

**6 MILE CELLARS WINERY**  
**Geisenheim Glühwein**



**INGREDIENTS:**

1 bottle 750ml Geisenheim  
(or sub another German White Wine)

1/2 cup of sugar

4 cinnamon sticks

3 whole cloves

1/2 of a sliced orange

1/4 of a sliced lemon

2 ½ whole allspice seeds

1 cardamom pod

*Optional: add up to a cup of orange juice  
for more citrus flavor*

**DIRECTIONS:**

Heat the wine and sugar in a pot over low heat. Stud the orange slices with the cloves and add the orange slices, lemon slices, cinnamon, allspice and cardomom pods to the wine. Simmer for minimum 45 minutes, up to 2 hours for a heartier flavor. Enjoy!

**21 BRIX WINERY**  
**Apple Cider Sangria**



**INGREDIENTS:**

1 bottle apple wine

1 bottle Barry's Blanc

1 gallon apple cider

*Optional: cinnamon stick, caramel, apple slices*

**DIRECTIONS:**

Combine the wines and cider into a large dispenser or carafe, stir to combine evenly. Served chilled with cinnamon sticks, caramel or apple slices as garnish.

**SPARKLING PONDS WINERY**  
**BBQ Cocktail Meatballs**

*Pair with Ladies First*



**INGREDIENTS:**

2 cups Welch's Grape Jelly

1 ½ cups Heinz Chile Sauce

1 cup Sparkling Ponds Ladies First Concord Wine

2 ½ pounds cocktail size frozen meatballs

**DIRECTIONS:**

Mix the first 3 ingredients in a large crock pot. Add the meatballs and cook on high for 1 hour or on low for 3 hours.

## ARROWHEAD WINE CELLARS

### Root Beer Float Cake made with Mobilia Farms Root Beer

*Pair with one of our white wines*



#### INGREDIENTS:

- 1 (18.25-ounce) package yellow cake mix
- 1 (12-fluid ounce) bottled or canned root beer
- 1/4 cup vegetable oil
- 3 eggs
- 3 tablespoons root beer, for drizzling over the cake

#### Root Beer Glaze (Optional)

- 1/2 cup powdered sugar
- 3 tablespoons of root beer

#### DIRECTIONS:

Preheat the oven to 350°F. Grease the bottom of a 10-inch Bundt pan with butter or oil and lightly coat with flour. In a medium bowl, whisk together the cake mix, 12 ounces of root beer, oil, and eggs until the mixture is smooth and well-combined. Pour the batter into the greased Bundt pan. Bake for 35 to 40 minutes. To check for doneness, insert a toothpick into the center of the cake – if it comes out clean, it's done baking. Flip the pan onto a wire rack and let the cake cool completely while in the pan. Using a knife or skewer, poke holes into the cake, with a 2-inch space in between. Remove the cake from the pan. Loosen the sides with a knife or flat spatula if needed. Drizzle 3 tablespoons of root beer over the poked cake. If making a root beer glaze, stir together powdered sugar and 3 tablespoons of root beer until smooth. Spread glaze over the cake. Slice, serve, and enjoy with a glass of Arrowhead Wine Cellar's white wines.

## ARUNDEL CELLARS & BREWING CO.

### Chicken Tortellini Soup

*Pair with Vignoles*



#### INGREDIENTS:

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 3 stalks of celery, sliced
- 3 cloves of garlic, finely chopped
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon red pepper flakes
- 3 quart chicken broth
- 1 cup Arundel Vignoles wine
- 3 1/2 cups shredded cooked chicken
- 1 (20 oz) package refrigerated cheese tortellini
- 1/4 cup chopped fresh parsley

#### DIRECTIONS:

Heat the olive oil in a medium Dutch oven over medium heat. Add the onions, carrots, and celery. Cook, stirring frequently, until vegetables start to soften, about 5-7 minutes. Add the garlic and other spices and stir to incorporate. Stir in the chicken broth and wine and bring to a boil. Add the chicken and the tortellini and simmer until heated through, about 3-5 minutes. Sprinkle with fresh parsley and serve with a glass of Arundel Cellars Vignoles wine.

## CELLAR '54

### Fall Butternut Squash Bruschetta

*Pair with Traminette*



#### INGREDIENTS:

- 2 cups of diced butternut squash
- 1 cup of diced apples
- 4 tablespoons of olive oil
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 teaspoon salt
- 1 teaspoon of black pepper
- 8 slices of French bread
- 1 cup of ricotta cheese
- 2 tablespoons of balsamic glaze

#### DIRECTIONS:

Preheat the oven to 425°F. Toss the butternut squash and apples with 2 tablespoons of olive oil, ground cinnamon, nutmeg, all spice, salt and black pepper. Place evenly on a baking sheet and bake for 15 minutes. While the squash mixture is roasting, brush the slices of bread with the remaining olive oil. Set aside. Place the slices of bread in the oven for 4-5 minutes, or until fully toasted. Remove the bread from the oven and top with ricotta cheese and the squash mixture. Drizzle with balsamic glaze. Serve and enjoy!

## COURTYARD WINERY

### Mini Snickerdoodle Pumpkin Pie

*Pair with Apple-A-Peel (Spiced Apple Wine)*



#### INGREDIENTS:

##### Snickerdoodle Layer

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups packed light brown sugar
- 1 cup butter, at room temperature
- 2 large eggs
- 1 tablespoon vanilla extract

##### Pumpkin Pie Layer

- 1 cup all-purpose flour
- 1 cup white sugar
- 1/2 cup butter, at room temperature
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 2 large eggs
- 1 1/2 cups canned pumpkin puree

##### Topping

- 2 tablespoons sugar
- 2 tablespoons cinnamon

#### DIRECTIONS:

Preheat oven to 350°F. Lightly grease a 9x13 inch pan, set aside.

##### Snickerdoodle Layer

In large bowl, beat together butter, sugar, egg and vanilla until smooth. Stir in the flour, baking powder and salt until well blended. Spread evenly in prepared pan.

##### Pumpkin Pie Layer

Beat together butter and sugar. Add the rest of the ingredients and mix until well combined. Pour over the first layer.

##### Topping

Combine sugar and cinnamon and sprinkle evenly over the top of the batter.

Bake for 35-40 minutes, or until a toothpick inserted into the center of the pan comes out clean. Let the bars cool completely and cut with biscuit cutter or knife into preferred shape (round or square). Store in air-tight container.

## DRIFTWOOD WINE CELLARS

### Warm Apple Butter Parfait

*Pair with Accidentally on Purpose*



#### INGREDIENTS:

Vanilla ice cream

Apple butter (store bought, or make our recipe)

Granola (store bought, or make our recipe)

#### Apple Butter

6 cups peeled and  
diced apples

1/4 teaspoon nutmeg

1 tablespoon cinnamon

1/4 cup brown sugar

1/4 cup granulated sugar

2 tablespoons  
all-purpose flour

1/2 teaspoon vanilla

#### Caramel

1/2 cup salted butter

1 1/2 cups brown sugar

3/4 cups corn syrup

14 oz. can sweetened  
condensed milk

3 teaspoons vanilla

3 teaspoons caramel flavoring

1/2 cup white wine or our  
Accidentally on Purpose wine

#### Granola

1 1/2 cups old fashion oats

1/2 cup unpacked  
brown sugar

1/8 teaspoon allspice

1/2 teaspoon cinnamon

4 tablespoons cold butter  
cut into pats

1 tablespoon flour

#### DIRECTIONS:

##### Apple Butter

Put all the ingredients in a bowl and mix together, let sit 2 minutes. Place in crock pot on high for 2 hours or until it reaches a smooth consistency. Let cool a bit before using.

##### Granola

Preheat oven to 300°F. Put all ingredients into a bowl and combine with a fork. Place parchment paper on a cookie sheet, place mixture on sheet and make sure to spread it out evenly. Cook for 30 minutes or until golden brown. After cooked, set aside and let cool completely.

##### Caramel

In a medium saucepan melt butter over medium heat. Add brown sugar, condensed milk, and corn syrup. Stir to combine. Stir constantly until mixture comes to a light boil with just a few bubbles popping through the surface. Remove from heat and add vanilla. Stir to combine.

##### Parfait Assembly

In a small container or bowl, add warm apple butter and a scoop of vanilla ice cream. Top with granola and put a swizzle of caramel on top. Enjoy with your favorite glass of wine.

**HERITAGE WINE CELLARS**  
**Pumpkin Cheesecake Mousse**  
*Pair with Moscato*



**INGREDIENTS:**

- 8 ounces cream cheese softened
- 1 cup brown sugar
- 2 teaspoons pumpkin pie spice
- 15 ounces pure 100% pumpkin puree
- 1 pint whipping cream
- 1/4 cup white sugar
- 2 teaspoons vanilla
- 1 tub of Philadelphia No Bake Original Cheesecake Filling
- Cinnamon for garnish

**DIRECTIONS:**

In a medium size bowl, whip together the cream cheese, brown sugar, and pumpkin pie spice until light and fluffy and completely blended. Add the pumpkin puree and mix until combined. In a separate bowl, whip together the whipping cream, sugar, and vanilla until it becomes thick and stiff peaks form. Fold together about 3/4 of the whipped topping you made in step 3 with the pumpkin cheesecake mixture until completely mixed in. Fill individual cups half full with the cheesecake filling, then top with the pumpkin mousse. Use the remaining 1/4 of the whipped topping to top the mousse. Chill for 30 minutes then garnish with cinnamon before serving.

**JOHNSON ESTATE WINERY**  
**Jambalaya with Chicken & Andouille Sausage**  
*Pair with Founders' Red*



**INGREDIENTS:**

- 2 tablespoons bacon fat or olive oil, divided
- 1 tablespoon Cajun seasoning
- 10 ounces andouille sausage, sliced into rounds
- 1 pound boneless skinless chicken breasts, cut into 1 inch pieces
- 1 onion, diced
- 1 small green bell pepper, diced
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 1 (16 ounce) can crushed Italian tomatoes
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon ground black pepper
- 1 teaspoon salt
- 1/2 teaspoon hot pepper sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon file powder
- 1 1/4 cups uncooked white rice
- 2 1/2 cups chicken broth
- Chopped chives or scallions

**DIRECTIONS:**

Cook the meat: Season the sausage and chicken pieces with Cajun seasoning. Sauté the sausage until browned, then remove with a slotted spoon and set aside. Sauté chicken until lightly browned on all sides. Remove with a slotted spoon and set aside. Cook the vegetables: In the same pot, sauté the onion, celery, bell pepper, and garlic until tender. Stir in the crushed tomatoes and seasonings. Add the meat and cook for 10 minutes. Add the rice: Stir in the rice and chicken broth. Bring to a boil, reduce the heat, and cook until the liquid is all absorbed. Serve rice and meats with chives or scallions sprinkled on top for color.

## KINGVIEW MEADHOUSE & WINERY

### Pumpkin Chili

*Pair with Bianca*



#### INGREDIENTS:

2 cloves garlic	1 15 oz. can pumpkin purée
1 yellow onion	1/2 6 oz. can tomato paste
2 tablespoon olive oil	2 cups water
1 lb. ground beef	1 tablespoon chili powder
1 15 oz. can kidney beans, drained	1/2 teaspoon smoked paprika
1 15 oz. can black beans, drained	1 teaspoon ground cumin
1 15 oz. can petite diced tomatoes	1/4 teaspoon garlic powder
	1/2 teaspoon onion powder
	1/4 teaspoon freshly cracked black pepper
	1 teaspoon salt

#### DIRECTIONS:

Mince the garlic and dice the onion. Add the garlic, onion, and olive oil to a large pot. Sauté the onion and garlic over medium heat until the onions are tender (about 5 minutes). Add the ground beef and continue to cook until the beef is browned and cooked through. Add the kidney beans (drained), black beans (drained), diced tomatoes (with juices), puréed pumpkin, tomato paste, water, chili powder, smoked paprika, cumin, garlic powder, onion powder, pepper, and salt to the pot. Stir to combine. Place a lid on top of the pot and allow the chili to come up to a simmer, stirring occasionally. Allow the chili to simmer for 30 minutes. After simmering for 30 minutes, give the chili a taste and add salt if needed. Serve and enjoy!

## LAKEVIEW WINE CELLARS

### Marinated Pork Tenderloin with Cashew Brown Rice

*Pair with Riesling*



#### INGREDIENTS:

##### Pork

- 1 pork tenderloin
- 1 Good Seasons Italian Dressing mix
- Balsamic vinegar

##### Cashew Brown Rice

- 1 tablespoon sesame oil
- 3 tablespoons shallots
- 1 ½ teaspoons minced fresh ginger
- 1 cup uncooked brown rice
- 2 ½ cups chicken stock or broth
- 1 lemon zest (yellow parts only)
- 2 tablespoons minced cilantro leaves
- 3/4 cup cashews, toasted and coarsely chopped

#### DIRECTIONS:

##### Pork

Make marinade using Good Seasons Italian Dressing mix with balsamic vinegar. Pour over pork and marinate for 3 hours. Grill until internal temperature is 150-160°F. Let pork rest for 15 minutes before slicing.

##### Cashew Brown Rice

Heat sesame oil in saucepan, with lid, over low heat. Add shallots and ginger; sauté gently until softened. Add brown rice and stir to coat well. Add stock and bring to a boil; then reduce heat and cover. Simmer until rice is tender and liquid is absorbed, about 45 minutes. Remove from heat. Stir in lemon zest and cashews. Keep warm.

## LIBERTY VINEYARDS & WINERY

### Cinnamon Pear Crumb Bars

*Pair with Sparkling Traminette,  
Sparkling Riesling, or Mimosa*



#### INGREDIENTS:

##### Bars

1 ½ cups all-purpose flour  
¾ teaspoon  
ground cinnamon  
¼ teaspoon salt  
½ cup coconut oil,  
at room temperature  
½ cup packed  
light brown sugar

¼ cup granulated sugar  
1 large egg  
1 teaspoon vanilla extract  
¾ cup sliced almonds  
¾ cup cinnamon pear jam

##### Glaze

⅔ cup powdered sugar  
¼ teaspoon vanilla  
1 tablespoon milk

#### DIRECTIONS:

##### Bars

Preheat oven to 350°F. Grease an 8-inch square baking dish and set aside. In a medium bowl, whisk together the flour, cinnamon, salt and baking powder and set aside. In the bowl of a stand mixer, at high speed, cream the coconut oil, brown sugar, and granulated sugar together until light and fluffy, about 2 to 3 minutes. Add the egg and 1 teaspoon vanilla extract. Mix well. With the mixer on low speed, slowly add the flour mixture. Continue mixing until combined—the dough will be a crumbly texture. Stir in the sliced almonds by hand. Stir the jam in the jar to soften it. Gently press half of the dough mixture into the bottom of the prepared baking dish. Evenly spread jam over the dough. Sprinkle remaining dough over the top, making sure you cover the entire dish. Press dough down gently to form the top layer. Bake 25 to 30 minutes or until the top is golden brown. Cool completely. Drizzle with glaze, if so desired.

##### Glaze

Stir together the powdered sugar, vanilla, and milk (amount of milk may be adjusted to make the glaze thin or thicker, to your taste). Cut into bars and serve. Enjoy!

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

### Sweet Potato Cookie with Bacon

*Pair with Vignoles*



#### INGREDIENTS:

4 ½ cups flour  
2 teaspoons baking soda  
2 teaspoons cinnamon  
1 teaspoon salt  
½ teaspoon ground nutmeg  
4 sticks unsalted butter  
1 ½ cup brown sugar  
1 cup white sugar  
1 ½ cup sweet potato puree  
2 eggs  
2 cups cooked diced bacon

#### Maple Glaze

2 cups powdered sugar  
4 tablespoons maple syrup  
2 tablespoons milk  
1 ½ cups diced cooked bacon

#### DIRECTIONS:

Preheat oven to 375°F. Line baking sheets with parchment paper and set aside. In mixing bowl whisk together flour, baking soda, cinnamon, nutmeg and salt until well mixed. Using a hand mixer cream together brown sugar, white sugar and butter until light and fluffy. Beat in eggs one at a time and then mix in sweet potato puree and vanilla. Once mixed, whisk in dry ingredients until just combined then fold in cooked bacon. Scoop into 1 inch balls and place on baking sheet about 2 inches apart from each other. Bake until golden brown and just set - about 11 minutes. Cool for about 5 minutes on baking pan then transfer to cooling rack and cool completely.

#### Maple Glaze

Stir powdered sugar, syrup, milk and salt together well. Using a spoon place about a quarter sized dollops in the center of the cookies and sprinkle cooked bacon on top. Enjoy.

## MAZZA VINEYARDS

### Roasted Sweet Potato Salad

*Pair with Chardonnay*



#### INGREDIENTS:

- 2 pounds peeled and diced sweet potatoes
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 15 oz. can of black beans, drained and rinsed
- 2 cups frozen sweet corn, thawed
- 1 small diced yellow bell pepper
- 1 small diced green bell pepper
- 1 small diced red bell pepper

#### Dressing

- 5 tablespoons honey
- 2 ½ tablespoons Dijon mustard
- 3 tablespoons lemon juice
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

#### DIRECTIONS:

Preheat oven to 400°F. Toss sweet potatoes in the olive oil and then salt and pepper. Place on sheet tray and spread out and bake in oven just until fork tender around 35 to 40 minutes. Let cool completely. While the sweet potatoes are cooking sauté all three bell peppers for about 5 to 10 minutes or just until tender and then let cool completely. In small bowl whisk together all ingredients for dressing and set aside until the potatoes and peppers are cool. When cool, take sweet potatoes and add peppers, corn and black beans and mix gently together with a spoon then add dressing and mix gently but well. Let sit for about an hour in the fridge and then gently stir again and enjoy.

## NOBLE WINERY

### Apple Churro Cupcakes

**(a gluten free option will be available)**

*Pair with Sweet Seyval*



#### INGREDIENTS:

##### Cake

- 1 package of yellow cake mix
- 1 (3.4 oz.) box instant vanilla pudding (dry)
- 1 tablespoon cinnamon

##### Filling

- Apple pie/donut filling  
(if it contains large pieces put in a food processor)

##### Frosting

- 1/2 cup butter softened
- 8 oz. cream cheese softened
- 3 - 4 cups of powdered sugar
- 1 teaspoon vanilla
- 2 teaspoon cinnamon

#### DIRECTIONS:

Preheat oven to 350°F. Line muffin tins with 16 liners. In a large bowl, prepare cake mix according to directions on package. Stir in pudding and cinnamon. Fill muffin tins about 3/4 full. Bake for approximately 15-18 minutes or until a toothpick inserted in the center comes out clean. Let muffins cool. While muffins are cooling, mix frosting by mixing cream cheese and butter until fluffy. Slowly add sugar, cinnamon and vanilla until well mixed. Transfer into a piping bag and refrigerate while filling cupcakes. Put apple pie filling into a piping bag with a large tip (make sure it is big enough for the small pieces of apple). Pipe filling into each cupcake. Frost each filled cupcake. You can sprinkle cinnamon sugar on the top before filling for a special look.



## PENN SHORE VINEYARDS

### Mushroom and Butter Spaetzle

*Pair with Noiret*



#### INGREDIENTS:

2 ¼ cups all-purpose flour	2 teaspoons parsley
1 teaspoon kosher salt	4 tablespoons (1/2 stick) butter, divided
1/4 teaspoon ground white pepper	2 tablespoons extra-virgin olive oil, divided
1/8 teaspoon ground nutmeg	8 oz. mushrooms, thinly sliced
3 large eggs	1 medium onion, chopped
3/4 cup whole milk	3/4 cup (or more) low-sodium chicken broth

#### DIRECTIONS:

Blend flour, salt, pepper, and nutmeg in large bowl. Whisk in eggs and milk, forming soft batter. Mix in half the parsley. Bring large pot of salted water to boil. Butter large bowl. Working with 1/3 cup batter at a time and using rubber spatula, press batter directly into boiling water through 1/4" holes on coarse grater, strainer, or wide ladle. Stir spaetzle to separate and boil 2 minutes. Using fine sieve, scoop spaetzle from pot, drain well, and transfer to buttered bowl. (Do ahead: Can be prepared 3 hours ahead. Let stand at room temperature.) Melt 2 tablespoons butter with 1 tablespoon oil in heavy large skillet over medium heat. Add mushrooms; sauté until beginning to soften, about 4 minutes. Add onion; sauté until beginning to soften, about 5 minutes. Add remaining 2 tablespoons butter, 1 tablespoon oil, and spaetzle. Sauté until spaetzle begin to brown, stirring often, about 10 minutes. Add 3/4 cup broth. Simmer until broth is absorbed, adding more broth if dry. Mix in remaining parsley; season with salt and pepper.

## SOUTH SHORE WINE COMPANY

### Southwest Veggie Chowder

*Pair with Lemberger*



#### INGREDIENTS:

3 tablespoons olive oil	3/4 teaspoon dried thyme
1 cup diced onion	3/4 teaspoon basil
1 cup diced celery	1/2 teaspoon black pepper
1 cup diced carrots	1/2 teaspoon red pepper flakes
1/2 diced red bell pepper	2 tablespoons chicken base ("better than bouillon")
1/2 diced green bell pepper	2 tablespoons vegetable base ("better than bouillon")
1/2 diced yellow bell pepper	1/2 teaspoons smoked chipotle base ("better than bouillon") base found at Wegmans
8 ounces sliced mushrooms	1 cup half and half
1 cup large diced yellow cabbage	8 cups water
1 cup diced zucchini	
1 cup diced yellow squash	
1 ½ cup chopped broccoli	
1 ½ cup chopped cauliflower	
2 pounds diced peeled potatoes	
3/4 teaspoon oregano	

#### Roux

1 stick butter
1 cup all purpose flour

#### DIRECTIONS:

In large soup pot add olive oil, onions, celery and carrots and sauté until carrots are slightly tender. Then add mushrooms, all three bell peppers, cabbage, zucchini, yellow squash, broccoli, cauliflower, potatoes and all spices and cook for about 10 minutes. While this is cooking take water and add all three bases in and whisk well. Then add to soup pot and simmer until potatoes are fork tender. While pot is simmering make the roux by placing the stick of butter in small pot and melt and then add flour and whisk well. Keep whisking on low to medium heat for about 7 to 8 minutes then set aside. When potatoes are fork tender whisk in the roux stirring well and then keep soup pot on a low simmer for twenty to 30 minutes stirring every few minutes. Then add half and half and stir well. Check and adjust seasonings if needed. Enjoy.

**PRESQUE ISLE WINE CELLARS**  
**West African Peanut Chicken Soup**

*Pair with Freeport Red*

**INGREDIENTS:**

- 2 tablespoons vegetable oil
- 1 large onion finely chopped
- 3-inch piece of ginger, peeled and finely minced
- 3-4 garlic cloves finely minced
- 1 quart chicken stock
- 1 can crushed tomatoes
- 3/4 cup crunchy peanut butter
- 2 cups of diced rotisserie chicken
- Pinch of Cayenne or to taste
- Salt and Pepper to taste

**DIRECTIONS:**

Heat Vegetable oil in a large soup pot. Saute the onion for 3-4 minutes, stirring often. Add the ginger and garlic and saute another 1-2 minutes. Add chicken stock, crushed tomatoes, peanut butter, and cayenne, and stir well to combine. Bring to a simmer and add salt and pepper to taste. Cover and simmer gently for 5-10 minutes. Add chicken to the soup and heat until warmed. Add more chicken broth or water to achieve desired consistency. Adjust pepper and cayenne seasoning if desired.

Serves 6 to 8.

*\*Optional: add a can of coconut milk to finish.*

**Butternut Squash Soup**

*Pair with Freeport White*

**INGREDIENTS:**

- 2 tablespoons Vegetable oil
- 1 large onion finely chopped
- 2 tablespoons minced garlic
- 2 Butternut Squash
- 2 Acorn Squash
- 1 quart Chicken or Vegetable stock
- 1 quart heavy cream
- 1 quart 1/2 and 1/2
- To taste: salt, pepper, onion powder, garlic powder
- Optional: cinnamon, nutmeg, brown sugar*

**DIRECTIONS:**

Cut squash in half and bake in 375°F oven until soft (approximately 1 hour). Heat oil in a stock pot and saute minced garlic and onion for 2-3 minutes. Scoop the cooked squash out of skin and add to stock pot. Add heavy cream, 1/2 and 1/2, and stock to pot until warmed through. Use immersion blender to combine mixture. Add seasoning to taste. Simmer until desired consistency is achieved.



## WILLOW CREEK WINERY

### Beef Stew

*Pair with Chambourcin*



#### INGREDIENTS:

- 2 pounds beef stew meat, cut into 1-inch pieces
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1 ½ cups beef broth
- 4 medium carrots, sliced
- 3 medium potatoes, diced
- 1 medium onion
- 1 stalk celery, chopped
- 1 clove garlic, minced
- 1 large bay leaf

#### DIRECTIONS:

Gather all ingredients, place meat in slow cooker or crock pot. Mix flour, salt, and pepper in a small bowl. Pour over meat and stir until meat is coated. Add beef broth, carrots, potatoes, onion, celery, garlic, and bay leaf - stir to combine. Cover crock pot and cook until beef is tender. Cook on low for 8-12 hours, or on high for 4 to 6 hours. Serve and enjoy with a glass of our Chambourcin.

## YORI WINE CELLARS & BREWING CO.

### Concord Grape Muffins

*Pair with Riesling*



#### INGREDIENTS:

##### Topping

- 2 tablespoons white sugar
- 2 tablespoons brown sugar
- 3 tablespoons all-purpose flour
- 3 tablespoons butter, cubed and softened
- 1 teaspoon cinnamon (optional)

##### Muffins

- 1 cup granulated sugar
- 1/2 cup (one stick) unsalted butter, room temp. and cubed
- 2 eggs
- 1 teaspoon vanilla extract
- 2 ½ cups all purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1 cup whole milk
- 1 ½ cup Concord grapes (halved and seeded)\*

*\* You could substitute raspberries for the grapes*

#### DIRECTIONS:

##### Topping

Blend with fork or pastry cutter until crumbly, and set aside.

##### Muffins

Preheat your oven to 400°F. In the bowl of your mixer, beat together the sugar and cubed butter until light and fluffy, about 3-5 minutes. Add in your eggs, one at a time, scraping down the bowl as needed, then add in the vanilla extract. In a medium sized bowl, whisk together your flour, baking soda, and baking powder. Add 1/3 of the flour mixture to the sugar mixture, and beat to combine, scraping down the sides of the bowl. Then add half of your milk, beat to combine, and scrape down the bowl again. Add another 1/3 of the flour, mix again, then add the rest of the milk, followed by the rest of the flour. Beat until just moistened and scrape down the bowl as needed. Fold in your halved and seeded concord grapes\*. Generously grease one 12-muffin pan. Fill each muffin cup generously with batter, almost to the top, and sprinkle the tops liberally with topping. Bake for 15-20 minutes, until the tops are a nice golden brown and the muffins are set. Allow to cool before removing from the pan.

