

## 6 MILE CELLARS

### Cocktail Weiners

*Pair with Winsome Red or Derby Red*



#### INGREDIENTS:

- 2 packages little smokies (cocktail franks), 12-14 ounce size
- 1 ½ cups barbecue sauce
- 1/2 cup brown sugar
- 1/2 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder

#### DIRECTIONS:

Place the little smokies into a crockpot. Place the barbecue sauce, brown sugar, ketchup, Worcestershire sauce, onion powder and garlic powder in a medium bowl. Whisk until well combined. Pour the sauce over the little smokies. Cover and cook on low heat for 2-3 hours, then serve.

#### Notes

You can use your favorite store bought barbecue sauce for this recipe, or make your own. Either way works great!

Cook the sausages for at least 2 hours so that they're warmed all the way through, but you can cook them for longer if needed. You can also cook on low for 2 hours, then keep the crockpot on the warm setting so that the little smokies stay hot throughout the whole party.

The sauce for this recipe can be made up to 3 days in advance.

## 21 BRIX WINERY

### Spicy Feta Dip

*Pair with Semi Dry Riesling*



#### INGREDIENTS:

- 1 16 oz. jar roasted red bell peppers (drained)
- 1 tablespoon red wine vinegar
- 1/2 cup jalapeños
- 2 heaping spoonfuls of minced garlic
- 10 oz. of Feta cheese, crumbled

#### DIRECTIONS:

Blend the first four ingredients until smooth. Add in crumbled Feta and pulse-blend until just combined (mixture should still be slightly chunky). Serve with naan, pita chips or fresh vegetables.

## ARROWHEAD WINE CELLARS

### Raspberry Dip

*Pair with Steele Anchor*



#### INGREDIENTS:

- 2 blocks softened cream cheese
- 2/3 cup powdered sugar
- 2 tablespoons English Toffee finishing sugar
- 1 bag Raspberry filling
- 1 tablespoon vanilla extract
- Your favorite crackers (Chocolate graham crackers, Ritz...etc.)

#### DIRECTIONS:

Mix with blender -cream cheese, finishing sugar, powdered sugar, and vanilla until smooth and creamy. Place in serving dish and smooth out. Pour raspberry filling on top and gently spread. Serve with your favorite cracker.

**INGREDIENTS:**

**Pulled Pork**

- 2-3 pounds pork shoulder/butt
- 1/2 cup reduced sodium soy sauce
- 1/2 cup water
- 1 teaspoon sesame oil
- 1 tablespoon rice vinegar
- 3 cloves garlic minced
- 1/2 teaspoon ground ginger
- 1/2 teaspoon pepper

**Korean BBQ Sauce**

- 1/4 cup low sodium soy sauce
- 1/4 cup water
- 1/4 cup brown sugar
- 1 garlic clove minced
- 1 tablespoon rice vinegar
- 1 teaspoon sesame oil
- 1/2 teaspoon ground ginger
- 1/4 teaspoon pepper
- 2 teaspoons chili paste such as Sambal Oelek (more or less to taste)
- 1 tablespoon cornstarch
- 2 tablespoons water

**Quick Kimchi**

- 6 cups shredded cabbage (16 oz bag of store-bought works great!)
- 3 tablespoons canola oil
- 6 tablespoons rice vinegar
- 2 teaspoons chili paste such as Sambal Oelek (more or less to taste)

- 1/2 teaspoon ground ginger, fresh or powdered
- 3 tablespoons granulated sugar
- 1 1/2 teaspoons sesame oil
- 1/2 teaspoon each salt & pepper more to taste

Corn chips for serving

**DIRECTIONS:**

**Pulled Pork:** Place the pork butt/shoulder in a slow cooker. In a separate bowl stir together the remaining ingredients. Pour over pork, cover and cook for 8 hours on low or 4 hours on high—until it falls off the bone. Once meat is cooked through and falls apart easily, shred with a fork and discard bones. Return meat to slow cooker to soak up the sauce. When the meat is close to being done make the BBQ sauce.

**BBQ Sauce:** Add all ingredients, except for 2 tablespoon water and cornstarch, to a skillet over medium heat. Bring to a boil. In a separate bowl, combine water and cornstarch until cornstarch is completely dissolved. Add cornstarch mixture to sauce and continue to boil until sauce thickens (about 2 minutes). Remove from heat and set aside to serve. (If you like sauce, then double this recipe, it's amazing and you'll want a lot of it!). Once the meat is shredded and returned to the crock pot, add the BBQ sauce. If you don't like it very saucy, drain some of the cooking juices before adding the BBQ sauce.

**Quick Kimchi:** Place cabbage in a large bowl. Set aside. In a small bowl, combine the rest of the ingredients. Pour over cabbage and mix well. Set aside for serving right away, or store in an airtight container until ready.

**For serving:** Serve the meat topped with the kimchi with a side of corn chips. Enjoy with a bottle of Arundel Cellars Traminette.

**Buffalo Chicken Meatballs**

*Pair with Steuben*



**INGREDIENTS:**

**Meatballs**

- 1 pound ground chicken
- 1/2 cup breadcrumbs (plain or seasoned)
- 1 large egg
- 2 tablespoons milk
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons fresh parsley, chopped (optional)

**Buffalo Sauce**

- 1/2 cup hot sauce (such as Frank's RedHot)
- 3 tablespoons unsalted butter, melted
- 1 tablespoon honey (optional, for a touch of sweetness)
- 1 teaspoon Worcestershire sauce

**DIRECTIONS:**

**Meatballs**

In a large bowl, combine the ground chicken, breadcrumbs, egg, milk, garlic powder, onion powder, smoked paprika, salt, pepper, and parsley (if using). Mix gently until just combined; do not over mix. Using your hands or a small cookie scoop, shape the mixture into 1-inch meatballs. You should get about 20 meatballs. Place them on a baking sheet lined with parchment paper. Two options – bake the meatballs: preheat the oven to 400°F and bake the meatballs for 20-25 minutes, or until they are cooked through and reach an internal temperature of 165°F. Or, pan-fry the meatballs: heat 2 tablespoons of oil in a skillet over medium heat. Cook the meatballs in batches, turning frequently, until golden brown on all sides and fully cooked, about 8-10 minutes.

**Buffalo Sauce**

In a small saucepan, combine the hot sauce, melted butter, honey (if using), and Worcestershire sauce. Heat over low heat, stirring until well combined. Place the cooked meatballs in a large bowl. Pour the Buffalo sauce over the meatballs and gently toss until evenly coated. Arrange the meatballs on a serving platter with celery sticks, carrot sticks, and ranch or blue cheese dressing on the side for dipping.

## CELLAR '54

### Italian Pinwheels

*Pair with St. Croix*



#### INGREDIENTS:

- 1 package flour tortillas
- 1/2 cup of cream cheese
- 1/4 cup of pesto sauce
- 1/2 lb sliced salami
- 1/2 lb sliced ham
- 1 cup of roasted red peppers (drained & sliced)
- 1 cup of spinach leaves

#### DIRECTIONS:

Lay out a tortilla on clean surface and spread a thin layer of cream cheese. Spread 1 tablespoon of pesto sauce, then layer salami, ham & provolone cheese. Add a few slices of roasted red peppers, then place a handful of spinach leaves on top. Starting with one edge, roll the tortilla into a log shape. Wrap the rolled tortilla in plastic wrap and chill for 1 hour. Repeat the process with remaining ingredients. After chilling, remove from plastic wrap and slice each roll into 1-inch pinwheels.

## COURTYARD WINERY

### Antipasto Skewer with Balsamic Glaze

*Pair with Great Lakes Beach Glass Red*



#### INGREDIENTS:

- 18 cheese tortellini
- 18 mozzarella (small bite-sized balls)
- 18 grape tomatoes
- 18 slices pepperoni
- 18 artichoke halves
- 1/4 cup olive oil
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Drizzle of balsamic glaze, as much as desired

#### DIRECTIONS:

Cook tortellini according to the package directions. Drain tortellini in a colander and run cold water over them to cool. Whisk olive oil, lemon juice, salt and pepper in a medium size bowl. Add tortellini, tomatoes, mozzarella cheese and artichokes to bowl and toss to mix. Marinate for 15 minutes. Add one tomato, tortellini, mozzarella ball and artichoke to each skewer. Place the completed skewers on a platter and drizzle with balsamic glaze. Serve immediately or cover with foil and refrigerate until ready to serve.

#### Notes:

The skewers I use for this recipe are 6 inches long.

## JOHNSON ESTATE WINERY

### French Onion Soup with Cheesy Crostino

*Pair with Chambourcin*



#### INGREDIENTS:

1/4 cup unsalted butter	2 cups dry red wine
6 thyme sprigs	3 teaspoons Kosher salt
1 bay leaf	4 tablespoons beef bouillon
3 pounds large red onions (sliced)	2 teaspoons black pepper
3 32-ounce cartons unsalted beef stock	2 tablespoons sherry
3/4 cup Worcestershire sauce	Kosher salt to taste
2 tablespoons balsamic vinegar	16 slices gluten free French baguette
	5 ounces Gruyère or Swiss cheese, sliced

#### DIRECTIONS:

Place butter, thyme, and bay leaf in the bottom of a 6-quart electric slow cooker. Add onions, cover, and cook on HIGH for 8 hours. Remove thyme and bay leaf; discard. Add stock, wine, Worcestershire, vinegar, bouillon, salt, and pepper; cook, covered, on HIGH for 30 minutes. Preheat broiler to high. Arrange bread in a single layer on 2 baking sheets; broil 30 seconds on each side or until toasted. Add sherry to soup, if using, and stir. Place 1 cup soup in each of 12 (8-ounce) ramekins or oven proof bowls, or follow freezing instructions. Top each serving with 2 bread slices and about 2 slices of cheese. Place 6 ramekins on a jelly-roll pan; broil 2 minutes or until cheese melts and begins to brown. Repeat procedure with remaining 6 ramekins, bread slices, and cheese.

## KINGVIEW MEADHOUSE & WINERY

### Meatballs with Crack Sauce

*Pair with BlackBeary*



#### INGREDIENTS:

##### Meatballs

1 pound ground beef
1 large egg
1/2 cup Italian breadcrumbs
1/2 cup grated Parmesan cheese
1/2 cup finely minced yellow onion
1 teaspoons salt

1 teaspoon black pepper
1 teaspoon Italian seasonings
1 teaspoon minced garlic

##### Crack Sauce

4 teaspoons mayo
4 teaspoons Ranch dressing mix
4 teaspoons Sriracha
4 teaspoons milk

#### DIRECTIONS:

##### Meatballs

Heat the Oven – Set the oven rack to the lower-middle position. Heat the oven to broil. Line a large baking sheet with foil and lightly grease it with olive oil. Set aside. Make the Meatball Mixture – In a large bowl, add the ground beef, eggs, breadcrumbs, Parmesan cheese, minced onion, salt, black pepper, Italian seasoning, and minced garlic. Use your hands to mix thoroughly until combined. Shape the Meatballs and place them on the baking sheet. Broil the Meatballs – Transfer the meatballs to the lower-middle position in the oven. Cook until the surface is browned, about 10 to 12 minutes. Flip the meatballs and cook for an additional 2 to 3 minutes to lightly brown the other side.

##### Crack Sauce

Mix the ingredients together and place in the fridge for 10 minutes to meld and thicken. Pour over meatballs and enjoy!

## LIBERTY VINEYARDS & WINERY

### Stuffed Bacon-Wrapped Dates

*Pair with Diamond or Dinner Bell Red*



#### INGREDIENTS:

- 2 ½ ounces cream cheese, softened
- 4 ounces blue cheese crumbles
- 1/4 teaspoon paprika
- 8-ounce package pitted dates
- 16 ounces bacon (not thick-sliced)
- 2 jalapeño peppers, cut into very thin slices
- 2-3 tablespoons honey

#### DIRECTIONS:

Preheat oven to 400° F. Line a rimmed baking sheet with aluminum foil and set aside. Stir together the blue cheese, cream cheese, chives, and paprika in a small bowl. Cut each date lengthwise, cutting only deep enough so the date can be opened and spread apart. Stuff each date with about 1 teaspoon of the cheese filling and fold date to close. Cut bacon in half crosswise. Wrap each date with a bacon piece, top with a jalapeño slice and secure with a toothpick. Arrange dates on the prepared baking sheet. Bake dates until the bacon is rendered and begins to crisp, about 25 minutes, turning and flipping them after 15 minutes. They may be flipped several more times until fully cooked, to ensure even browning. When done, remove from the oven and drizzle the hot dates with honey. Transfer dates to a serving plate and serve immediately while still hot. These appetizers pair exceptionally well with Liberty Diamond or Dinner Bell Red wine.

## PRESQUE ISLE WINE CELLARS

### Carnitas Tostadas

*Pair with Dry Riesling*



#### INGREDIENTS:

- 4 pounds boneless pork roast
- 3 teaspoons fine sea salt
- 1 teaspoon black pepper
- 1 teaspoon dried oregano
- 1 large yellow onion (diced)
- 5 garlic cloves
- 4 tablespoons lime juice
- 1/2 cup orange juice
- 1 cup chicken broth
- 2 bay leaves

#### DIRECTIONS:

Pat pork dry with a paper towel. Combine salt, pepper, and dried oregano and rub pork with the seasoning. In a crock pot, add chopped onion, garlic cloves, broth, lime juice, orange juice, and bay leaves. Add the pork to the crock pot, and cook on high for 5 hours or low for 7-9 hours. Remove the pork, shred it, and drizzle the top of it with the crock pot juices. If you want the edges of the meat crispy, now is when you can broil it in the oven for 5-7 minutes or until golden brown. Take a tostada, top it with the carnitas pork and add your favorite toppings.

## NOBLE WINERY

### **Pork Carnitas served with Chipotle Crema Sauce**

(Mexican slow cooker pulled pork)

*Pair with Pastavino or Delaware*

We will also have a vegetarian option



#### **INGREDIENTS:**

4 pounds pork shoulder or 5 pounds boneless pork

2 ½ teaspoon salt

1 teaspoon black pepper

1 onion, chopped

1 jalapeno, de-seeded, chopped

2 cloves garlic, chopped

¾ cup orange juice

1 lime, juiced

#### **Rub**

1 tablespoon dried oregano

2 teaspoon ground cumin

#### **Chipotle Crema Sauce**

1 cup sour cream

½ lime, juiced and zest

3 tablespoons chipotle hot sauce (more or less to taste)

½ teaspoon kosher salt

#### **DIRECTIONS:**

In a large bowl combine Chex, Cheerios, pretzels, M&M's and nuts. Break almond bark up and heat according to directions. Pour melted bark over the cereal mixture and mix well. Spread out onto wax paper or parchment paper-lined baking sheet. Let stand for 1 hour, then break into pieces. Rinse and dry pork, rub all over with salt and pepper. Combine rub ingredients then rub all over the pork. Let stand for 1 hours in refrigerator. Add juices, onion, jalapeno, garlic. Slow cook on low for 10 hours or on high for 7 hours. Remove from oven and shred when slightly cooled.

Optional: Heat 1 tablespoon of olive oil in a large nonstick pan. Spread pork in pan, drizzle some juices over the top and fry until golden brown.

#### **Chipotle Crema Sauce**

Mix all ingredients together and serve with pork.



## WILLOW CREEK WINERY

### Bacon Ranch Cheeseballs on a Stick

*Pair with Rosalina (semi-sweet wine)*



#### INGREDIENTS:

- 12 ounces cream cheese
- 8 ounces cheddar cheese
- 1 tablespoon dry ranch seasoning
- 1 cup bacon
- 1 tablespoon parsley
- 30 pretzel sticks

#### DIRECTIONS:

Add the softened cream cheese to a medium bowl and smooth with a spatula or a hand mixer. Add the cheddar cheese and ranch seasoning and mix until combined. In a small bowl, combine the bacon and parsley. Use a melon baller to scoop out a ball of the cheese mixture. Roll in a ball and then toss it in the bacon mixture. Set aside on a serving platter. Repeat until all the cheese balls are made. Place a pretzel stick in the middle of each cheese ball. They are now ready to serve and Pair a Glass of Willow Creek Rosalina! Enjoy ~ Cheers!

## YORI WINE CELLARS & BREWING CO

### Pesto Parmesan Stromboli Squares

*Pair with Chardonal or Baco Noir*



#### INGREDIENTS:

- 24 ounces pizza dough of your choice (homemade, refrigerated or frozen)
- 1 pound sliced mozzarella or provolone cheese
- 8 ounces pepperoni (tip: lightly warm in microwave on paper towels to absorb grease)
- 8 ounces ham
- 8 ounces salami
- 2 tablespoons Minced garlic (approx 6 cloves)
- 4 tablespoons unsalted butter
- 2 ounces freshly grated Parmesan
- 1-2 tsp fresh parsley
- Marinara for dipping

#### DIRECTIONS:

Preheat oven to 350° F. Roll pizza dough fairly thin on to a well greased 9 x 13 pan. Top dough with half of the cheese. Layer salami, ham, pepperoni, finishing with remaining cheese, and spread pesto sparingly. Cover with thinly rolled pizza dough and bake for approximately 25 minutes, until lightly golden. Melt butter - stir in garlic and parsley. Using a pizza cutter, cut Stromboli into squares, then brush garlic butter mixture liberally and sprinkle Parmesan on top. Continue to bake for 10 minutes. Allow to sit for five minutes before serving with marinara.