

21 BRIX WINERY

Creamy Pumpkin Soup

Pair with Marquis



INGREDIENTS:

- 4 cups raw pumpkin
- 1 medium sweet onion
- 2 cups vegetable broth
- 1 cup coconut milk
- 1 ¼ tablespoons fresh ginger (1 SMALL thumb-sized piece)
- 1 tablespoon fresh minced garlic
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cinnamon
- 2 tablespoons extra virgin olive oil for roasting the pumpkin – can also use coconut oil
- Salt and pepper to taste
- Pepitas for garnish

DIRECTIONS:

Preheat the oven to 350°F and line a large tray with baking paper. In a small separate bowl, mix the dry spice ingredients. Peel both the pumpkin and onion and cut into even-sized chunks. Place on a lined baking tray. Sprinkle the dry spices atop the pumpkin and onion; add a generous sprinkle of salt and pepper. Drizzle the olive oil and toss to coat the pumpkin and onion. Roast in the oven for approximately 45 minutes or until the mixture is super soft and starting to caramelize at the edges. While the pumpkin is cooling a little, peel the ginger and gather the rest of the ingredients. Place cooked pumpkin, onion, garlic, vegetable broth, coconut milk and ginger into a blender. Blend until super smooth. Season with salt and pepper to taste. Once blended, heat the mixture on a stovetop until just bubbling. Remove from heat, garnish with a drizzle of coconut milk and pepitas. Enjoy!

ARROWHEAD WINE CELLARS

Cream of Mushroom Soup

Pair with Reflections of Lake Erie



INGREDIENTS:

- 4 tablespoons butter
- 1 tablespoon oil
- 2 diced onions
- 4 cloves minced garlic
- 1 ½ pounds brown mushrooms, sliced
- 4 teaspoons chopped thyme
- 1/2 cup Arrowhead Wine Cellars Reflections of Lake Erie wine
- 6 tablespoons flour
- 4 cups chicken broth
- Salt to taste
- Black pepper to taste
- 2 beef bouillon cubes, crumbled
- 1 cup heavy cream
- 1/2 tablespoon parsley

DIRECTIONS:

Heat butter and oil in large pot until melted. Sauté onion until soft. Cook garlic until fragrant. Add mushrooms and flour. Mix and cook for approx. 2 minutes. Add stock and Reflection of Lake Erie wine and bring to a boil. Reduce heat to medium and season with Salt, Pepper, and crumbled bouillon cubes. Cover and allow to simmer for 10-15 min, stirring until thickened. Reduce heat to low, stir in cream and gently simmer—do not boil. Add additional salt and pepper to taste. Mix in parsley and thyme.

ARUNDEL CELLARS & BREWING CO.

Harvest Bowls

Pair with Chambourcin or Blossom



INGREDIENTS:

Dressing

1/3 cup olive oil	2 tablespoons olive oil
2 tablespoons lemon juice	1 pound of sweet potato, peeled and cubed
1/8 teaspoon lemon extract (or the zest of 1 lemon)	1 pound of Brussel sprouts, halved
1 tablespoon honey	1 teaspoon each rosemary and thyme
2 teaspoons Dijon mustard	5 cups shredded kale
Salt and pepper to taste	2 honey crisp apples, cored and chopped (see hint for keeping them from browning)

Bowls

1 cup wild rice blend	2/3 cup toasted, chopped pecans
3 cups of cooked chopped chicken breast	

DIRECTIONS:

Dressing:

In a mixing bowl whisk all the dressing ingredients together and set aside. Prepare the rice according to the package directions. Preheat oven to 400°F. Spray a large baking sheet with cooking spray. Place the brussel sprouts and sweet potatoes on the tray and drizzle with olive oil. Sprinkle with rosemary, thyme, salt, and pepper. Toss and then bake in preheated oven for 20 minutes. Toss again and bake for an additional 10-15 minutes until the vegetables are tender. Serve by dividing the rice among pasta style bowls. Top with sweet potatoes, chicken, brussel sprouts, apples, and kale. Sprinkle with toasted pecans and drizzle with dressing.

Hint: to keep apples from browning put them in a salt water bath after chopping them. Leave them in the salt water in the fridge until you're ready to use them or drain and rinse after 10 minutes. Then store in an airtight container.

COURTYARD WINERY

Sweet Potato Port Mini Pies

Pair with Apple-A-Peel



1 pound sweet potatoes, peeled and chopped	8 tablespoons salted butter, softened
2 medium eggs	Refrigerated pie crust
1/2 cup evaporated milk	Topping
1 tablespoon Courtyard's Uneven Keel (or vanilla extract)	1/3 cup butter
1/2 teaspoon ground nutmeg	1/3 cup flour
1 teaspoon ground cinnamon	1/2 cup packed brown sugar
1/4 teaspoon ground ginger	1/2 cup shredded coconut (3/4 cup oats can be substituted for coconut)
1 cup granulated sugar	1/2 cup pecans

DIRECTIONS:

Preheat oven to 350°F. Toss sweet potatoes in medium-sized pot with 4-6 cups water. Boil potatoes until fork tender. Drain and let cool. In a large mixing bowl, mash, then whisk the potatoes until nice and creamy. Stir in the cinnamon, ginger, nutmeg and sugar. Add the eggs, evaporated milk, port and softened butter. Cut rounds from the pie dough and press into mini-muffin tins. Pour mixture into each crust. Bake for 24 minutes (1 hour for regular-sized pie).

Topping

Combine the topping ingredients and sprinkle over mini pies before baking.

CELLAR '54

Apple Cinnamon Muffins

Pair with Tides (Seyval Blanc & Cayuga Blend)



INGREDIENTS:

Topping

- 1/2 cup all-purpose flour
- 1/4 cup light brown sugar
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 3 tablespoons unsalted butter melted

Muffins

- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup unsalted butter
- 1/2 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup whole milk
- 1 ½ cups diced apple

DIRECTIONS:

Preheat the oven to 400°F. Grease a 12-cup muffin tin with baking spray.

Topping

In a medium bowl, stir together the brown sugar, flour, granulated sugar, and cinnamon. Stir in the melted butter with a fork, until the mixture is combined but still clumpy. Set aside.

Muffins

In a medium mixing bowl, whisk together the flour, baking powder, cinnamon, and salt. In another medium mixing bowl, toss the apples with two tablespoons of the flour mixture until the apples are well coated. In a large mixing bowl, beat the butter and sugars together on medium speed until creamy, about 2 minutes. Add the eggs, one at a time, beating until well combined. Scrape down the bowl and beat in the vanilla.

With the mixer on low speed, add a third of the flour mixture, followed by half of the milk. Continue alternating between the flour and milk, mixing just until combined. Fold in the apples. Divide the batter among the wells of the muffin pan, about ½ cup per muffin. (They will be mostly full.) Sprinkle the topping evenly over the batter, about 3 tablespoons per muffin. Bake for 10 minutes. Reduce the oven temperature to 350°F and continue baking for 12 to 15 minutes or until a toothpick inserted into the center comes out with a few moist crumbs. Let cool for 10 minutes in the pan then remove and continue cooling on a wire rack. Muffins can be stored in an airtight container at room temperature for up to 3 days.

DRIFTWOOD WINE CELLARS

Creamy Harvest Veggie and Bacon Soup

Pair with Attempted Murder or Hot Mess



INGREDIENTS:

Soup

- | | |
|-----------------------------|-----------------------------------------------------|
| 32 oz. veggie broth | 1/2 tablespoon garlic powder |
| 1 yellow squash | 1/2 tablespoon black pepper |
| 1 zucchini | 1 pound bacon |
| 2 big carrots | 4 oz. packet of roasted garlic
mashed potato mix |
| 1 onion | |
| 1 head of broccoli | |
| 1 red pepper | |
| 2 medium potatoes | |
| 4 tablespoons minced garlic | |
| 1 tablespoon sea salt | |
| 1 tablespoon onion powder | |

Cheese Mixture

- 1 1/2 cup shredded
Parmesan cheese
- 3/4 cup powdered
Parmesan cheese
- 1/2 cup Half and Half
- 1/2 cup sour cream

DIRECTIONS:

Dice all veggies. Add all ingredients, except bacon and mashed potato mix, to a crock pot set to high for 6 to 8 hours. Cook one pound of bacon until crispy. Set aside to cool, then crush. In a bowl, combine ingredients for cheese mixture. When veggies are done cooking, add bacon, cheese mixture, then slowly add in one 4 oz. packet of roasted garlic mashed potato mix.

KINGVIEW MEADHOUSE & WINERY

Spinach & Artichoke Bacon Mac & Cheese

Pair with Mead, Wine or Hard Cider



INGREDIENTS:

- 4 slices of bacon
- 2 tablespoons butter
- 2 cloves garlic, minced
- 5 oz spinach
- 1 cup artichoke heart, drained
- 3 cups milk
- 2 teaspoons kosher salt
- 2 teaspoons black pepper, freshly ground
- 2 cups elbow macaroni
- 3/4 cup shredded cheddar cheese
- 3 cups shredded mozzarella cheese, divided

DIRECTIONS:

Preheat oven to 450°F. Cook the bacon in the oven until crispy. In a large pan, melt the butter. Add garlic and spinach, cooking until spinach is wilted. Add artichoke hearts. Slowly add the milk, salt, and pepper. Stir until milk is boiling. Add the macaroni, cooking until the milk coats the macaroni like a glaze. Add the bacon, cheddar cheese and 2 cups of mozzarella, stirring until the cheese is completely melted. Spread into a greased 9x13 baking dish. Sprinkle the remaining mozzarella on top and bake for 7 minutes, until cheese is bubbly and golden brown.

GRAPE DISCOVERY CENTER

Poor Man's Cake

Pair with Pinot Grigio

INGREDIENTS:

2 cups sugar
3 cups water
1 cup raisins
1 scant cup shortening
1/4 teaspoon salt
1 teaspoon cloves
1 teaspoon ginger
1 teaspoon cinnamon
3 cups flour
2 teaspoons baking soda
1 teaspoon baking powder

DIRECTIONS:

Combine first 8 ingredients in large pan and bring to a boil – cook for 10 minutes. Cool and add flour, baking soda and baking powder. Mix well. Pour into a well greased & floured 9 x 13 pan. Bake at 350°F for 45 minutes. Ice with your favorite frosting.



Soft Molasses Cookies

Pair with Pinot Grigio

INGREDIENTS:

1/2 cup butter, softened
1/2 cup solid vegetable shortening
1 ½ cups of sugar
1/2 cup molasses
2 eggs, lightly beaten
4 cups flour
1/2 teaspoon salt
2 ¼ teaspoons baking soda
2 ¼ teaspoons ground ginger
1 ½ teaspoons ground cloves
1 ½ teaspoons cinnamon

DIRECTIONS:

Preheat oven to 350°F. In a large bowl, cream butter, shortening, and sugar until light-colored & fluffy. Beat in molasses and eggs, set aside. In another bowl combine flour, salt, baking soda, ginger, cloves & cinnamon. Blend with wire whisk. Gradually mix flour mixture in until dough is blended & smooth. Roll dough into 1 ½" balls. Dip top of ball in granulated sugar. Place 2 ½" apart, bake for 11 minutes. Do not over-bake. Store in airtight container.

JOHNSON ESTATE WINERY

Thyme & Apricot Biscotti (GF)

Pair with Semi-Dry Riesling



INGREDIENTS:

- 3/4 cup Anson Mills gluten free flour (or white flour)
- 3/4 cup Anson Mills buckwheat flour (or whole wheat flour)
- 2/3 cup fine yellow cornmeal
- 1/8 cup ground golden flax seed
- 2 teaspoons baking powder
- 1 teaspoon dried or fresh thyme
(can go up to 3 teaspoons, to taste)
- 1/2 cup dried apricots, cut into roughly 1/2" pieces
- 1/2 cup chopped walnuts (optional)
- 1/2 cup whole kernels of corn (optional)
- 1/2 cup sugar
- 2 large eggs
- 1/3 cup olive oil
- 1/2 teaspoon salt

DIRECTIONS:

Preheat oven to 350°F. Mix dry ingredients in a bowl. Mix all wet ingredients into a separate small bowl and stir well. Mix together the dry and wet ingredients and stir well until a dough forms. If the dough is dry or crumbly, add water, apple cider, or yogurt to provide additional moisture (about like a cookie dough). Let dough rest for five minutes, then form into one or two "logs" about 10-12" long. The wider the log, the larger the biscotti cookies will be. Arrange at least 2 inches apart on a baking sheet lined with parchment paper. Bake for 20-25 minutes until pale golden. Let them cool on baking sheet or cooling rack. Reduce oven heat to 300°F. When cool enough to handle, cut the logs on the diagonal into 1/2 inch slices and bake on the same cooking sheet for 10 minutes until golden brown. For a crunchier biscotti, bake for an additional 5-10 minutes. Remove from oven and let cool before storing in sealed cookie tins/jars.

May be served with all four of Johnson Estate's four Rieslings: Black Locust, Dry, Semi-Dry and Sweet.

LAKEVIEW WINE CELLARS

Merryfield Apple Cake

Pair with Sunset Blush



INGREDIENTS:

- 3 cups flour
- 2 cups sugar
- 1 cup vegetable oil
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla
- 3 eggs, beaten
- 3 cups chopped apples
- 1 cup chopped walnuts (optional)
- 1/2 cup raisins (optional)

DIRECTIONS:

Preheat oven to 325°F. Grease 9" x 13" pan. Mix flour, sugar, oil, soda, salt, vanilla and eggs by hand. Batter will be very stiff. Stir in apples, walnuts and raisins. Spread in pan and bake 1 hour until toothpick inserted in center comes out clean. Cake stays very moist for days. Great for breakfast!

LIBERTY VINEYARDS & WINERY

Taco Chili

Pair with Carménère or Purple Haze



INGREDIENTS:

- 1 pound ground beef
- 1 pound ground turkey
- 1 pound mild bulk sausage
- 1 (24 oz.) jar medium chunky salsa
- 2 (12 oz.) cans tomato paste
- 1 (16 oz.) can white chili beans, drained
- 1 (15 oz.) can black beans, rinsed and drained
- 1 (15.25 oz.) can whole kernel yellow corn, drained
- 1 (15 oz.) can tomato sauce
- 1 (10 oz.) can diced tomatoes with green chilies, drained
- 1 cup beef broth (or more to achieve desired consistency)
- 1/2 green bell pepper, finely chopped
- 1 (1.25 oz.) package dry taco seasoning mix
- Salt and pepper, to taste
- Garnish: Crushed tortilla chips, sour cream, shredded Cheddar cheese

DIRECTIONS:

In a large skillet, combine beef, turkey, and bulk sausage. Cook, stirring occasionally, for 8 to 10 minutes or until browned and crumbly. Drain well. In a large slow cooker, combine browned meats and next 10 ingredients. Stir very well. Replace cover and cook on HIGH for 4 hours. Add salt and pepper to taste. Serve topped with crushed tortilla chips, sour cream and shredded Cheddar cheese, if desired.

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

Apple Chutney and Gouda Bites

Pair with 2020 Riesling



INGREDIENTS:

- 2 medium Fuji apples, cored and diced
- 1/2 cup finely chopped red onion
- 1/4 cup apple cider vinegar
- 3 to 4 tablespoons brown sugar
- 1/2 teaspoon ground allspice
- 1/2 teaspoon grated fresh ginger
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon crushed red pepper flakes
- 8 ounces Gouda plain young cheese
- 24 assorted crackers

DIRECTIONS:

Bring the apples, red onion, cider vinegar, brown sugar, allspice, ginger, cinnamon and red pepper flakes to a boil in a saucepan over medium-high heat, stirring constantly. Reduce heat to low. Simmer, covered for 40 minutes, stirring occasionally. Uncover; increase heat to medium. Cook and stir apple mixture until liquid is evaporated. Cool completely. Cut Gouda into 24 slices. Place a Gouda slice on each cracker: top with chutney.

MAZZA VINEYARDS

Apple Oatmeal Cookie

Pair with Bare Bones Moscato



INGREDIENTS:

- 1 ½ cups quick-cooking rolled oats
- ¾ cup all purpose flour
- ¾ cup whole wheat flour
- 1/2 cup brown sugar, firmly packed
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 ½ teaspoons cinnamon
- 1/2 cup raisins
- 1 cup finely chopped, peeled apple
- 1 egg, slightly beaten
- 1/2 cup honey
- 1/2 cup oil
- 1/3 cup milk

DIRECTIONS:

Preheat oven to 375°F. In a medium bowl, combine oats, all purpose flour, whole wheat flour, brown sugar, baking powder, baking soda, salt and cinnamon. Stir to combine. Stir in raisins and apples. In a large bowl, combine egg, honey, oil and milk. Stir in dry ingredients. Mix to form a smooth batter. Drop batter onto ungreased baking sheets, using a rounded teaspoon of dough for each cookie, leaving 2 inches between. Dip fingers into water. Press dough down to about 1 ½ inch diameter. Bake for 10 to 12 minutes or until lightly golden. Remove sheet from oven. Transfer cookies to cooling rack.

NOBLE WINERY

Cranberry & Port Saucy Meatballs

(We will also have a gluten-free and a vegetarian option)
Pair with Port or Delaware



INGREDIENTS:

- 2 packages (22 ounces each) of frozen fully cooked Angus beef meatballs
- 1 can (14 ounces) cranberry sauce (jellied or regular)
- 1 cup ketchup
- 3 tablespoons dark brown sugar
- 1 tablespoon lemon juice
- 1/2 teaspoon garlic powder
- 1 teaspoon red pepper flakes (optional)
- 1/2 cup Noble Winery Old Portage Port

DIRECTIONS:

Prepare meatballs according to package directions. In a large skillet, cook remaining ingredients over medium heat until well combined. Stir in meatballs and simmer for 25 minutes or transfer to a crockpot set on low.

WILLOW CREEK WINERY

Turkey Cranberry Pinwheels

Pair with Rambo Red or Sweet Rambo Red



INGREDIENTS:

- 5 soft flour tortillas, large (10")
- 1 container of cream cheese spread
- 20 slices deli turkey, about 1/2 pound
- 1 cup baby spinach Leaves
- 1 1/4 cup dried cranberries

DIRECTIONS:

Spread about 2 tablespoons of the cream cheese over the tortillas. Lay 4 slices of turkey across the center of the tortilla, then sprinkle the spinach and dried cranberries evenly over the whole tortillas. Tightly roll up the tortilla into a tube. Wrap the tube in plastic wrap and store in the fridge for up to 4 days. Slice into 1-2-inch pieces when ready to serve. Enjoy!

PRESQUE ISLE WINE CELLARS

Chili

Pair with Dornfelder

INGREDIENTS:

2 tablespoons oil	1 teaspoon cumin
1 ½ cup diced onion	1 teaspoon smoked paprika
3 tablespoons minced garlic	1 tablespoon cayenne
4 tablespoons tomato paste	1 tablespoon salt
1 pound ground beef	1 tablespoon pepper
1/2 pound ground sweet Italian sausage	1 quart stock
1/2 pound ground hot Italian sausage	15 oz. can small diced tomatoes
3 tablespoons chili powder	12 oz. can kidney beans (drained)
1 tablespoon thyme	12 oz. can navy beans (drained)
	Small can green chilis

DIRECTIONS:

Heat oil in large soup pot. Add onions and garlic, saute until onions are translucent. Add ground beef and sausages, cook through. Turn off heat and add all herbs and spices. Keep mixture off of heat for 30 minutes. Return pot to medium heat and add stock, tomato, beans, and green chili. Bring to a simmer and reduce slightly stirring regularly. Adjust seasoning with salt, pepper, and cayenne. Adjust consistency with tomato paste.

Butternut Squash Soup

Pair with Riesling

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 Half and Half
To taste: salt, pepper, onion powder, garlic powder
<i>Optional: cinnamon, nutmeg, brown sugar</i>

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, Half and Half, and stock to pot until warmed through. Use immersion blender to combine mixture. Add seasoning to taste. Simmer until desired consistency is achieved.



SOUTH SHORE WINE COMPANY

Turkey Harvest Soup with Tortellini

Pair with Unwooded Chardonnay



INGREDIENTS:

1 ¼ pounds turkey sausage
1 ½ cups chopped onions
1 ½ tablespoons minced garlic
¾ gallons turkey stock
1 large butternut squash
2 ½ cups diced tomatoes
2 zucchini, sliced
2 carrots, sliced
1 ½ green bell pepper
1 ½ red bell pepper
3 ½ cups white wine
(South Shore Wine Company's Unwooded Chardonnay)
¼ teaspoon white pepper
¼ teaspoon thyme
¼ teaspoon ground sage
1 ¼ tablespoons dried basil
1 ¼ tablespoons dried oregano
½ cup roux (flour and butter) for thickening
2 cups Half & Half
1 ¼ pounds tortellini (cheese filled)

DIRECTIONS:

Sauté sausage in pot until fully cooked. Drain off all but about 4 tablespoons of grease. Put cooked sausage in a bowl and reserve for later. Back in pot add reserved grease and onion, garlic, carrots, white pepper, thyme, sage, basil and oregano and sauté until onions are translucent. Return the sausage back to pot and add stock, tomatoes, white wine, red and green bell peppers, butternut squash, zucchini and simmer for about an about 30 to 45 minutes or until all veggies are tender. Turn pot off and remove about half of the liquid then whisk in roux and return to pot, mixing in firm enough but not too hard as to break up the zucchini. Return to a light simmer for about 15 minutes and then add in half and half. Check taste and adjust seasoning as needed.

Tortellini

Bring a pot of water to a boil and add just a tablespoon or two of oil to water. Place tortellini into pot and cook until they are done, about 5 to 10 minutes at most. After they are cooked place them in a quick ice bath to cool quickly and drain. Add Tortellini just before serving. Enjoy!

SPARKLING PONDS WINERY

Red Wine Marinated Beef Stew

Pair with Envy



INGREDIENTS:

- 2 pounds beef stew meat, cubed
- 3 cups dry red wine (such as Pinot Noir or Chianti)
- 3 tablespoons olive oil, divided
- Salt and freshly ground black pepper to taste
- 6 slices center-cut bacon, cut into 1/2-inch pieces
- 3 medium potatoes, peeled and quartered
- 3 medium carrots, peeled and chopped into 1/2-inch pieces
- 6 ounces fresh green beans, trimmed and halved
- 1 stalk celery, chopped into 1/2-inch pieces
- 2 cloves garlic, peeled, or more to taste
- 4 cups low-sodium beef broth
- 1 (15 ounce) can Italian-style stewed tomatoes
- 1 teaspoon dried rosemary
- 1/2 teaspoon dried sage
- 3/4 cup sliced portobello mushrooms
- 4 tablespoons tapioca flour, or as needed (optional)
- 4 tablespoons cold water, or as needed (optional)

DIRECTIONS:

Marinate the beef in red wine in a 9x13-inch glass baking dish in the refrigerator for at least 3 hours, turning the meat over halfway through marinating time. Remove beef from the wine and pat dry with paper towels. Reserve the wine. Heat 2 tablespoons oil in a large Dutch oven over medium-high heat. Season beef on all sides with salt and pepper. Brown in the hot oil, about 2 minutes on each side. Remove meat, drain the pot, and add bacon. Cook until semi-crisp and browned, about 5 minutes. Drain bacon grease but do not wipe the pot clean. Drizzle remaining oil into the pot and add potatoes, carrots, green beans, celery, and garlic. Cook and stir for 3 minutes. Pour reserved wine, beef broth, and tomatoes into the pot, scraping up the browned bits that cling to the bottom with a wooden spoon. Add rosemary and sage. Return the meat to the pot and bring the liquid to a boil. Cover, reduce heat, and let simmer until meat is very tender and no longer pink, 3 to 3 ½ hours, adding mushrooms during the last 1 hour of cooking time. Combine tapioca and cold water in a bowl. Mix into the stew to thicken as desired.

Recipe Tip: You can use Italian-style diced tomatoes instead of stewed, and cornstarch or flour instead of tapioca.

Serves 8

