



Harvest Celebration Weekends

NOVEMBER 7-9 and 14-16

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! Ticket purchase required.

Event Hours:

Friday 12-5, Saturday 10-5, Sunday 10-4



WWW.LAKEERIEWINECOUNTRY.ORG

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

**Boldly,
NY.**
newyorkwines.org



LAKE ERIE







6 MILE CELLARS

5727 Firman Road • Erie, PA

814-580-8375 • www.6milecellars.com

Located on 6 Mile Creek, just off Route 20,

6 Mile Cellars is the first winery in Harborcreek and the closest winery to downtown Erie. The cellar of a pre-civil war built barn that was once home to thoroughbred

horses, is now our tasting room. Our comfortable, intimate tasting room is a great place to relax and enjoy the day with a diverse tasting menu of dry and sweet wines, and craft ciders on tap.  



MOCKTAIL

Blind Tiger's "Grapefruit Fizz"

A Paloma Inspired Blend of Ruby Grapefruit, Lime, & Tequila-Style Sparkle.

PAIRING

Mama Kelly's Sausage Tortellini Soup

Pair with Valvin Muscat or Derby Red

INGREDIENTS:

- 1 pound ground Italian sausage, hot or mild
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 3 Tablespoons flour
- 1 teaspoon dried basil
- 1/2 teaspoon oregano
- 1 pinch cayenne, optional
- 1 teaspoon hot sauce
- 1/2 teaspoon mustard powder
- 1/4 teaspoon pepper
- 1 pinch red pepper flakes
- 1 cup heavy cream
- 5 cups chicken broth
- 2 cups kale, chopped
- 2 cups tortellini, just under 10 oz.
(refrigerated or frozen)
- Salt/ to taste

DIRECTIONS:

Note: The mustard powder and hot sauce are so subtle in this soup but help enhance the other flavors, so although you may be hesitant to add them, I highly recommend it!



Remove the casings from the sausage if you purchased links. Cook and crumble the sausage and diced onions over medium-high heat until the onions are softened and the sausage is cooked through, 8-10 minutes. Drain grease. Add the garlic and cook for 1 minute. Add the flour and cook for 1-2 minutes to remove the raw flour taste. Add basil, oregano, cayenne, hot sauce, mustard powder, pepper, and red pepper flakes. Stir to combine. Add the chicken broth and use a silicone spatula to "clean" the bottom of the pot. Slowly stir in the heavy cream. Bring to a boil, reduce to a simmer. Add the kale and tortellini and simmer for 3-5 minutes. (If your tortellini needs longer cooking time, add the tortellini first, then the kale during the last 5 minutes.) Taste the soup and add salt if desired. Start with 1/4 teaspoon and add more after that if needed. Transfer to serving bowls and serve! (This is great with Garlic Bread with Cheese!)



KINGVIEW MEADHOUSE & WINERY

7895 Buffalo Road/Rt 20 • Harborcreek, PA

814-616-6323 • www.kingviewmead.com

KingView Meadhouse & Winery brings you award winning meads (honeywine), hard ciders and wines. We are located only six minutes west from historic downtown North East, or six minutes east from the Harborcreek shopping district. With vineyard views in our backyard, this unique meadery destination is the perfect setting for your special occasion and can handle large groups with our 35 ft. tasting bar that also serves PA craft beers. Come see why KingView Mead stands out as a preferred mead across the nation, and experience something different.  



MOCKTAIL

Apple Cider Fizz

PAIRING

Pumpkin Queso

Pair with Medieval Mead

INGREDIENTS:

- 1 tablespoon olive oil or butter
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 Jalapeño, minced (optional for heat)
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cumin
- 1/4 teaspoon chili powder
(or Chipotle powder for smoky heat)
- 3/4 cup pumpkin purée
(not pumpkin pie filling)
- 1 cup evaporated milk (or half-and-half)
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack
(or Pepper Jack for heat)
- Salt and pepper to taste

DIRECTIONS:

Sauté aromatics: In a medium saucepan, heat oil over medium heat. Add onion and cook until soft (3-4 minutes). Add garlic and Jalapeño, cook 1 minute more.

Spice it up: Stir in paprika, cumin, chili powder, and cook for 30 seconds until fragrant.

Pumpkin Base

Add pumpkin purée and evaporated milk. Stir to combine and let it gently simmer for 2-3 minutes.

Melt the cheese: Lower heat to low and gradually stir in shredded cheeses, a handful at a time, stirring until melted and smooth.

Season: Taste and season with salt and pepper.




BURCH FARMS COUNTRY MARKET AND WINERY

9210 Sidehill Road • North East, PA

814-725-0747

www.burchfarmscountrymarketandwinery.com

Need write up  



MOCKTAIL

Holiday Mulled Apple Cocktail

PAIRING

Homemade Apple Crisp

Pair with Apple Bourbon Barrel Blend

INGREDIENTS:

6 Honeycrisp apples, peeled, cored and sliced into 1/4" thick wedges
2 tablespoons granulated sugar
1 3/4 teaspoons ground cinnamon, divided
1 tablespoon lemon juice
2 tablespoons corn starch
1 cup light brown sugar
3/4 cup old fashioned oats
3/4 cup all-purpose flour
1/2 cup cold, unsalted butter cut into small cubes
Pinch of kosher salt
1/2 cup chopped pecans (optional)

DIRECTIONS:

Preheat your oven to 350°F. Butter an 8x8" baking dish or spray it with non-stick cooking spray. Set aside.

In a mixing bowl, combine the chopped apples with granulated sugar, 3/4 teaspoon of cinnamon, lemon juice, and cornstarch. Stir until well combined, then transfer the mixture to the prepared baking dish.

In a separate mixing bowl, prepare the topping. Combine brown sugar, oats, flour, the remaining 1 teaspoon of cinnamon, salt, and diced cold butter. Use a pastry cutter, two forks, or your hands to cut the butter into the mixture until it resembles pea-sized crumbs. Mix in chopped pecans (optional).

Spread the topping evenly over the apples in the baking dish and gently pat it down.



Bake for 40-50 minutes, or until the topping is golden brown and the filling is bubbly. Serve warm and enjoy!

Top it with a scoop of creamy vanilla ice cream and a swirl of salted caramel sauce for an extra touch of deliciousness!



CELLAR '54

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

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



MOCKTAIL

Cran-Apple Spritzer

PAIRING

Roasted Red Pepper Feta Soup

Pair with Cabernet Franc

INGREDIENTS:

- Olive oil
- 1 block of Feta cheese
- 3 red peppers
- 1 onion
- 1 garlic bulb
- 1 carrot
- 1 celery stalk
- 1 teaspoon salt & pepper
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon red pepper flakes
- 3 cups chicken stock
- 1 cup heavy cream
- Salt & pepper to taste
- Fresh basil or cilantro for garnish

DIRECTIONS:

Heat oven to 400° F. Cut your peppers and onions into even chunks, cut the carrot and celery into even slices, cut the top off the garlic bulb so that the cloves are exposed. Add the block of feta, peppers, onion, garlic, carrot, and celery to a large baking dish. Drizzle olive oil over everything, making sure to add extra to the garlic bulb (this will help roast the garlic). Add the seasonings and place in the oven for 40-45 minutes. Once veggies are nice and charred remove from oven and let cool. Add the veggies to a blender along with the chicken stock. Blend for about 30 seconds or until everything is smooth. As an extra optional step you can use a small wire strainer to help separate some of the veggie texture from the liquid. This is done to get a smoother soup consistency. Pour the blended veggies and chicken stock into the wire strainer over a large pot and press the liquid down until you are only left with the veggie solids. You can control the texture by adding as much of the solids back in as you want (personally, I added about 1/3 to 1/2 back in). Stir in the heavy cream and bring the soup back to a gentle simmer. Season again with salt & pepper to taste. Garnish with fresh basil or cilantro and serve with some buttery bread or grilled cheese.



PRESQUE ISLE WINE CELLARS

9440 West Main Road • North East, PA

814-725-1314 • www.piwine.com

Presque Isle Wine Cellars – “Where Pennsylvania Wine Began” – has produced unique, award-winning wines for over 55 years and we are pleased to share them with our guests. Our rich history, premium crafted wines and tranquil grounds with vineyards, woods and waterfalls make us a must stop along your trail. Visit our cozy tasting room and have a memorable creekside wine picnic. The Isle House is home to our tasting room, featuring wine, wine slushies, and local craft beer. [f](#) [t](#) [v](#)



MOCKTAIL

Cranberry Mocktail

PAIRING

Tomato Crostini

Pair with Dry Riesling

INGREDIENTS:

- 1 large tomato
- 1 small onion
- 1/2 cup shredded Cheddar cheese
- 1/4 cup mayonnaise
- Salt and pepper to taste
- 1 French baguette
- Olive oil

DIRECTIONS:

Dice tomato into 1/4 inch pieces (set aside on paper towel to absorb liquid). Chop onion into small pieces. In a bowl combine all ingredients and mix well.




Cut bread into slices and brush with olive oil. Place a spoonful of tomato mixture on each slice and arrange on baking sheet.

Bake at 375° F for 8-10 minutes or until cheese has melted.



COURTYARD WINERY

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

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



MOCKTAIL

Maple Cranberry Cooler

PAIRING

Pear-Apple Torte

Pair with Apple-A-Peel

INGREDIENTS:

Cake

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Large pinch salt
- 1 stick (4 oz.) unsalted butter, room temperature, plus more for the pan
- 3/4 - 1 cup granulated sugar, more or less, depending on the tartness of the fruit
- 2 large eggs
- 2 ripe pears, cored and thinly sliced
- 2 small ripe apples, cored and thinly sliced

Topping

- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger (optional)
- 1/2 lemon

DIRECTIONS:

Cake

Preheat oven to 350° F. Generously butter a 9-inch springform pan, line it with parchment paper and butter the parchment. Whisk 1 cup all purpose flour, 1 teaspoon baking powder, and large pinch salt in large bowl. Beat the 1 stick (4oz) of butter and 3/4 to 1 cup granulated sugar (depending on the tartness of the fruit) in the bowl of a stand mixer, or in a large bowl with a handheld mixer, until light in color, 3-5 minutes. Add the flour mixture to the bowl and then the 2 large eggs, 1 at a time, mixing just until combined. Spoon the batter into the pan and smooth the top with an offset spatula. Insert the sliced fruit into the top of the batter, skin side up.

Topping

Mix 2 tablespoons granulated sugar, 1 teaspoon ground cinnamon, and 1/2 teaspoon ground ginger in a small bowl. Sprinkle the fruit with the cinnamon sugar and squeeze 1/2 a lemon over the top of the batter, adjusting the amount to the tartness of the fruit.

Bake the pear-apple torte until the cake is golden and the fruit is slightly bubbly around the edges, 50-60 minutes. Cool on a rack, then unmold.



PENN SHORE VINEYARDS

10225 East Lake Road • North East, PA

814-725-8688 • www.pennshore.com

Welcome to the oldest winery in the state of Pennsylvania, Penn Shore Winery & Vineyards. NEWLY REMODELED with new owners, and ready to provide hand crafted wines using European and American grapes grown right here in the Lake Erie AVA. Enjoy a glass of wine on our patio or pavilion while viewing the largest contiguous vineyard outside of California, right in our backyard. Take a tour, grab a bite to eat and immerse yourself in several new experiences in our beautiful tasting room and production facility. [f](#) [i](#) [G](#)



MOCKTAIL

Hannah's Harvest Punch

PAIRING

Roasted Grape & Ricotta Crostini

Pair with Reflections Riesling

INGREDIENTS:

- 1 pound seedless mixed green and black grapes, stems discarded
- 1 tablespoon aged balsamic vinegar
- 3 tablespoons extra-virgin olive oil
- Sea salt
- Pepper
- 12 (1/2" thick) baguette slices
- 3/4 cup fresh Ricotta cheese

DIRECTIONS:

Preheat the oven to 400° F. On a parchment paper-lined baking sheet, toss the grapes with the vinegar and 2 tablespoons of the olive oil. Season with salt and pepper and toss to coat. Roast for about 15 minutes, stirring occasionally, until the grapes are softened and the skins start to pop.




Brush the baguette slices with the remaining 1 tablespoon of olive oil. Arrange on a baking sheet and toast for about 8 minutes, until golden and crisp.

To assemble the crostini, dollop 1 tablespoon of the ricotta onto each toast. Spoon the warm grapes on top.



SOUTH SHORE WINE COMPANY

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

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



MOCKTAIL

Fresh off the Press

Add .25 oz. vanilla syrup and 4 oz. fresh apple cider to a wine glass with ice. Stir to combine.
Top with sparkling white grape juice.

PAIRING

Sweet Potato Biscuits with Whipped Cinnamon Honey Butter

Pair with Sparkling Chardonnay

INGREDIENTS:

2 ¼ cups all purpose flour
2 ½ teaspoons sugar
1 teaspoon salt
3 ½ teaspoons baking powder
6 tablespoons unsalted butter,
cut into small cubes
¾ cup buttermilk
¾ cup mashed sweet potatoes
(canned)
1 each egg yolk
1 teaspoon cold water
Honey cinnamon butter
1 stick salted butter,
room temperature
1 ½ tablespoons honey
1 teaspoon cinnamon

DIRECTIONS:

Preheat oven to 450° F. Line a baking sheet with parchment paper and set aside. In a large bowl add flour, baking powder, sugar, and salt and mix well until combined. Using your hands or a pastry cutter, cut butter cubes into flour mixture until only very small pieces are left. In a separate bowl mix together buttermilk and mashed sweet potatoes until combined well. Add to dry ingredients, using a spoon mix together until shaggy dough forms. Flour your hands and fold dough together until all of the dry ingredients are combined and one large dough ball remains. Transfer dough to a floured surface and sprinkle with a little flour. Using a rolling pin press and roll out dough until about ¾" thick. Using any shape cutter, cut out biscuits and transfer them to the prepared baking sheet. Take all scrapes of dough and press together and roll out to ¾" thick and cut more. Place into freezer for 10 minutes, or fridge for 20 or until firm. In small bowl, make an egg wash using 1 egg yolk and 1 teaspoon water, whisking well. Take egg wash and brush the tops of the biscuits. Bake in preheated oven until tops turn a light golden brown and biscuits are done - about 12 to 15 minutes. While the biscuits are cooking, place salted butter in small bowl and whip with hand mixer and then add honey and cinnamon and whip until incorporated and lightly fluffy. Set aside and serve with biscuits. Enjoy!



YORI WINE CELLARS & BREWING CO.

18 South Lake Street • North East, PA

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

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

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



MOCKTAIL

Teatotaler

PAIRING

Creamy Cajun Sausage Pasta Bake

Pair with Riesling

INGREDIENTS:

Prepare ahead

1 pound pasta of your choice - cook al dente

Approximately 1/2 pound cooked, crumbled sausage or chopped links

1 cup lightly steamed broccoli, chopped

Sauce

12 oz. Alfredo sauce

1/2 cup olive oil, or melted butter

1 tablespoon Cajun spice

Salt and pepper, to taste

DIRECTIONS:


Stir sauce into cooked sausage and pasta. Lightly toss in broccoli and top with Parmesan cheese. Bake at 350° F for 30 minutes or until hot.



DRIFTWOOD WINE CELLARS

20 East Main Street • North East, PA

814-347-5292 • www.driftwoodwinecellars.com

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



MOCKTAIL

Caramel Apple Punch

Combine two 64 oz. containers of apple cider, two liters of ginger ale, 2/3 cup caramel sauce, and 1/2 teaspoon pumpkin pie spice.

PAIRING

Cream Cheese Pumpkin Dip

Pair with Plain Jane

INGREDIENTS:

- 8 oz. cream cheese
- 15 oz. canned pumpkin
- 3.4 oz. box vanilla pudding
- 1 teaspoon pumpkin spice
- 1 teaspoon cinnamon
- 8 oz. cool whip

DIRECTIONS:

In a large mixing bowl, beat the cream cheese with a hand mixer until smooth and creamy. Add the pumpkin, pudding mix, pumpkin pie spice, and cinnamon. Beat again until well combined and no lumps remain. Gently fold in the Cool Whip using a spatula until the mixture is smooth and fully incorporated. Cover and refrigerate for at least 1 hour before serving to let the flavors blend. Serve chilled with graham crackers, vanilla wafers, apple slices, or gingersnaps.

Storage: Keep covered in the refrigerator for up to 3-4 days.



ARUNDEL CELLARS & BREWING CO.

11727 E Main Road (Route 20) • North East, PA
814-725-1079 • www.arundelcellars.com

Unlock the Experience at Arundel Cellars & Brewing Co. which is conveniently located along Rt. 20, one mile west from I-90, Exit 45. Enjoy a flight of our wines, craft beers or ciders along with an appetizer or sandwich from our pub style menu. Indoor and outdoor seating is available. Our wines range from sweet to dry and our craft brews from mild to hoppy. Hard cider favorites are Mango, Pina Colada, Caramel, Strawberry Lemonade and of course traditional hard cider. Live indoor music every Sunday from 1-4pm. Our nineteenth century barn was renovated with warmth, originality, and you in mind. [f](#) [i](#) [t](#)



MOCKTAIL

Spiced Pear Sparkler

PAIRING

Olive Crostini

Pair with Blossom

INGREDIENTS:

- 1/2 cup black olives
- 1/2 cup green olives with pimientos
- 2 medium cloves of garlic
- 1/2 cup grated Parmesan cheese
- 4 tablespoons butter or margarine, softened
- 2 tablespoons olive oil
- 1/2 cup grated Monterey Jack cheese
- 1/4 cup fresh parsley, chopped
- 1 baguette

DIRECTIONS:

Preheat oven to broil. Chop olives coarsely in a food processor. Transfer to a medium bowl. With the processor running drop garlic through the feed tube and mince. Add Parmesan cheese, butter, and olive oil. Process into a paste. Add butter mixture to the olives. Fold in Monterey jack cheese and parsley. Mix well. Cut baguette into thin slices. Spread each slice generously with the olive mixture. Cook under broiler until bubbly and lightly browned.



MAZZA VINEYARDS

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

Since 1972, Mazza has been successfully blending the ancient art of winemaking with the most modern techniques and equipment at what is now PA's largest producing winery. Fine wines are born from the highest quality wine grapes, and we work intimately with select growers in the Lake Erie Wine Region to craft only the finest wines at our winery. Enjoy a tasting flight or glass in our Mediterranean style tasting room. Outdoor seating available seasonally. Our wines are also available on our website. Social media @mazzawines. [f](#) [i](#) [t](#)

MOCKTAIL

Farmhouse Spritz

Add .25 oz maple syrup, .5 oz lemon juice and 3 oz fresh apple cider to a wine glass with ice. Stir to combine. Top with sparkling water.

PAIRING

Baked Apple Cider Donut

Pair with Apple Spice Wine

INGREDIENTS:

1 ½ cups apple cider
1 large egg
1/3 cup white sugar
1/3 cup brown sugar
3 tablespoons unsalted butter (melted)
1/2 cup milk
1 teaspoon vanilla extract
1 ¾ cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon cardamom
1/16 teaspoon allspice
1/16 teaspoon ginger

Spiced Sugar Topping

1 cup white sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cardamom
1/2 cup unsalted butter (melted)

DIRECTIONS:


Preheat oven to 350° F. Place apple cider in a small saucepan and cook over low to medium heat and reduce until there is about 1/3 cup left, set aside and let cool. In a large mixing bowl place egg, white sugar, brown sugar, butter, milk, vanilla and mix until combined. In another large mixing bowl whisk together flour, baking powder, baking soda, cinnamon, nutmeg, cardamom, allspice and ginger. Dump the dry mixture into the bowl with the wet mixture and also add apple cider reduction and mix until just combined. Try not to over mix. Place some of the mixture into a piping bag and pipe the batter into greased donut pan. Bake donuts for about 10 minutes or until a toothpick comes out clean. Let them cool for 5 minutes and then remove from pan. While the donuts are finishing cooling, mix together the white sugar, cinnamon and cardamom and set aside. Brush the melted butter over the donuts and roll donuts in spiced sugar topping, and enjoy!



ARROWHEAD WINE CELLARS

12073 East Main Road • North East, PA

814-725-5509 • www.arrowheadwine.com

Since 1998, owners Nick and Kathy Mobilia have been producing award-winning wines using only the finest European, Native and Hybrid grapes, mostly grown on their 250 acre farm. They boast one of the region's largest winery gift shops, featuring unique gifts from around the world. Plenty of parking and fully handicap accessible. Conveniently located just off Interstate 90 at exit 45 on U.S. Route 20. Large groups, limos and buses are welcome. Please call ahead. Visit our website for our other locations and for hours. 



MOCKTAIL

Root Beer Float Dirty Soda

PAIRING

Pumpkin Butter Chocolate Chip Blondies

Pair with Gruner Veltliner

INGREDIENTS:

- 1½ sticks salted butter
- 1/2 cup pumpkin butter
- 1 ¼ cup brown sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 ¼ cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1 cup semi-sweet chocolate chips
- 1/4 cup cinnamon sugar

DIRECTIONS:

Preheat the oven to 350° F. Line a 9x13" baking dish with parchment paper. Add the butter to a medium pot set over medium heat. Allow the butter to brown, until it smells toasted, about 2-3 minutes. Stir often. Remove the pot from the heat and stir in the pumpkin butter and brown sugar. Let cool 5 minutes. Whisk in the eggs and vanilla. Add the flour, baking powder, cinnamon, and salt, mixing until just combined. Stir in the chocolate chips. Spread the dough out into the prepared dish. Evenly sprinkle the cinnamon sugar over the dough (if desired), then add a handful more of chocolate chips. Bake for 25-30 minutes, just until set in the center. Let cool.

Cut into bars...snack and enjoy!




LAKEVIEW WINE CELLARS

8440 Singer Road • North East, PA

814-725-4440 • www.lakeviewwinecellars.com

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

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



MOCKTAIL

Thanksgiving Punch

PAIRING

Brown Sugar Pineapple Ham Bake

Pair with Riesling

INGREDIENTS:

- 3 cups cooked ham, diced
- 1 20 ounce can pineapple, drained, reserving 1/4 cup juice
- 1/2 cup brown sugar
- 2 tablespoons Dijon mustard
- 1 tablespoon soy sauce
- 1/4 cup reserved pineapple juice
- Salt and pepper to taste

DIRECTIONS:

Preheat oven to 375° F. Lightly grease 9x13" pan. Whisk together brown sugar, Dijon mustard, soy sauce, and pineapple juice until smooth. Place diced ham and pineapple chunks into baking dish. Pour the brown sugar, mustard, soy sauce and pineapple juice over ham, stirring well to coat.

Bake uncovered for 30 – 35 minutes.



HERITAGE WINE CELLARS

12160 East Main Road • North East, PA
814-725-8015 • www.heritagewine.biz

Established in 1974, Heritage is a 3rd generation owned winery located in a late 1700s historic barn. With the largest selection of wine in Pennsylvania (40 plus different varieties) we aim to make every customer feel like part of the family. Hand-crafted, award-winning, and unique wines adorn our tasting room with something to satisfy every palate. From fruit infused to our traditional reds and whites, sparkling and port style. Large back deck, live music on Saturdays, and a beautiful view of Lake Erie. [f](#)



MOCKTAIL High-C Float

PAIRING

Penne Pasta topped with Nana's Secret Meat Sauce

Pair with Red or Isabella

Secret family recipe



SPARKLING PONDS WINERY

10661 West Lake Road • Ripley, NY

716-753-0311 • www.sparklingpondswinery.com

Sparkling Ponds Winery is a female owned & operated winery and vineyard. The winery is set in a tranquil environment with several ponds, contributing to its name. It features 20 acres of vineyards growing varieties like Concord, Niagara, and Sauvignon Blanc. Known for its welcoming atmosphere, friendly staff and quaint tasting room, Sparkling Ponds offers wine tasting, slushies and snack specials. [f](#) [i](#) [t](#)



MOCKTAIL

Cranberry Apple Virgin Sangria

PAIRING

Pumpkin Pie Soup

Pair with Seyval or Dead Romance

INGREDIENTS:

- 2 cups apple cider
- 1 14 ½ oz. can chicken broth (about 2 cups worth)
- 1 29 oz. can pumpkin puree
- 1 cup granulated sugar
- 1 tablespoon cinnamon
- 1/2 teaspoon clove
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1 pint heavy whipping cream

DIRECTIONS:


In large pot on LOW heat, combine all ingredients except whipping cream, while stirring frequently, bring to a simmer. Allow to simmer for 10 minutes, stirring occasionally. Stir in heavy cream and return to simmer and serve. Can be served hot or cold.



NOBLE WINERY

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

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

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



MOCKTAIL

Frozen Apple Cranberry Slushie

PAIRING

Pasta e' Fagioli*

Pair with Cabernet Franc or Delaware

INGREDIENTS:

3 teaspoons oil
2 pounds ground beef
12 oz. onions, chopped
14 oz. carrots, slivered
14 oz. celery, diced
48 oz. tomatoes, canned, diced
2 cups red kidney beans
2 cups white kidney beans
88 oz. beef stock
3 teaspoons oregano
2 ½ teaspoons pepper
5 teaspoons parsley, freshly chopped
1 ½ teaspoons Tabasco Sauce
48 oz. spaghetti sauce
Shell macaroni, or other

DIRECTIONS:

Sauté beef in oil in large 10-qt. pot until beef starts to brown. Add onions, carrots, celery and tomatoes and simmer for about 10 minutes. Drain and rinse beans and add to the pot. Also add beef stock, oregano, pepper, Tabasco, spaghetti sauce and noodles. Simmer until celery and carrots are tender, about 45 minutes. Makes 9 quarts of soup.

Just cut the recipe in half for smaller family needs.





** We will also be offering a vegetarian and gluten-free selection.*



JOHNSON ESTATE WINERY

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

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

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MOCKTAIL

Elderberry and Blueberry Spritzer

PAIRING

Southwestern Pork Chili with Cornbread

Pair with Founders' Red

INGREDIENTS:

Toasted Chile and Puree

1/2 ounce Ancho, Pasilla, or Mulato chiles,
seeded & torn into 1-inch pieces

1/8 ounce Costeño, or Choricero chiles,
seeded & torn into rough 1-inch pieces

1 Cascabel, Árbol, or Pequin chile,
seeded and torn in half

1 ½ tablespoons whole cumin seeds

1 ½ teaspoons whole coriander seeds

2 whole cloves

1 quart low-sodium chicken broth

1 ounce chopped unsweetened chocolate

2 tablespoons tomato paste

2 whole anchovy fillets

2 teaspoons soy sauce

Pork & Onion Preparation

5 pounds pork shoulder, cut into pieces about as
big as a stick of butter (to facilitate browning)

Salt and freshly ground black pepper

2 tablespoons olive oil or tallow

1 large yellow onion, diced fine (about 1 ½ cups)

4 cloves garlic, minced (about 1 tablespoon)

1 Jalapeño pepper, finely chopped

1 tablespoon dried oregano

Chili Assembly

2 bay leaves

3 15 oz. cans of dark red kidney beans
(or dried beans of preferred quantity)

2 15 oz. cans of black beans (or dried beans)

1 bag/can 15 oz. corn kernels

1 28 oz. can crushed tomatoes

1/4 cup cider vinegar, plus more to taste

1 tablespoon vodka or bourbon

2 tablespoons dark brown sugar

1 tablespoon Buffalo-style hot sauce, such as
Frank's RedHot (or more to taste)

Garnishes: thinly sliced scallions or finely chopped onions,
thinly sliced, sour cream, cheddar cheese, Fritos,
diced avocado.

DIRECTIONS:

Toasted Chile and Puree

Add dried chiles and 1 cup chicken broth to a large stockpot and cook over medium-high heat, stirring frequently, until slightly darkened with an intense, roasted aroma, 2-5 minutes. Do not allow to smoke. Remove chiles, place in a small bowl, and set aside. Reduce the heat to medium; add the cumin, coriander, and cloves to the pot and stir, toasting until the spices become fragrant. Remove spices, cool slightly, then transfer to a spice grinder and grind into a powder. Set powdered spices aside.

Return Dutch oven to medium-high heat and add 1 cup chicken broth, using a flat wooden spoon to scrape browned bits off of the bottom of the pan. Reduce heat until chicken broth is at a bare simmer, add toasted chiles to liquid and cook until softened and liquid is reduced by half, 5-8 minutes. Transfer chiles and liquid to a blender. Add ground spices, chopped unsweetened chocolate, tomato paste, anchovy fillets, and soy sauce. Blend at high speed until a completely smooth purée has formed, about 2 minutes. Set chile purée aside.

Pork & Onion Preparation

Season pork on all sides with salt and freshly ground black pepper. Add oil to Dutch oven and heat over high heat until smoking. Add pork and brown well on all sides, 8-12 minutes total, reducing heat if fat begins to smoke excessively or meat begins to burn. Transfer to a rimmed baking sheet or plate. Repeat with remaining pork, browning in the fat. Once all pork is cooked, transfer all rendered fat into a small bowl and reserve separately. Allow pork to cool at room temperature. Cut pork into rough 1/2-inch to 1/4-inch pieces reserving bones separately. Add any accumulated meat juices to chile purée. Heat 4 tablespoons rendered fat (and/or oil) in a heavy-bottomed stockpot over medium heat until shimmering. Add diced onion and cook, stirring frequently, until softened but not browned, 6-8 minutes. Add minced garlic, chopped fresh chiles, and oregano and cook, stirring frequently, until fragrant, about 1 minute. Add chile purée and cook, stirring frequently and scraping bottom of pot, until chile mixture begins to fry and leaves a coating on bottom of pan, 2-4 minutes. Add remaining chicken broth, chopped pork, pork bones, and 2 bay leaves. Bring to a simmer, scraping bottom of pan to loosen browned bits. Reduce heat to lowest possible setting, add kidney beans and black beans, and cook, with cover slightly ajar, until beans are almost tender, about 1 hour.

Chili Assembly

Add corn, crushed tomatoes, and cider vinegar to the pot and cook, with cover slightly ajar, until beans and pork are fully tender, and broth is rich and slightly thickened, 2-3 1/2 hours longer, adding water to keep beans and meat mostly submerged (a little protrusion is okay). Using tongs, remove and discard bay leaves and bones. At this point, any excess meat still attached to the bones can be removed, chopped, and added back to the chili, if desired. Add vodka (or bourbon), brown sugar, and hot sauce and stir to combine.

Optional: Season to taste with kosher salt, ground black pepper, and additional vinegar, and hot sauce.

Serve immediately, or, for best flavor, allow to cool and refrigerate overnight, or up to 1 week in a sealed container. Reheat and serve with desired garnishes.



MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS AND BREWING

8398 West Main Road (Route 20)

Westfield, NY • 716-793-9463

www.enjoymazza.com



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

wine world, is proud to offer our newest creations, craft spirits and beers. We've harvested and prepared the ingredients with farmers near our Westfield location, nestled between Routes 5 & 20. Taste spirits and beers alongside our premium NY wines, or enjoy a glass or cocktail as you peer out at surrounding farmland, home to grains used in spirit & beer production. Enjoy additional offerings seasonally, such as food trucks and food pop-ups on our expansive patio. Social media @mazzawines @fiveand20. [f](#) [i](#) [t](#)

MOCKTAIL

Orchard Mockingbird

Add .25 oz. maple syrup and 3 oz. fresh apple cider to a rocks glass with ice. Stir & combine. Top with ginger beer.

PAIRING

Harvest Rounds

Pair with Lemberger

INGREDIENTS:

Bite-sized cocktail flatbreads
Spreadable cream cheese
Apple butter
Cranberry spread
Thinly sliced Prosciutto

Cranberry Spread

80 oz. bag frozen cranberries
1/2 cup apple cider
3 cups apple cider
1 ½ teaspoon nutmeg
1 tablespoon clove
1 dash mace
15 cinnamon sticks
8 tablespoons Balsamic vinegar
2 teaspoons spicy mustard
8 cups brown sugar
2 tablespoons cornstarch
1/2 cup water

DIRECTIONS:

Preheat oven to 400° F. Lay out sliced Prosciutto on cookie sheet lined with parchment paper. Bake 6-8 minutes. Let cool completely, then crumble. Reduce oven to 350° F. Lay flatbreads out on clean cookie sheet and spread with cream cheese. Top with either apple butter or cranberry spread. Bake for 6 minutes. Remove from oven and immediately top with crumbled Prosciutto. Serve warm or at room temperature.

Cranberry Spread

Put cranberries in soup pot. Add spices, Balsamic vinegar and mustard. Cover and bring to a simmer. Cook until cranberries pop out of their skins. Remove cinnamon sticks and add sugar. Stir until sugar dissolves. Stir cornstarch into the water to dissolve and then add it to the mixture in the pan. Cook until thick and clear. Cool slightly then smooth in a Vitamix.





GRAPE DISCOVERY CENTER

8305 West Main Road (Route 20)

Westfield, NY • 716-326-2003

www.grapediscoverycenter.com

The Grape Discovery Center is the official Visitor's Center for the Lake Erie Concord Grape Belt, designated a New York State Heritage Area in 2006. Developed by the Concord Grape Belt Heritage Association, it seeks to be an experiential destination that supports and promotes the grape industry through sharing stories and engaging, educating and informing the public about all things grape. Free admission, bus tours welcome.  



MOCKTAIL

Blind Tiger Spirit Free

PAIRING

Crockpot Sweet Potatoes

Pair with Riesling

INGREDIENTS:

- Cooking spray
- 4 pounds sweet potatoes, peeled and chopped into medium cubes
- 4 tablespoons melted butter
- 2 cups packed brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon ground nutmeg (optional)
- Pinch Kosher salt
- 1 ½ cups mini marshmallows
- 1/2 cup whole pecans

DIRECTIONS:

Grease slow cooker bowl with cooking spray and add sweet potatoes. In a medium bowl, combine butter, sugar, cinnamon, vanilla, nutmeg if using, and a pinch of salt. Whisk to combine. Pour over sweet potatoes and toss until they are fully coated. Cook on high for 4 hours, stirring every hour. Remove lid and top with marshmallows and pecans. Cover and cook on high about 10 minutes more or until marshmallows are melted.



21 BRIX WINERY

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

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



MOCKTAIL

Warm Golden Apple Spiced Punch

1 part apple juice, 1 part white grape juice, 1 part lemonade, 2 parts ginger ale, cinnamon sticks.
Combine all ingredients into small pot and warm (do not bring to a boil). Enjoy warm.

PAIRING

Classic Beef Stew

Pair with Ella's Red and Noiret

INGREDIENTS:

3 pounds boneless beef chuck, well-marbled, cut into 1 ½-inch pieces
2 teaspoons salt
1 teaspoon freshly ground black pepper
3 tablespoons olive oil
2 medium yellow onions, cut into 1-inch chunks
7 cloves garlic, peeled and smashed
2 tablespoons Balsamic vinegar
1 ½ tablespoons tomato paste
¼ cup all-purpose flour
2 cups dry red wine
2 cups beef broth
2 cups water
1 bay leaf
½ teaspoon dried thyme
1 ½ teaspoons sugar
4 large carrots, peeled and cut into 1-inch chunks on a diagonal
1 pound small white boiling potatoes (baby Yukons), cut in half
Fresh chopped parsley, for serving (optional)

DIRECTIONS:

Preheat the oven to 325° F and set a rack in the lower middle position. Pat the beef dry and season with salt and pepper. In a large Dutch oven or heavy soup pot, heat 1 tablespoon of olive oil over medium-high heat until hot. Brown the meat in 3 batches, turning with tongs, about 5 minutes per batch; add one tablespoon more oil for each batch. (To sear the meat properly, do not crowd the pan and let the meat develop a nice brown crust before turning with tongs.) Transfer meat to a large plate and set aside. Add the onions, garlic and Balsamic vinegar; cook, stirring with a wooden spoon and scraping the brown bits from bottom of the pan, for about 5 minutes. Add the tomato paste and cook for a minute more. Add the beef with its juices back to the pan and sprinkle with flour. Stir with wooden spoon until the flour is dissolved, 1 to 2 minutes. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir with a wooden spoon to loosen any brown bits from the bottom of the pan and bring to a boil. Cover the pot with a lid, transfer to the preheated oven, and braise for 2 hours. Remove the pot from the oven and add the carrots and potatoes. Cover and place back in oven for about an hour, or until the vegetables are cooked, the broth is thickened, and the meat is tender. Remove bay leaf and discard, then taste and adjust seasoning, if necessary. Serve the stew warm - or bring to room temperature and store in the refrigerator until ready to serve. This stew improves in flavor if made at least 1 day ahead. Reheat, covered, over medium heat. Garnish with fresh parsley, if desired.



LIBERTY VINEYARDS & WINERY

2861 US-20 (Main Road) • Sheridan, NY
716-672-4520 • www.libertywinery.com

Because Great Vines Make Great Wines. Liberty Vineyards is family-owned and dedicated to producing award-winning wines to please every palate—from red to white, and from dry to sweet.

Liberty uses locally-grown grapes (most of which are grown in the Burmaster family's own

vineyards—some of which have been in the family since the 1860s). Relax in our beautiful open-air pavilion.

This all-season space has a firepit and can be enclosed in inclement weather. [f](#) [i](#)



MOCKTAIL

Orchard Mockingbird

PAIRING

Chicken Pot Pie Soup

Pair with Diamond or Dry Riesling

INGREDIENTS:

1 refrigerated pie dough
(or use your favorite recipe)
5 tablespoons butter, divided
1 medium onion, chopped
2 medium carrots, cleaned and
chopped into thin slices
2 cloves garlic, minced
2 tablespoons flour
1 ½ cups half and half
1 cup water
4 cups chicken broth
3 medium potatoes, chopped
16 oz. frozen classic mixed
vegetables (corn, carrots, peas,
green beans)
2 cups rotisserie chicken
(chopped in small pieces)
2 stalks celery, chopped

2 tablespoons fresh Italian parsley, chopped (if desired)

1 ½ teaspoons salt

1/4 teaspoon ground black pepper

1/4 teaspoon paprika

DIRECTIONS:

Preheat oven to 425° F. Line a large baking sheet with parchment paper. Roll out pie dough to a 1/8" thickness. Melt 1 tablespoon butter in microwave. Lightly brush melted butter over pie crust, sprinkle lightly with sea salt, and bake until golden brown, about 15 to 20 minutes. Let cool, then break into pieces. Set aside. In a large Dutch oven, melt 4 tablespoons butter over medium heat. Add onion, sliced carrots and celery and cook until the vegetables are crisp-tender, about 5 minutes. Stir in garlic and cook another minute or two. Stir in 2 tablespoons flour and cook until golden brown, about 1 minute. Add the water, chicken broth and potatoes. Bring to simmer, then reduce heat and continue to cook until potatoes are tender (about 20 minutes). Add the salt, pepper, paprika, frozen vegetables, chopped chicken, and half and half. Continue cooking until frozen vegetables are tender and soup is hot throughout. Dish soup into bowls, garnish with parsley, and serve with pie crust dippers.



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