

6 MILE CELLARS WINERY

Cranberry Apple Chutney

Pair with Molly Rosé



INGREDIENTS:

- 4 cups chopped cranberry
- 2 cups finely chopped apples
- 1 cup finely chopped red onion
- 1 cup finely chopped sweet red pepper
- 1 cup apple cider vinegar
- 4 cloves garlic chopped
- 2 tablespoons ginger root finely chopped
- 1 cup brown sugar
- 1/2 teaspoon cumin
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 1/4 teaspoon hot pepper flakes

DIRECTIONS:

Prepare fruit and vegetables. Combine cranberries, apples, onion, red pepper, vinegar, garlic and ginger in large stainless steel saucepan. Bring to hard boil over high heat. Reduce heat and boil gently or until cranberries start to pop. Add brown sugar, cumin, salt, pepper and hot pepper flakes. Cook for 5 minutes or until thickened. Serve on bread, crackers, chicken, turkey, lamb, pork or game.

21 BRIX WINERY

Cherries Jubilee with Vanilla Ice Cream

Pair with Champella/Brutella



INGREDIENTS:

- 1 pound fresh or thawed frozen sweet cherries (de-stemmed + pitted)
- 1/2 cup 21 Brix Syrah
- 1 cup sugar
- 2 tablespoons lemon juice
- 1 teaspoon cinnamon

DIRECTIONS:

Combine the pitted cherries and wine in a sealed container and allow to sit for an hour, turning the container periodically to douse the cherries. Add the contents to a large skillet. Sprinkle on the sugar, lemon juice and cinnamon and bring to a boil over medium high heat, stirring to dissolve the sugar. Allow to cook for 5-7 minutes. Remove from heat; serve warm atop vanilla ice cream.

GRAPE DISCOVERY CENTER

Busy Woman Grape Bars

Pair with Chocolette wine



INGREDIENTS:

- 1 package yellow or white cake mix
- 2 1/2 cups quick cooking oats
- 3/4 cup melted margarine
- 12 ounces of grape jam or jelly
- 1 tablespoon water

DIRECTIONS:

Combine cake mix and oats and stir in 3/4 cup melted margarine. Press about three cups of the mixture in a 9x13 pan. Combine 12 ounces of grape jam or jelly and 1 tablespoon water. Spread over crumb mixture in pan. Cover with remaining crumbs, patting down firmly. Bake at 375°F about 25 minutes or until golden brown. Cool and cut into bars.

ARROWHEAD WINE CELLARS

Buttery Shortbread Jam Glazed Bars

Pair with Chenin Blanc



INGREDIENTS:

16 tablespoon butter, softened
1/2 cup sifted confectioners' sugar
1 3/4 cups all-purpose flour, sifted
1/4 cup cornstarch, sifted
1/2 teaspoon salt
1 teaspoon vanilla extract
4-6 tablespoon of Smucker's Fruit & Honey Strawberry Fruit Spread
5-6 tablespoon melted white chocolate

DIRECTIONS:

Preheat oven to 325°F with rack in the middle. Line a half sheet pan with foil and lightly spray. In a large bowl, cream butter, vanilla, and confectioners' sugar until light and fluffy. Combine flour, salt, and cornstarch; gradually add to creamed mixture just until a dough ball starts to form. Spray a large piece of parchment paper with cooking spray and dump the dough and crumbs onto it. Using your hands, gently press the crumbs into the dough, turning a few times just to combine. You don't

want to overwork the dough. Spray another large piece of parchment paper with cooking spray and lay the spray side down on top of the dough pushing down slightly. Roll out the dough into a 15x10" rectangle (should be about 1/4" thick). Using a pastry cutter, cut the rectangle into 20-24 squares. Using a thin blade, pick up each bar and place on to the foil-lined pan leaving a 1" space between each. Pierce each small rectangle several times with a fork. Bake for 20 minutes, remove from the oven, and spread a 1/2-3/4 teaspoon of jam on top of the bars leaving small edge around the cookie. Place back in the oven and bake for another 10-15 minutes or until the bars are very lightly golden color. Do not let them get brown. Remove from the oven, allow to set for 5 minutes on the pan then remove to a cooling rack to cool completely. Once cooled drizzle on the white chocolate. Once the chocolate is set and cooled completely store in an airtight container.

ARUNDEL CELLARS & BREWING CO.

Goat Cheese and Caramelized Onion Appetizer

Pair with Traminette and Sparks



INGREDIENTS:

1 tablespoon olive oil
1 large onion, thinly sliced
Pinch of salt
1/2 tablespoon brown sugar
1/2 tablespoon Traminette wine
12 slices of French baguette sliced 1/2 inch thick
4 ounces of chevre goat cheese
Rosemary sprigs or dried, for garnish (optional)

DIRECTIONS:

Heat a large skillet over medium-high heat and add the olive oil. When heated through, stir in the onions and cook, stirring frequently, for about 10 minutes. Reduce the heat to medium-low and add the salt, sugar, and wine. Cook for about 30 minutes, stirring occasionally, or until the onions are a deep, dark brown and taste sweet and soft. If the onions seem to be burning, turn the heat lower and add a splash of water. When the onions are caramelized, let cool before assembling the appetizer. Lightly toast the baguette slices. To assemble: top each slice of bread with a heaped teaspoon of onions and a thick slice of goat cheese. Garnish with a few rosemary leaves and serve at room temperature.

CELLAR '54

Bacon Wrapped Stuffed Dates

Pair with Vidal Blanc



INGREDIENTS:

- 8 slices of bacon, cut in half
- 16 dates
- 4 ounces goat cheese
- 16 toothpicks

DIRECTIONS:

Preheat oven to 350°F. Line a plate with a paper towel and set aside. Using a sharp knife, slice the dates in half lengthwise and remove the pit, creating a pocket. Stuff goat cheese into each pocket of the date. Wrap each date with a cut slice of bacon, securing with a toothpick. Place bacon wrapped dates on a lined, rimmed baking sheet and bake for 10 minutes. Remove from oven and place dates on their sides, returning to the oven for an addition 6-7 minutes. Continue this step until all sides are crisp to your liking. Once baking is complete, place dates on the paper lined sheet to allow excess grease to absorb. Serve warm.

COURTYARD WINERY

Grape-Glazed Beef Crostini

Pair with Ruby's Rouge (Sweet Concord Wine)



INGREDIENTS:

- 24 slices French bread baguette (1/4 inch thick)
- 2 tablespoons extra virgin olive oil
- Salt and pepper
- 6 ounces cream cheese, softened
- 2 tablespoons prepared horseradish
- 8 ounces very thinly sliced deli-style roast beef
- 1/3 cup Welch's Grape Jelly
- 1 teaspoon balsamic vinegar
- 1 teaspoon fresh thyme leaves

DIRECTIONS:

Heat oven to 400°F. Place bread slices on baking sheet in single layer. Brush top side of slices with oil. Sprinkle generously with salt and pepper. Bake 7 to 10 minutes or until lightly toasted. Cool on baking sheet. Stir cream cheese and horseradish in a small bowl until blended. Spread on top of crostini. Tear roast beef into strips. Arrange on top of cheese spread. Stir fruit spread and vinegar in small bowl until blended. Top each crostini with about 1/2 teaspoon fruit spread mixture. Sprinkle with thyme.

Chimichurri Chicken Bites

Pair with Listen (Pink Catawba)

INGREDIENTS:

Chicken or Turkey Bites

- 2 pounds ground chicken (or turkey)
- 2 large eggs
- 3 cloves of garlic, minced
- 1/2 cup breadcrumbs (for keto use ground pork rinds)
- 1 teaspoon salt
- 1/2 teaspoon black pepper, freshly ground
- 2 tablespoons extra virgin olive oil (for keto use avocado oil)

Chimichurri Sauce

- 2 cups fresh parsley
- 1/4 cup fresh oregano
- 3 garlic cloves
- 1/4 cup Driftwood Vignoles white wine
- 2 tablespoons white wine vinegar
- 1 cup extra virgin olive oil (for keto use avocado oil)
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon each coarse salt & freshly ground black pepper

DIRECTIONS:

Chicken or Turkey Bites

Using your hands, mix together the ground chicken, egg, garlic, breadcrumbs, salt, and black pepper. Form the mixture into small, bite-sized rounds (meatballs), about 1-inch thick. Heat the 2 tablespoons olive oil in a large skillet over medium-high heat. Add the chicken bites and cook them until they're nicely browned on all sides and cooked through, about 7-8 minutes, in batches if necessary (alternatively, you can bake these at 400°F for about 15 minutes). Serve the chicken bites on a platter with a small bowl of chimichurri sauce for dipping. Alternatively, you can place the bites in a shallow dish with sides, pour in some of the sauce and set the bites on top, then serve the remaining on the side for dipping.

Chimichurri Sauce

Place all ingredients into a high-powered blender and blend until very smooth. Allow to sit at room temperature while you make the chicken bites to allow flavors to meld.

HERITAGE WINE CELLARS

Cheese and Chorizo Tapas

Pair with Raspberry wine



INGREDIENTS:

- 1 medium baguette, thinly sliced
- Sliced Chorizo
- 1/2 pound cheese of your choice
- Black pepper to taste
- 9 teaspoons of jam

DIRECTIONS:

On a slice of baguette: place Chorizo, cheese, pepper and 1/2 teaspoon of jam on top. Secure with toothpick if desired.

PENN SHORE VINEYARDS

Better with Wine, Beer Cheese Dip

Pair with Penn Shore Bianca



INGREDIENTS:

- 2 blocks of 8 ounce cream cheese
- 1 bag of 8 ounce shredded Cheddar cheese
- 1 packet of dry Ranch Seasoning
- 1/2 to 1 cup (depending on preference) of favorite Beer Pretzels (for dipping)

DIRECTIONS:

Soften cream cheese. Mix all the ingredients in a large bowl. Transfer to a serving dish or tupperware. Refrigerate at least 2 hours prior to serving. Best served with pretzels.

JOHNSON ESTATE WINERY

Spanish Mushroom Crostini

Pair with Founders' Red



INGREDIENTS:

- 1 pound de-stemmed and sliced white or peeled Portabella mushrooms
- 5 cloves thinly sliced garlic
- 1/8 teaspoon ground cayenne powder
- 1/2 teaspoon smoked paprika
- 1 cup Johnson Estate Toasted Oak Chardonnay
- 1/2 cup olive oil
- 1/2 finely diced red onion
- 1 tablespoon unsalted butter
- 1 cup shredded Gouda
- 1/4 cup chopped parsley or chives
- 16-24 thin slices of baguette

DIRECTIONS:

In a large skillet, heat half of the oil over medium-high heat. Add mushrooms and a pinch of salt. Sauté until golden and liquid is evaporated. Remove from the heat and set aside. Add remainder of oil to pan and sauté onions until clear and starting to turn golden, add garlic and continue until caramelized. Add white wine to onion and garlic mixture and simmer until half of the wine is reduced. Add cayenne and paprika, continue to reduce until most of the wine is evaporated. Pre-heat oven to 350°F. Remove from heat and add butter and stir until melted and combined. Add cooked mushroom and allow to cool. Once cooled, add the shredded Gouda and chopped parsley or chives. On an ungreased sheet pan, line up the baguette pieces and top with 1 tablespoon of topping. Bake in the oven until the cheese starts to melt and color on edges of baguette start to brown. Can be served hot or room temperature.

LAKEVIEW WINE CELLARS

Pineapple Bread Pudding

Pair with Riesling or Niagara



INGREDIENTS:

- 1-20 ounce can pineapple chunks, drained
- 1-20 ounce can crushed pineapple, with juices
- 8 slices day old bread, cubed
- 1 1/2 cups sugar
- 1/2 cup butter, softened
- 2 tablespoons lemon juice
- 5 large eggs

DIRECTIONS:

Preheat oven to 325°F. With a mixer, cream butter and sugar. Add eggs one at a time, mixing well after each addition. Add lemon juice. Stir in drained chunks and crushed pineapple with juices. Pour into greased 9x13 baking dish. Bake at 325° for 30 to 60 minutes or until set. Serve warm or at room temperature.

LIBERTY VINEYARDS & WINERY

Bacon Cheeseburger Dip

Pair with Carménère or Fredonia



INGREDIENTS:

- 6 slices bacon
- 1 pound lean ground beef
- 1 medium onion, chopped
- 1 (8 ounce) package cream cheese, cubed
- 2 cups shredded sharp cheddar cheese
- 2 tablespoons Liberty Vineyards Awesome Sauce
- 1/4 teaspoon sea salt
- 1/8 teaspoon ground black pepper
- 1 Roma tomato, chopped
- 1/4 cup chopped dill pickles
- Tortilla chips or other dippers

DIRECTIONS:

In a large skillet, cook ground beef and chopped onion over medium heat until beef is cooked and no longer pink and onion is tender, about 6 to 8 minutes. During cooking, break hamburger into crumbles. Drain. Place beef mixture into a medium bowl. Cook bacon over medium heat until crispy. Drain on a paper-lined plate. Allow to cool, then chop into small pieces. Add to the ground beef. Preheat oven to 350°F. To the ground beef mixture, stir in cream cheese, cheddar cheese, awesome sauce, salt and pepper. Transfer mixture to an oven proof baking dish or skillet and bake at 350° F until thoroughly heated through and the cheese is melted and bubbly, approximately 15-20 minutes. Remove from oven and serve with tortilla chips, or other dippers of your choice. Enjoy with Liberty Vineyards Carménère or Fredonia wine.

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

**Strawberry Mint Bruschetta with
Honey Mint Cream Cheese**

Pair with Nutt Road Riesling



INGREDIENTS:

- 12 ounces strawberries, small diced
- 1 1/2 tablespoon honey
- 1/2 teaspoon fresh mint chopped
- 1/8 teaspoon fresh thyme chopped
- 2- 4 ounce Naan flat bread
- 8 ounces cream cheese whipped

DIRECTIONS:

Take strawberries, 1/2 Tablespoon honey, 1/4 teaspoon chopped mint and thyme and mix with a spoon. Set aside. Take the whipped cream cheese, 1 tablespoon honey and 1/4 teaspoon chopped mint and mix well with a hand mixer. Take Naan bread and cut into desired size and/or shape and spread a little of the cream cheese mixture on it then top with the strawberry Bruschetta mixture. Enjoy!

MAZZA VINEYARDS

Roasted Beet Hummus

Pair with L'Anima



INGREDIENTS:

- 2 red beets, about 2 inches in diameter
- 1 teaspoon minced garlic
- 2 - 15 ounce cans of garbanzo beans, drained
- 1 tablespoon lemon juice
- Salt and pepper to taste
- 2/3 to 1 cup olive oil, give or take a little bit
- 8 to 10 ounces store bought Naan bread
- Extra virgin olive oil
- 1/2 cup fresh grated Parmesan cheese
- 2 tablespoon fresh chopped rosemary

DIRECTIONS:

Preheat oven to 400°F. Peel the beets and coat with olive oil and salt and pepper and wrap in tin foil - roast in the oven for 1 hour or until fork tender. Remove from oven, let cool, and chop up a little. In a food processor place the garbanzo beans and garlic and mince, then add beets and lemon juice and mince more, then start adding the olive oil by slowly pouring it in, stopping and checking the consistency along the way. Add a little more olive oil if needed. Once you have reached your desired consistency, taste and adjust seasonings with salt and pepper. Take the Naan bread and place it on a sheet tray. Using a pastry brush, place a little olive oil and spread around. Then sprinkle Parmesan cheese and rosemary evenly and place into oven and cook until the cheese starts to brown. When Naan bread is cooled, slice and enjoy.

NOBLE WINERY

Marinated Tortellini

(We will also have a gluten free and vegetarian option)

Pair with Vin Terra Rosé



INGREDIENTS:

- 2 - 16 ounce packages refrigerated cheese tortellini
- 2 - 12 ounce packages Fresh Mozzarella Marinated (cherry size)
- 1 jar marinated artichoke hearts, drained
- 1-1/2 cups whole black pitted olives, sliced
- 1-1/2 cups multicolored cherry tomatoes, halved
- 2 cups of hard salami, cubed
- 8 large leaves basil, chiffonade cut

Dressing

- 1 large clove of garlic, minced
- 3 - 4 tablespoons extra virgin olive oil
- 1 tablespoon white wine vinegar
- Juice of 1 large lemon
- 1 tablespoon dried Italian herb mix (parsley, oregano, thyme)
- Salt and pepper

DIRECTIONS:

Mix dressing ingredients, whisk and let sit for 30 minutes. Cook tortellini according to package instructions. Do not overcook. Add dressing to tortellini and refrigerate for at least 3 hours. Take marinated tortellini out of the refrigerator and layer in clear cups or a clear bowl with other ingredients.

Note: These can also be put on skewers.

PRESQUE ISLE WINE CELLARS

Petite Sausage Quiches

Pair with Pinot Grigio



INGREDIENTS:

- 1 cup butter, softened
- 6 ounces cream cheese, softened
- 2 cups all-purpose flour

Filling

- 6 ounces bulk Italian sausage
- 1 cup shredded Swiss cheese
- 1 tablespoon minced chives
- 1 large egg, room temperature
- 1/2 cup half-and-half cream
- 1/4 teaspoon salt
- Dash cayenne pepper

DIRECTIONS:

Preheat oven to 375°F. Beat butter, cream cheese and flour until smooth. Shape tablespoonfuls of dough into 36 balls; press onto the bottom and up the sides of greased miniature muffin cups. In a large skillet, cook sausage over medium heat until no longer pink; drain and crumble. Sprinkle sausage, Swiss cheese and chives into muffin cups. Beat egg, cream, salt and pepper until blended; pour into shells. Bake until browned, 28-30 minutes (for a browner bottom crust, bake on a lower rack). Serve warm.

SOUTH SHORE WINE COMPANY

Olive and Cheese Puff Pastry Bites

Pair with Sparkling Riesling



INGREDIENTS:

2 sheets of puff pastry dough, thawed
1 egg, beaten, with a touch of water
8 ounces of black olives, chopped
6 ounces of Kalamata olives, chopped
8 ounces of green olives, chopped
1/2 red bell pepper, small diced
1/2 green bell pepper, small diced
1/2 orange bell pepper, small diced
1/2 yellow bell pepper, small diced
2 cups sweet onions, small diced
Salt to taste
Black pepper to taste
5 ounces fresh grated Parmesan cheese
3 to 5 ounces olive oil

DIRECTIONS:

Preheat oven to 400°F and sauté all of the bell peppers and onion in 1 ounce of olive oil for about 5 minutes, or until just starting to get tender but not fully cooked. Let cool for 10 minutes. Add all of the olives to the peppers and onion mixture and mix well. Add a touch of salt and pepper if needed. Using a pastry brush, brush puff pastry dough with remaining olive oil and just a little salt and pepper. Spread the olive mixture over puff pastry, going all the way to the edges. Sprinkle with cheese and cut into desired shapes and place on a sheet tray. Bake for 15 to 20 minutes or just until the edges of the puff pastry start to brown. Enjoy warm or at room temperature.

WILLOW CREEK WINERY

Tortellini Salad

Pair with Sweet Agnes



INGREDIENTS:

18 ounces cheese tortellini (dried or frozen)
2 cups baby spinach (roughly chopped)
14 ounces canned artichokes (quartered, roughly chopped)
1 pint cherry tomatoes (halved)
3/4 cup shredded Parmesan cheese
8 - 16 ounce bottle of creamy Italian dressing
Salt and pepper
*Optional – fresh basil or parsley for garnish

DIRECTIONS:

Boil a large pot of salted water, add pasta and cook until pasta is al dente (usually about 2-3 minutes). Drain and rinse in cold water. While pasta is cooking, chop spinach, artichoke hearts and slice the tomatoes. In a large bowl, combine tortellini, spinach, cheese, and tomatoes (*and optional basil or parsley). Add enough dressing to coat. Toss and season with a dash of salt and pepper. Chill for 30 minutes and serve!

SPARKLING PONDS WINERY

Carrot Cake Pops

Pair with Gewurztraminer



Truly a fun and easy recipe. Swap out our recipe for your favorite bakery prepared carrot cake, left over carrot cake or a good ol' box mix and enjoy.

INGREDIENTS:

- 3 eggs
- 3/4 cup buttermilk
- 3/4 cup vegetable oil
- 1 1/2 cups white sugar
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 cups shredded carrots
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 1 (8 ounce) can crushed pineapple with juice
- 1 cup raisins
- 2 cups Sparkling Ponds Winery Gewurztraminer
- 16 ounces cream cheese
- 2 dozen lollipop sticks
- Vanilla candy melting wafers
- Candied sprinkles for decoration

DIRECTIONS:

The night before baking, add your 1 cup of raisins to 2 cups of gewurztraminer wine. This allows the raisins to plump, soaking in all the delicious wine. Before baking, remove re-hydrated raisins from bowl and set the raisin wine aside. Preheat oven to 350°F (175°C). Grease and flour an 8x12 inch pan. In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside. In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well. In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins. Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well. Pour into prepared 8x12 inch pan, and bake at 350°F (175°C) for 1 hour. Check with toothpick. Allow to cool for at least 20 minutes before proceeding.

Forming the Pops

After the cake has cooled, crumble cake into a mixing bowl and add cream cheese. Blend till combined. Scoop approximately a heaping tablespoon of mixture and form into a ball. Place ball on cookie sheet and repeat till finished. Place in freezer for an hour (or until hard).

Prepare Dipping Chocolate

Melt vanilla candy melting wafers in a crockpot (or microwave) as per the melting chocolate instructions on your brand. Get your pop sticks out and ready.

Assembly

Once cake balls are chilled thoroughly and hard, dip your stick into the melted chocolate a half inch. Push stick into cake ball. Once all cake balls have their sticks, dunk the cake ball into white chocolate to coat. Place dunked pop into a piece of Styrofoam and decorate pop with candies/sugar sprinkles/ ground nuts (if you like). Dip and decorate all the pops then let chill in refrigerator till candy is hard. Then simply enjoy.

