEYARDS

### Roasted Sweet Corn Salad

*Pair with Mazza Vineyard's Riesling*



#### INGREDIENTS:

12 ears corn (shucked)  
1 red bell pepper  
1 green bell pepper  
1 yellow bell pepper  
1 large red onion  
1/8 teaspoon salt  
1/8 teaspoon black pepper  
2 tablespoons lime juice  
2 tablespoons honey  
2 tablespoons parsley (fresh)

#### DIRECTIONS:

Spray corn with pan spray and grill corn turning once corn starts to take on some color. When corn is nice and roasted remove from heat and let cool. Take all three peppers and red onion and small dice, then sauté just until tender. Let peppers and onion mixture cool. Take the corn and cut it off the cob. Combine corn and pepper and onion mixture and mix. Add a pinch of salt and black pepper just to taste. Add lime juice, honey and parsley and mix well. Enjoy.

## LAKEVIEW WINE CELLARS

### Asparagus, Red Pepper & Potato Salad

*Pair with Lakeview Wine Cellars Long Point Red*



#### INGREDIENTS:

- 1 pound new red potatoes
- 1 pound asparagus\*\*\*
- 1/2 large red bell pepper, seeded and sliced thin
- 1/2 cup slivered red onion

#### The Dressing

- 5 tablespoons Creole mustard
- 6 tablespoons balsamic vinegar
- 1-1/2 tablespoons brown sugar
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 clove garlic, minced
- 6 tablespoons olive oil
- Tabasco sauce

#### DIRECTIONS:

Scrub the potatoes and cook in boiling salted water until tender. Cool. Without peeling, cut into 3/4 inch cubes and put them in a large bowl. Snap off the tough bottoms of the asparagus and discard, then cook the tops in a shallow pan of simmering salted water until tender crisp. Drain and shock in cold water. Cut asparagus into 1-1/2 inch pieces. Add asparagus, red pepper and red onion to bowl with potatoes. Stir together mustard, balsamic vinegar, brown sugar, garlic, salt & pepper. Drizzle in the oil, whisking constantly to make a creamy dressing. Add a couple of dashes of Tabasco to taste. Splash dressing on vegetables and stir well.

\*\*\*Fresh Green Beans can be used instead of asparagus

## YORI WINE CELLARS

### Tortellini Pasta Salad

*Pair with Beach Glass white wine*



#### INGREDIENTS:

- 1 package refrigerated or frozen cheese tortellini
- 1 cup fresh mozzarella (cubed or pearls)
- 1 cup pepperoni (cut)
- 1 cup grape or cherry tomatoes (halved or quartered)
- 1/3 cup fresh basil (chopped)
- 2/3 cup Caesar dressing
- Salt & pepper to taste

#### DIRECTIONS:

Toss all ingredients in a large bowl & refrigerate at least 1 hour before serving.

## WILLOW CREEK WINERY

### Bubbling BBQ Burgers

*Pair with Bubbling Temptations*



#### INGREDIENTS:

- 1 package (24 oz. or 1.5 lb.) mini beef patties
- 8 oz. concord grape jelly
- 1 cup of Willow Creek Bubbling Temptations
- 1 18-20 oz. bottle of your favorite BBQ sauce
- 1 package of Kings Hawaiian slider rolls

#### DIRECTIONS:

Pour sauces and wine in your 6-quart crock pot and stir until completely combined. Add mini patties and stir gently until coated. Cook on high for 3-4 hours and turn to keep warm. Serve on your slider roll and enjoy!

*\*Want to add a little something to your dish, add a dollop of Cole slaw on top of your BBQ patties.*

## LIBERTY VINEYARDS & WINERY

### BBQ Beef with Spicy Baked Beans

*Pair with Diamond or Rufus Red*



#### INGREDIENTS:

##### BBQ Beef

- 1 beef sirloin tip roast (2-1/2 to 3 pounds)
- 1 cup Liberty Vineyards Honey BBQ Sauce
- 1/2 cup Liberty Vineyards Raspberry-Jalapeno Jam
- 1/2 cup chopped sweet red pepper
- 1 small sweet onion, chopped
- 1 tablespoon Dijon mustard
- 2 teaspoons packed brown sugar
- 1/4 cup Diamond wine

##### Spicy Baked Beans

- 1-1/2 cups chopped onion
- 6 slices bacon, chopped
- 1-1/2 cups Liberty Vineyards Honey BBQ Sauce
- 3/4 cups Liberty Diamond wine
- 1 tablespoon soy sauce
- 4 cans (15 to 16 ounces) Great Northern beans, drained
- 3 tablespoons mustard
- 3 tablespoons packed brown sugar
- 2 tablespoons Worcestershire sauce
- 1/4 cup molasses
- 2 cans (15 to 16 ounces) black beans, drained
- 3 to 6 teaspoons finely chopped canned chipotle chilies  
(amount depending on heat desired)

#### DIRECTIONS:

##### BBQ Beef

Cut the roast into sections approximately 2" in length. Place in a buttered slow cooker. In a bowl, combine barbeque sauce, jam, red pepper, onion, mustard, brown sugar, and wine; pour over roast, covering the meat. Place lid on slow cooker and cook on low setting until meat is tender, approximately 6 hours. Remove meat from cooker and shred meat with two forks. Return to slow cooker and stir into the sauce. Cook an additional 20 to 30 minutes longer; then serve.

##### Spicy Baked Beans

Preheat oven to 350° F. Cook bacon in skillet over medium heat until crisp. In large bowl, combine bacon with drippings, chopped onion, barbeque sauce, wine, molasses, mustard, dark brown sugar, Worcestershire sauce, soy sauce and chopped chipotle chilies. Stir in beans. Pour into 13x9 inch baking dish. Bake uncovered until thickened and bubbly, about 1-1/2 to 2 hours.

**Bella Rosa Barbecued Pulled Pork Sandwiches**

*Pair with Merritt Bella Rosa*



**INGREDIENTS:**

**Herb Rub**

- 1 boneless pork butt, about 4 pounds
- 1-1/2 tablespoons dark brown sugar
- 1-1/2 teaspoons salt
- 1-1/2 teaspoons cumin
- 1-1/2 teaspoons paprika
- 1-1/2 teaspoons fresh ground pepper
- 1-1/2 teaspoons cayenne
- 8 hamburger buns

**Basting Sauce**

- 1 bottle Bella Rosa
- 1/2 cup white vinegar
- 1/2 cup apple cider vinegar
- 1 tablespoon dark brown sugar
- 1 tablespoon red pepper flakes
- 1 tablespoon cracked black pepper

**Barbecue Sauce**

- 1 cup Bella Rosa
- 1/2 cup apple cider vinegar
- 1 cup ketchup
- 3 tablespoons packed dark brown sugar
- 1 tablespoon yellow mustard
- 1 tablespoon molasses
- 1 teaspoon salt
- 1/2 dried crushed red pepper flakes

**DIRECTIONS:**

**Basting Sauce**

The night before you cook the pork, combine all the ingredients in a large bowl and whisk well. Refrigerate and let the flavors blend overnight.

**Barbecued Pulled Pork**

Place the pork in a baking dish. In a bowl, combine the spices. Rub the seasoning evenly over the pork to coat. Cover with plastic and refrigerate at least 4 hours or overnight.

Preheat oven or smoker to 225° F. Bring the pork to room temperature and place in a roasting pan, fat side up. Slow cook in the oven, baste with the Basting Sauce every 45 minutes, until tender and the internal temperature reaches 160° F. (The cooking should take about 6- 7 hours.)

Remove from the oven and let rest for 20 minutes. With a knife and fork, pull the meat apart into small slices of chunks. Toss with the barbecue sauce, to taste, and divide among the buns. Be sure to have Plenty of Bella Rosa to enjoy this summer treasure.

## NOBLE WINERY

### Chocolate Brownie Cherry Parfait

*Pair with Elvira or Chautauqua Eve*



#### INGREDIENTS:

18-20 oz. box brownie mix (we used Ghirardelli Dark Chocolate Brownie Mix) prepared with eggs and oil per the brownie mix directions

21 oz. can cherry pie filling

#### Cream Cheese Whipped Cream

4 oz. package cream cheese at room temperature

1 cup heavy whipping cream

1 teaspoon vanilla extract

A pinch of salt

#### DIRECTIONS:

Make the brownies according to the directions on the package. Cook and cut into small cubes. Set aside.

To make the cream cheese whipped cream, use an electric mixer and whip the cream cheese in a small bowl until it is soft and fluffy. Set aside. Pour the whipping cream into a large bowl and use an electric mixer set on medium to whip the cream until soft peaks form. Add the cream cheese to the whipped cream and continue whipping on high-speed until stiff peaks form. Add the powdered sugar, salt and vanilla and whip to combine. Taste and add more powdered sugar if you want it a little sweeter. Cream cheese whipped cream can be made up to a day ahead and stored covered in the refrigerator. To assemble the parfaits, add a layer of brownie cubes to the bottom of four parfait glasses. Top with 1-2 tablespoons of cherry pie filling. Top the cherry pie filling with 1-2 tablespoons of whipped cream and repeat the layers to the top of the parfait glass ending with a layer of whipped cream. If desired, top with a cherry. Cover and store in the refrigerator until ready to serve.

**Notes:** *May substitute canned whipped cream or frozen whipped topping for the cream-cheese whipped cream.*

## PRESQUE ISLE WINE CELLARS

### Spicy Hawaiian Vegan Bites

*Pair with Freeport White*



Prep: 15 min, Cook: 30 min.

Serves: 4 or more if served as an appetizer

#### INGREDIENTS:

1 tablespoon coconut oil for sautéing

8 oz. chopped Baby Bella mushrooms

1 bunch green onions, thinly sliced

3-4 cloves garlic

1 cup macadamia nuts, crushed coarsely

1 Jalapeno, minced

1/2 red & 1/2 yellow pepper, chopped

Salt & pepper

#### BBQ Sauce

1/2 cup good white wine vinegar

1/3 cup agave or maple syrup

1/4 cup molasses

1 can tomato sauce (12 oz.)

3 hefty dashes A1 sauce

2 tablespoons liquid smoke

1 teaspoon Paprika

1/2 teaspoon Garlic powder

1/2 teaspoon onion powder

Salt & pepper

#### Slaw Topping

1/4 head shredded cabbage  
(or 1 package)

1/2 sliced red onion

1 shredded carrot

2 tablespoons Dijon mustard

1/4 cup same vinegar

1/4 teaspoon celery seed

#### DIRECTIONS:

Saute veggies in coconut oil in the following order: Jalapeno, garlic, onion, peppers & finally mushrooms for about 5-10 minutes until soft. Stir to release liquids & cool. Mix all sauce ingredients and bring to a simmer until thickened into BBQ sauce consistency. Use as a side for dipping and add a few tablespoons to the veggie mixtures. Make slaw by mixing all ingredients. Arrange veggies on top of grilled buns, crackers, or pastry shells topping with sauce & top with slaw. Enjoy!

## PENN SHORE VINEYARDS

### Simple & Sweet Sheet Cake

*Pair with Penn Shore Merlot*



#### INGREDIENTS:

##### Cake

- 1 cup unsalted butter
- 1 cup water
- 5 tablespoons unsweetened cocoa powder
- 2 cups flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup sour cream
- 1 teaspoon vanilla extract

##### Frosting

- 1/2 cup unsalted butter
- 6 tablespoons milk
- 5 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 4 cups powdered sugar
- 1 cup chopped pecans or walnuts (optional)

#### DIRECTIONS:

##### Cake

Preheat oven to 350° F. Grease a 10x15 inch jelly roll pan (or similar). In a medium saucepan melt the butter over low heat. Add the water and cocoa powder, then increase the heat to medium and whisk until the mixture reaches a boil. Remove from the heat and set aside. In a large bowl, whisk together the flour, sugar, baking soda, and salt. Make a well in the center and add the eggs, sour cream, and vanilla. Whisk them all together. Add the chocolate mixture and gently whisk to combine all the ingredients thoroughly. Pour into the prepared pan and bake between 18-22 minutes. (Until a toothpick comes out with moist crumbs attached.)

##### Frosting

In a medium saucepan melt the butter over low heat. Add the milk and cocoa powder and bring to a boil. Remove from the heat, whisk in the vanilla and powdered sugar until smooth. If using the nuts, you can stir them in now. Immediately pour the frosting over the warm cake. Using an offset spatula, gently spread it evenly over the surface. Allow to cool for at least 30 minutes so that the frosting can set. Serve warm or room temperature.

## SENSORY WINERY AND SMOKEHOUSE

### Bourbon BBQ Pulled Chicken with Thai Slaw

*Pair with Vidal*



#### INGREDIENTS:

##### Gluttony Bourbon BBQ

2 tablespoons olive oil  
5 cloves minced garlic  
3/4 cup soy sauce  
2-1/2 cups ketchup  
1/3 cup Worcestershire sauce  
1/4 cup molasses  
1/3 cup sriracha sauce  
1-1/2 tablespoons smoked paprika  
3 teaspoons onion powder  
1-1/2 teaspoons cumin  
1-1/2 cups brown sugar  
1-1/2 cups honey  
3 12 ounce stout beers  
1-1/4 cups bourbon

##### Slaw

2-1/2 cups green cabbage, shredded  
1 cup red cabbage, shredded  
1 cup Napa cabbage  
1/2 cup shredded carrots  
1 red bell peppers, thinly sliced  
1/2 cup scallions  
1 tablespoon sesame seeds

#### DIRECTIONS:

##### Gluttony Bourbon BBQ

In a large sauce pot, put olive oil and garlic in over medium heat and sweat for about 2-3 minutes, **(Important)** add all ingredients in the order they are listed to prevent flaming up the bourbon. Bring to a boil then turn on low and simmer and reduce for about an hour or more. Needs to be thick and darkened in color. Cool down and store.

Salt, Pepper, garlic and Applewood smoke rub for seasoning on chicken, slow smoked on our pit smoker.

##### Peanut Slaw for Chicken

Whisk all the ingredients in a bowl for the dressing then toss with the slaw mix. Store up to one week.

##### Peanut Slaw for Chicken

(Feeds 15)

##### Dressing

1/2 cup rice vinegar  
1/2 cup sesame oil  
1/3 cup creamy peanut butter  
3 tablespoons soy sauce  
5 teaspoons grated ginger  
4 teaspoons minced garlic

## SOUTH SHORE WINE COMPANY

### Bacon and Brown Sugar Baked Beans

*Pair with South Shore Wine Company's  
Gruner Veltliner*



#### INGREDIENTS:

12 ounces bacon (diced)	1 cup dark brown sugar
2 large sweet onions (diced)	1/4 cup Dijon mustard
2 15 oz. cans drained butter beans	2 tablespoons apple cider vinegar
2 15 oz. cans great northern beans	1-1/2 tablespoons Worcestershire sauce
2 15 oz. cans with liquid cannellini beans	1/2 cup molasses
1 cup ketchup	1/4 teaspoon salt
	1/2 teaspoon black pepper

#### DIRECTIONS:

Preheat oven to 375° F. Render diced bacon until golden brown. Add onions and cook until tender then add all other ingredients and mix well. Bring to a good simmer and simmer for about 10 minutes. Remove from heat and transfer to a baking dish and bake for about 30 minutes or until they start to thicken. Enjoy.

## SPARKLING PONDS WINERY

### Mini Fruit Cheesecakes

*Pair with Gewurztraminer*



#### INGREDIENTS:

2 bricks (8 oz. each) cream cheese  
3/4 cups sugar  
2 eggs  
1 teaspoon vanilla  
2 tablespoons fresh lemon juice  
Mini Nilla Wafers (or other small round cookies of choice)

#### DIRECTIONS:

Soften cream cheese. Mix with rest of ingredients except for mini cookies. Place Mini Nilla Wafer in bottom of mini size foil lined parchment paper cups. Top with cheese cake mixture. Bake at 375° F for 15 minutes. Let cool completely and top with fresh fruit and whipped cream.

## WOODBURY VINEYARDS

### WVI Summer Salsa

*Pair with Foxy Red or Riesling*



#### INGREDIENTS:

3/4 cup olive oil  
2 limes  
4 Roma tomatoes  
1/2 red onion  
Pinch of salt and pepper  
1 can corn  
1 can black beans  
1 jalapeno  
Cilantro to taste  
2 cloves garlic

#### DIRECTIONS:

Finely chop garlic, jalapeno, and cilantro. Cut tomatoes and onion. Juice 2 limes. Drain the black beans and corn and combine all with 3/4 cup of olive oil. Add salt, pepper, and cilantro to taste. Enjoy!