

6 MILE CELLARS WINERY

Zucchini Crisp

Pair with Derby White



INGREDIENTS:

Filling

8 cups peeled zucchini sliced into rings - seeds removed
2/3 cup lemon juice
1 cup granulated sugar
1/2 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg

Crust

4 cups flour
2 cups granulated sugar
1 cup quick oats
2 teaspoon baking powder
1 1/2 cups butter, chilled
1 teaspoon cinnamon

DIRECTIONS:

Filling

Choose large zucchini. Slice into thin slices. In large saucepan over medium heat add zucchini, lemon juice, white sugar, brown sugar, cinnamon, nutmeg. Cook for 20 minutes until zucchini is soft. Remove from heat and set aside.

Crust

Preheat oven to 375° F. Prepare 10 x 15 baking dish. In a large bowl, combine flour, sugar, oats, baking powder and cinnamon. Crumble chilled butter into flour mix until mixture resembles coarse crumbs or pea size bits. Stir 1/2 cup of flour mixture into cooled zucchini mixture. Press half of remaining flour mixture into bottom of baking dish and bake 10 minutes. Carefully remove from oven and spread zucchini mixture over top of crust and sprinkle remaining butter mixture over zucchini. Bake 35-45 minutes until top is golden brown. Serve warm with ice cream or whipped topping.

21 BRIX WINERY

Marquis Cream Cheese Frosted Pumpkin Squares

Pair with Apple Cider Sangria



INGREDIENTS:

2 cups flour
1 cup white sugar
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1 teaspoon cinnamon
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1- 15 oz. can pumpkin

2 eggs
1/2 cup canola oil
1 teaspoon vanilla

Frosting

4 oz. cream cheese, softened
2 tablespoons unsalted butter, softened
1 - 2 teaspoons vanilla extract
3 - 3 1/2 cups powdered sugar
1/4 cup 21 Brix Marquis

DIRECTIONS:

Preheat oven to 350° F. Lightly spray a 9 x 9 inch pan with cooking spray and then set aside. In a large bowl, whisk together flour, sugar, ground ginger, ground cloves, cinnamon, baking powder, salt and baking soda. Using a stand mixer, combine the eggs, vanilla, oil and pumpkin on medium speed until light and fluffy. Hand stir in the dry ingredients until combined. Pour batter into the prepared pan and bake 30 - 35 minutes or until a toothpick inserted in the middle comes out clean. Cool completely and then frost with the Marquis Cream Cheese frosting.

Frosting

Combine the cream cheese and butter in a medium bowl with a hand mixer until smooth. Add the sugar and vanilla and mix again. Add the Marquis wine to the frosting. If the frosting seems thick, add more wine and if the frosting seems too thin, add more sugar.

ARROWHEAD WINE CELLARS

Pumpkin Bars

Pair with Arrowhead Wine Cellars Apple Spice Wine



INGREDIENTS:

- 4 large eggs, room temperature
- 1-2/3 cups sugar
- 1 cup canola oil
- 1 can (15 oz.) pumpkin
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt

Icing

- 6 oz. cream cheese, softened
- 2 cups confectioner's sugar
- 1/4 cup butter, softened
- 1 teaspoon vanilla extract
- 1 to 2 tablespoons 2% milk

DIRECTIONS:

In a bowl, beat the eggs, sugar, oil, and pumpkin until well blended. Combine the flour cinnamon, baking powder, baking soda and salt; gradually add to pumpkin mixture and mix well. Pour into an ungreased 15x10x1-in. baking pan. Bake at 350° F for 25 - 30 minutes or until set. Cool completely.

Icing

Beat the cream cheese, confectioners' sugar, butter, and vanilla in a small bowl. Add enough milk to achieve spreading consistency. Spread icing over bars. Store in the refrigerator.

Enjoy with a warm glass of Arrowhead Wine Cellars Apple Spice Wine.

ARUNDEL CELLARS & BREWING CO.

Beef and Butternut Squash

Harvest Stew

Pair with Arundel Cellars Chardonnay Reserve



INGREDIENTS:

- 3 tablespoons olive oil
- 1 onion, peeled and chopped
- 2 cloves of garlic crushed
- 1 tablespoon minced fresh rosemary
- 1 teaspoon dried thyme
- 2 pounds stew beef, cut into 2-inch cubes
- 1/2 teaspoon salt, plus more to taste
- 1/2 teaspoon freshly ground black pepper, plus more to taste
- 1 tablespoon corn starch
- 1 cup Arundel Cellars Falcon Red
- 1 pound butternut squash, peeled and diced
- 1/4 cup chopped sun-dried tomatoes
- 3-4 cups beef broth
- 2 tablespoon fresh chopped flat-leaf parsley
- Crusty bread for serving

DIRECTIONS:

In a large soup pot heat 3 tablespoons of olive oil over medium heat. Add the onions, garlic, rosemary, and thyme and saute until the onions are tender, about 2 min. Meanwhile, in a medium bowl, toss the beef cubes in salt, pepper, and corn starch. Turn the heat up to medium-high and add the beef to the pot. Cook until the beef is browned and golden around the edges, about 5 min. Add the wine and gently stir up all the brown bits off the bottom of the pot. Add the butternut squash and sun-dried tomatoes and stir to combine. Add enough beef broth to just cover the beef and squash. Bring the stew to a boil over high heat, then reduce the heat to low and simmer, covered for about 1 hour. Season the stew with additional salt and pepper to taste. Sprinkle with the chopped parsley. Serve with crusty bread and a glass of Arundel Cellars Chardonnay Reserve.

CELLAR '54

Apricot Crumble Bars

Pair with Riesling



INGREDIENTS:

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| 1 1/2 cup all-purpose flour | 1/2 cup rolled oats |
| 1 cup almond flour (or replace with additional all-purpose flour) | 1/2 cup almonds (chopped finely - toasted preferred) |
| 2/3 cup sugar | 1/4 cup light brown sugar, packed |
| 1/2 teaspoon salt | 1 cup apricot jam |
| 18 tablespoons butter (2 sticks plus 2 tablespoons, softened) | 4 oz. dried apricots diced (1/2 cup) |
| | 1 tablespoon lemon juice (or orange) |

DIRECTIONS:

Preheat oven to 375° F. Line a 9x13 pan with parchment paper or foil. Spray the dish with non stick spray. In a large bowl, whisk together the flour, almond flour, sugar, and salt. Using a stand mixer or electric mixer, beat 16 tablespoons (2 sticks, 1/2 pound) of butter at low speed into the flour until it is incorporated and looks like wet sand (alternatively, do this in a large bowl with your fingers, squishing the butter into the flour). Remove one cup of the flour mixture for the topping and set aside. Take the remaining flour mixture and press it into an even layer across the bottom of the dish. Bake the bottom crust in the dish until the edges just start to brown, approximately 15 minutes. While the bottom crust is baking, combine the reserved flour mixture, oats, almonds, and brown sugar in a medium bowl. Stir to combine. Add the remaining 2 tablespoons of butter to the almond mixture and pinch it to combine, making clumps of the streusel. Set aside. In a small bowl, combine the apricot jam, diced apricots, and lemon juice. Stir to combine. When the bottom crust has been removed from the oven, spread the apricot jam mixture across the warm crust. Then sprinkle the streusel mixture across the top. Bake the crumble bars for approximately 20-25 minutes until the top is browned and the edges of the apricot mixture are bubbling. Let cool completely or until just slightly warm, approximately 2 hours. Use the foil or parchment to remove the bars from the dish and cut into pieces. Re-warm if desired in pieces or as a whole. Serve with ice cream or whipped cream if desired.

COURTYARD WINERY

Game Day Bacon Cheeseburger Dip

Pair with Beach Glass Red



INGREDIENTS:

| | |
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| 1/2 pound ground beef | 3/4 cup mozzarella, shredded |
| 6 strips bacon, cut into 1-inch pieces | 3/4 cup sharp cheddar cheese, shredded |
| 1 small onion, diced | 1 tablespoon Worcestershire sauce |
| 1 clove garlic, chopped | 2 tablespoons ketchup |
| 4 oz. cream cheese, room temperature | 1 teaspoon mustard |
| 1/2 cup sour cream | |
| 1/4 cup mayonnaise | |

DIRECTIONS:

Cook the ground beef in a skillet over medium heat, set it aside and drain the grease from the pan. Cook the same bacon in the pan until crispy, about 6-10 minutes, set aside and drain but reserve a tablespoon of the grease. Add the onion to the pan with the bacon grease and sauté until tender, about 5-7 minutes. Add the garlic and sauté until fragrant, about a minute, being careful not to let it burn. Mix the ground beef, bacon, onions and garlic, cream cheese, sour cream, mayonnaise, 1/2 cup of the mozzarella cheese, 1/2 cup of the cheddar cheese, Worcestershire sauce, mustard, and ketchup together in a large bowl and pour it into a baking dish (I used a pie dish). Bake in a preheated 350° F oven until the top starts turning a light golden brown and bubbling, about 20-25 minutes. A few minutes before it is done, add 1/4 cup of cheddar cheese and 1/4 cup of mozzarella cheese to the top and stick it back in the oven just until cheese is melted (be careful not to let it burn).
Serve warm with tortilla chips.

HERITAGE WINE CELLARS

Pumpkin Chili

Pair with Isabella wine



INGREDIENTS:

1/2 tablespoon olive oil
1 pound ground beef*
1 green pepper, diced
1 onion, diced
2 tablespoon chili powder
1 tablespoon cumin
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon salt

Optional, for more heat:

1/2 teaspoon smoked paprika,
1/4-1/2 teaspoon chipotle
chili powder
1 (15 oz.) can pumpkin puree
(NOT pie filling)
1 (15 oz.) can pinto beans,
not drained
1 (15 oz.) can black beans,
not drained
1 (28 oz.) can diced tomatoes,
not drained (I like fire-roasted)

For Garnish:

Chopped cilantro, sliced green onions or snipped chives, diced avocado, sour cream, yogurt, cheese, or dairy-free cheese, as desired.

DIRECTIONS:

In a large soup pot, brown ground beef with pepper, onion, and a drizzle of olive oil. As the meat and veggies are cooking, sprinkle over chili powder, cumin, garlic powder, onion, powder, smoked paprika an/or chipotle chili powder (if using), and salt. When the meat is cooked through and the veggies are tender (10-15 minutes), add pumpkin puree, undrained beans, and the tomatoes with their juice to the pan. Cover and simmer 15-20 minutes, or until ready to eat.

JOHNSON ESTATE WINERY

Indian Chicken & Vegetable Curry

Pair with Feelings Creek Traminette



INGREDIENTS:

2 pounds chicken thighs, cubed

Marinade

1 tablespoon minced garlic
1 tablespoon ground fresh ginger
2 tablespoons plain yogurt
1 teaspoon lemon juice
1 tablespoon coriander powder

Sauce

2 tablespoons cooking oil (vegetable)
2 small onions chopped
1/2 teaspoon cumin
1 sprig curry leaf
1 teaspoon ground fresh ginger
2 tablespoons coriander powder
1/2 tablespoon. garam masala
1/4 teaspoon turmeric powder
5 tablespoons coconut milk
1 bunch cilantro
2 sprigs of mint

DIRECTIONS:

Combine all marinade ingredients with chicken and allow to marinate for a minimum of 20 minutes. In a large skillet on medium heat, sauté all dry sauce ingredients in the oil. When the onion is translucent and herbs are fragrant, add coconut milk and bring to a low boil. Add chicken marinade mixture to a pan and simmer on low for 12-15 minutes, stirring frequently. Add fresh chopped mint and cilantro. Serves four.

LAKEVIEW WINE CELLARS

Riesling and Peach Glazed Ham

Pair with Lakeview Riesling or Shipwreck White



INGREDIENTS:

- 1 (5-6 pound) fully cooked ham
- 1 (18 oz.) jar peach preserves
- 1 cup Riesling wine
- 1/2 cup brown sugar
- 1/3 cup stone ground mustard
- 3 cloves garlic, minced
- 2 sprigs fresh thyme

DIRECTIONS:

Preheat oven to 400° F and line a roasting pan with foil. Place ham on roasting rack inside roasting pan and use a sharp knife to score the outer layer of fat, tracing lines with your knife without cutting too deep into the meat. In a large saucepan over medium-high heat, bring wine, thyme and garlic to a boil. Reduce heat to low and simmer until reduced to 2/3 cup. Remove thyme sprigs and stir in peach preserves, brown sugar, and mustard until smooth. Remove glaze from heat. Brush 1/2 of the glaze over the ham and bake for 1 hour and 30 minutes, continuing to brush with remaining glaze every 30 minutes. Tent ham with foil and bake until thickest part of meat reaches 140° F. Remove from oven and let rest 10 - 15 minutes before slicing.

LIBERTY VINEYARDS & WINERY

Vanilla and Ginger Scones

Pair with Traminette wine



INGREDIENTS:

Scones

- 2 cups flour
- 1/4 cup firmly packed brown sugar
- 2 1/2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1 1/2 teaspoon cinnamon
- 1/4 teaspoon sea salt
- 6 tablespoons cold butter
- 3/4 cups heavy whipping cream
- 1 large egg (brought to room temperature)

DIRECTIONS:

Preheat oven to 400° F. Whisk the first six ingredients together in a large bowl. Slice butter into pieces and cut into mixture. Continue until mixture resembles coarse crumbs. In a small bowl, whisk 3/4 cups whipping cream, egg, molasses and syrup together. Stir this into the crumb mixture just until moistened. On a parchment-lined baking sheet, drop dough by 1/4 cups (if necessary, form into evenly-shaped mounds). Bake until golden brown, approximately 15 minutes. Remove from oven and let cool on the pan for a few minutes, then move to parchment paper on counter to continue cooling. In a small bowl, combine confectioners' sugar, 1/4 cup whipping cream, vanilla and salt; stir until smooth. Drizzle over cooled scones; sprinkle with ginger pieces. Allow to set. Enjoy with a glass of Liberty Vineyards Traminette wine.

1/4 cup molasses

1 1/2 tablespoons
maple syrup

Glaze

- 1 cup confectioners sugar
- 1/4 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 1/8 teaspoon sea salt
- 1/2 cup crystallized ginger slices, finely chopped

MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS & BREWING

Butternut Squash and Apple Crostini

Pair with Mazza Chautauqua Cellar's Riesling



INGREDIENTS:

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| 1/2 butternut squash (peeled and small diced) | 1/4 cup brown sugar |
| 2 Gala apples (peeled and small diced) | 1 tablespoon lemon juice |
| 1 teaspoon minced garlic | 3 oz. olive oil |
| 1 tablespoon butter | Salt and black pepper - to taste |
| 1/4 teaspoon ground nutmeg | 1 French baguette (sliced thin) |
| 1/2 cup onion (small diced) | 1 tablespoon parsley |
| | 4 oz. ricotta cheese |

DIRECTIONS:

Preheat oven to 400° F. Take butternut squash and toss with 1 oz. of olive oil and sprinkle with salt and black pepper and bake in oven until tender and starting to brown. Around 20 to 30 minutes. While the squash is cooking sauté the onions and garlic in the butter for about 5 minutes and then add apples and nutmeg. Cook until onions are translucent and apples are tender then add lemon juice and brown sugar and toss well until brown sugar is dissolved then let cool for about 10 minutes. When the squash is done let cool for 10 minutes and then add to the onion and apple mixture and let cool in the fridge. While the mixture is cooling lay out the sliced baguettes on a sheet pan and drizzle with olive oil then sprinkle with salt, black pepper and parsley. Bake in oven for around 7 to 10 minutes checking often and bake until light golden brown. Pay close attention after the first 5 minutes as depend on oven they could take a minute or 2 less or more. While they are cooling take ricotta cheese and sprinkle a pinch of salt and black pepper in and mix well. Taste and adjust with more if needed. When the Crostini are done let cool and then take the ricotta cheese and spread a thin layer on the Crostini and add 1 tablespoon of the butternut squash and apple mixture on top and enjoy.

MAZZA VINEYARDS

Apple Cup Cake Muffin

Pair with Mazza Vineyards Chardonnay



INGREDIENTS:

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| 2 1/4 cup flour |
| 1 1/2 teaspoon baking soda |
| 1 1/4 teaspoon baking powder |
| 3/4 teaspoon nutmeg |
| 3/4 teaspoon cinnamon |
| 2 sticks unsalted butter |
| 1 1/2 cup sugar |
| 3 eggs |
| 1 tablespoon vanilla |
| 3/4 cup sour cream |
| 1 1/2 large Gala apple (small diced) |

Cream Cheese Frosting

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|-----------------------|
| 8 oz. cream cheese |
| 4 tablespoons honey |
| 1 tablespoon cinnamon |
| 1/8 teaspoon nutmeg |

DIRECTIONS:

Preheat oven to 350° F. In a medium bowl stir flour, baking powder, baking soda, cinnamon and nutmeg until combined. In a separate bowl beat butter and sugar until light and fluffy. Then beat in eggs, sour cream and vanilla until combined. Then mix in flour mixture a little at a time until just combined (don't over mix). Slowly fold in apples. Line cupcake/muffin pans with cupcake liners and fill almost to the top of the liners. Bake for around 20 to 25 minutes or until a toothpick comes out clean. Remove from pans and let cool. While they are cooking whip the cream cheese, honey, cinnamon and nutmeg until fluffy and set aside. When the cupcake muffins are cooled spread the frosting on top and enjoy.

NOBLE WINERY

Cranberry & Port Saucy Meatballs

Pair with Delaware Wine



INGREDIENTS:

- 2 packages (22 oz. each) of frozen fully cooked Angus beef meatballs
- 1 can (14 oz.) jellied cranberry sauce
- 1 cup ketchup
- 3 tablespoons of dark brown sugar
- 1 tablespoon of lemon juice
- 1/4 cup of Noble Winery Old Portage Port

DIRECTIONS:

Prepare meatballs according to package directions. In a large skillet, cook and add remaining ingredients over medium heat until well blended. Stir in meatballs and simmer for 25 minutes.

PENN SHORE VINEYARDS

Bangin' Black Bean Soup

Pair with Penn Shore Red Wine



INGREDIENTS:

- 32 oz. of beef broth
- 15 oz. can of seasoned black beans
- 1 small boil-in bag of rice
- 1 jar of salsa (medium – thick and chunky)
- 1 pound of hamburger

DIRECTIONS:

Brown the hamburger in a medium pan. Cook the rice per the instructions. Add all the ingredients including the cooked hamburger and rice. Let simmer all together for 30 minutes. Top with a dollop of sour cream to serve.

PRESQUE ISLE WINE CELLARS

Cranberry Brie Bites

Pair with Riesling 2020



INGREDIENTS:

- 1 (8 oz.) puffed pastry
- Cooking spray, for pan
- Flour, for surface
- 1 (8 oz.) wheel of brie
- 1/2 cup whole berry cranberry sauce
- 1/4 cup chopped pecans
- 6 sprigs of rosemary, cut into 1" pieces

DIRECTIONS:

Preheat oven to 375° F and grease a mini muffin tin with cooking spray. On a slightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary. Bake until the crescent pastry is golden, about 15 minutes.

SOUTH SHORE WINE COMPANY

Autumn Squash Soup

Pair with South Shore Wine Company's
Gruner Veltliner



INGREDIENTS:

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|----------------------------------|----------------------------|
| 3 cups acorn squash | 1/4 teaspoon nutmeg |
| 3 cups butternut squash | 1/4 teaspoon cinnamon |
| 2 cups onions (diced) | 1 teaspoon minced garlic |
| 2 tablespoons olive oil | 1/4 teaspoon ground ginger |
| 2 tablespoons butter (melted) | 3 cups chicken stock |
| 1 tablespoon salt | 4 tablespoons honey |
| 1/2 teaspoon white pepper | 4 oz. heavy cream |

DIRECTIONS:

Cut both squashes in half and scoop out seeds. Brush with melted butter and sprinkle with salt and pepper. Place cut side down on a sheet pan and bake in the oven at 400° F for 30 to 45 minutes or until fork tender. While the squash are cooking sauté onions, ground ginger, cinnamon, nutmeg and leftover white pepper and salt in olive oil until onions are translucent. Then place onions into blender and add 1 cup of the chicken stock and puree. Add the pureed onion mixture into pot and then rinse out the blender with the remaining 2 cups of stock. When squash are done let rest for a few minutes and scoop out and measure. Then place squash into the pot with the onion puree and add the honey. Bring to a low simmer and simmer for 10 minutes and then add heavy cream mixing well with a whisk. Leave the soup on the stove to simmer lightly for about 5 minutes and then remove from heat. Enjoy!

SPARKLING PONDS WINERY

Ginger Apple Cheesecake Turnover

Pair with Gewurztraminer



INGREDIENTS:

Pastries

- 2 sheets frozen puff pastry
- 8 oz. cream cheese, room temperature
- 1 teaspoon vanilla extract
- 1/2 cup granulated sugar
- 2 tablespoons milk or half and half
- 1 large can of your favorite canned apple pie filling
- 8 teaspoons granulated sugar

Ginger Glaze:

- 2 tablespoons candied ginger (more or less to your spiced liking)
- 1/2 teaspoon vanilla extract
- 1/4 cup sugar
- 1 stick of salted butter

DIRECTIONS:

In a medium sized bowl, beat cream cheese, sugar, vanilla extract and milk (or half and half) together, using an electric mixer. Mix filling for 2-3 minutes, until mixture is very smooth and sugar has dissolved. Set mixture aside, once spreadable. Remove a two sheets of puff pastry from freezer, and let it thaw slightly (for about 15 minutes) before unfolding it. While dough thaws, preheat oven to 400° F. Once dough is slightly thawed, gently unfold it. Press dough together where any line perforations may be, to form two individual large pieces. Place the first sheet of dough onto a parchment paper lined baking sheet. Spread cream cheese cheesecake filling onto this sheet. Top cheesecake filling with apple pie filling. Top with second puffed pastry sheet. Prepare glaze – In a sauce pan combine candied ginger, vanilla, sugar and salted butter. Heat and stir till all is dissolve and combined. Brush 1/2 of candied ginger glaze over top sheet of puffed pastry. Place baking sheet into preheated oven. Bake pastry at 400° F for 13-14 minutes. The pastries should turn a beautiful golden brown, and be slightly crispy around the edges, and should have risen a bit, when done. Remove baking pan from oven. While the pastries are cooling. Cut into desired size and brush the remaining half of glaze mixture onto each piece.

WILLOW CREEK WINERY

Tasty Turkey Soup

Pair with Cranberry Orange Fuzzy Cat Mimosa's



INGREDIENTS:

2 cups turkey light meat,
skinless, cooked and cubed
3 cups water
1/2 cup celery, sliced
10 oz. frozen mixed
vegetables, thawed
14 1/2 oz. chicken broth
1 teaspoon poultry seasoning
1/2 teaspoon black pepper
1 cup pasta noodles, uncooked
Fresh parsley leaves for flavor
and garnish (optional)

DIRECTIONS:

In a 4-quart saucepan,
combine turkey, water, celery,
mixed vegetables, broth,
poultry seasoning, and black
pepper. Cook on high heat,
stirring occasionally, until
mixture comes to a full boil.
Add pasta and reduce heat
to low. Cover and continue
cooking, stirring occasionally,
until pasta is tender.

Optional - Add fresh parsley
before serving.

Cranberry Orange Fuzzy Cat Mimosa's

INGREDIENTS:

2 cups fresh or frozen cranberries
3 cups orange juice
2 tablespoons lemon juice
3 bottles chilled Willow Creek Winery Fuzzy Cat Carbonated Wine

DIRECTIONS:

Place cranberries and 1 cup orange juice in a blender; cover and process until pureed, stopping to scrape down sides of jar with a rubber spatula as needed. Add lemon juice and remaining orange juice; cover and process until blended. Pour 1/3 cup cranberry mixture into wine glass. Top with 3/4 cup Willow Creek Fuzzy Cat Carbonated Wine!

YORI WINE CELLARS

Creamy White Wine Pesto Pasta

Pair with Riesling



INGREDIENTS:

16 oz. Alfredo sauce
1/2 cup dry white wine
1 teaspoon minced garlic
2 teaspoons basil pesto
2 cups broccoli florets

DIRECTIONS:

Cook in a saucepan over medium heat until it begins bubbling, then simmer on low for 15-20 minutes. Stir in pesto when sauce is thoroughly heated. While sauce is simmering: cook 1 pound penne pasta according to box. Steam & drain broccoli. Lightly toss sauce into pasta & broccoli and top with freshly grated Parmesan cheese.