



Wine & Chocolate Month

February Weekends: 6-8, 13-15, and 20-22

Event Hours: Friday 12-5 • Saturday 10-5 • Sunday 10-4

Join us as our wineries
provide perfectly decadent
pairings for their wines.

Ticket purchase required.



WWW.LAKEERIEWINECOUNTRY.ORG

VISIT OUR WEBSITE FOR DETAILS • FIND US ON  AND  • OPEN YEAR-ROUND



LAKE ERIE



*Not all wineries participate in all events.





6 MILE CELLARS

5727 Firman Road • Erie, PA

814-580-8375 • www.6milecellars.com

Located on 6 Mile Creek, just off Route 20,

6 Mile Cellars is the first winery in Harborcreek and the closest winery to downtown Erie. The cellar of a pre-civil war built barn that was once home to thoroughbred

horses, is now our tasting room. Our comfortable, intimate tasting room is a great place to relax and enjoy the day with a diverse tasting menu of dry and sweet wines, and craft ciders on tap.  



MOCKTAIL

TBD

PAIRING

Hearty Dark Chocolate Chili

Pair with Derby Red or Merlot

INGREDIENTS:

- 2 tablespoons olive oil
- 1/2 medium/large yellow onion diced
- 1/4 teaspoon salt
- 3 cloves of garlic minced
- 12 oz. mild italian sausage
- 2 teaspoon chili powder
- 2 teaspoon Italian seasoning
- 1 teaspoon paprika
- 2 cup diced red/green/yellow bell peppers
- 15 oz. can tomato sauce
- 10 oz. can rotel tomatoes
- 6 oz. can tomato paste
- 2 15-oz. cans black beans
- 12 oz. water
- 1.5 oz. dark chocolate

DIRECTIONS:

Heat the olive oil in a dutch oven over medium heat. Add the onion and salt and saute until soft and translucent. Add the garlic and stir. Let the garlic cook about 2 minutes and then add in the sausage. Break up the sausage as it cooks. Once the sausage begins to brown add the chili powder, paprika & peppers. Stir everything together and let cook about 3 minutes. Now add in the tomato sauce, rotel tomatoes, tomato paste, black beans, Italian seasoning and the water (I used the tomato paste can, filling it up twice to add the water. This helps to get more of the tomato paste out of the can). Stir everything together and let come to boil. Once the mixture has come to a boil reduce the heat to simmer and stir in you dark chocolate. Continue stirring until the dark chocolate has completely melted and has been thoroughly mixed in. Let the chili sit about 10 minutes to let the flavors really come together. After 10 minutes it is ready to serve!



BURCH FARMS COUNTRY MARKET AND WINERY



9210 Sidehill Road • North East, PA

814-725-0747

www.burchfarmscountrymarketandwinery.com



We are open year-round, with both summer & winter hours, offering wine tasting and sales. Burch Farms Country

Market and Winery also has stands at the local farmer's market during season. Our selection changes from week to week and season to season, and we feature only the freshest produce. Please stop in to our Farmers Market year-round to get your fruits & vegetables locally! We're open daily – stop by and see us!!  

MOCKTAIL

White Sangria Mocktail

PAIRING

Triple Chocolate Cheesecake

Pair with Isabella

INGREDIENTS:

Crust

12 Oreos

4 tablespoons of butter, melted

Cheesecake

1 ½ blocks cream cheese

1/3 cup sugar

1 tablespoon flour

1 tablespoon cocoa powder

1/4 teaspoon salt

2 eggs

1 cup melted semi-sweet chocolate, melted

Chocolate Ganache (optional)

1/4 cup chocolate chips

3 tablespoon heavy cream

Chocolate Whip Cream (optional)

3/4 cup heavy cream

3 tablespoons chocolate syrup

DIRECTIONS:

Crust

Preheat oven to 350°F. Line mini muffin tin with liners. Blend Oreos (cream and all) in food processor until you have crumbs. Combine Oreo crumbs and melted butter. Divide between muffin cups and press in bottom of muffin liners.

Cheesecake



Beat cream cheese with mixer until smooth. Beat in sugar, flour, cocoa powder and salt until smooth. Beat in eggs one at a time. Fold in melted chocolate. Fill each muffin cup and bake 8-12 minutes or until center of cheesecake is only slightly jiggly. Allow to cool at room temp then refrigerate at least 1 hour before serving.

Optional: Top with chocolate ganache, chocolate or regular whip cream, chocolate shavings, mini chocolate chips or chocolate sauce.



CELLAR '54

9368 West Law Road • North East, PA
814-572-9280 • www.cellar54wines.com

Cellar '54 is a family-owned and operated winery with vineyards dating back to 1954. Making your way down the drive you will be welcomed by vineyards and serene countryside where you can enjoy a glass of wine in a peaceful environment. Being a new winery, our wine list is still growing from traditional premium dry wines to uniquely named sweet wines. Come sip with us and be treated like Cellar '54 family! Visit our website or social media for updates on special events.  



MOCKTAIL

Peppermint Hot Chocolate

PAIRING

Chocolate Cupcake

Pair with Sangria



PRESQUE ISLE WINE CELLARS

9440 West Main Road • North East, PA

814-725-1314 • www.piwine.com

Presque Isle Wine Cellars – “Where Pennsylvania Wine Began” – has produced unique, award-winning wines for over 55 years and we are pleased to share them with our guests. Our rich history, premium crafted wines and tranquil grounds with vineyards, woods and waterfalls make us a must stop along your trail. Visit our cozy tasting room and have a memorable creekside wine picnic. The Isle House is home to our tasting room, featuring wine, wine slushies, and local craft beer. [f](#) [t](#) [v](#)



MOCKTAIL

TBD

PAIRING




Chocolate Chili

Pair with Saudade



COURTYARD WINERY

10021 West Main Road (Route 20) • North East, PA
814-725-0236 • www.courtyardwinery.com

Capture the Essence, From Vineyard to Vintage. Courtyard Winery is in the heart of Lake Erie Wine Country on Route 20 in the historic town of North East, PA. From growing grapes to pressing freshly harvested fruit right off the vine, fermenting, barrel aging and bottling, we do it all. We specialize in small lot, hand-crafted award-winning wines. Enjoy a flight of wine or a locally handcrafted beer. Our "Vineyard Veranda" patio awaits during the warmer months.   



MOCKTAIL

Cocoa Spritz

Strawberry juice/lemonade, cocoa-infused simple syrup, soda water.

PAIRING




Chocolate Kiss in the Courtyard

Pair with Ruby's Rouge



SOUTH SHORE WINE COMPANY

**1120 Freeport Road (Route 89) • North East, PA
814-725-1585 • www.enjoymazza.com**

Historic Wine Cellar & Banquet Hall. Originally established in the early 1860s and re-established by the Mazza Family in 2007, the South Shore Wine Company is one of the oldest wine brands in the Lake Erie Region. Enjoy a tasting flight or glass of wine in our historic tasting room located in the impressive stone cavern and cellar, the original home to Erie County's first commercial winery. Now home to a wide array of sparkling wines and more! Patio seating available seasonally. Social media @mazzawines.   



MOCKTAIL

Blind Tiger Spritz

3 oz. Blind Tiger, top with your choice of 2 oz. sparkling water, serve over ice.

PAIRING

Mini S'mores Tarts

Pair with Carmine

INGREDIENTS:

1 – 16.3 oz. box of dark chocolate brownie mix
1/2 cup vegetable oil
3 tablespoons water
2 large eggs
Pinch of salt
7 oz. jar marshmallow cream (jet-puffed)
1 – 1.55 oz. Hershey milk chocolate bar
8.5 oz. graham cracker crumbs
3 tablespoons sugar
9 tablespoons melted salted butter

DIRECTIONS:

Preheat oven to 350°F. In a food processor, combine the graham crackers crumbs and sugar. Pulse until fine crumbs form. Pour in the butter and pulse until the crumbs are well coated and stick together when pinched. Press the crumb mixture into the bottom and up the sides of mini muffin pans (makes 12 to 18) depending on how thick you make them. Place in oven and bake for 5 to 7 minutes or just until set and slightly firm. Place brownie mix into bowl and make as direction on box says: Stir brownie mix, oil, water, eggs and a pinch of salt in a medium bowl with a whisk until smooth. In muffin pan fill each graham cracker cup about $\frac{3}{4}$ of the way and bake for about 10 to 15 minutes or until a toothpick inserted in the middle comes out clean/ not gooey. Let cool to room temp then place a dollop of marshmallow cream on each one and you a kitchen torch and brown. Let cool slightly and place a small rectangle of chocolate on top and press down slightly. Enjoy!



YORI WINE CELLARS & BREWING CO.

18 South Lake Street • North East, PA

814-725-VINO (8466) • www.yoriwinecellars.com

Centrally located in downtown North East, Pa. We produce over 30 varieties of top-quality wines and grow 15 varieties of grapes on our home farm. Also available are over a dozen newly added craft beers & hard ciders brewed on

site. Our spacious tasting room and seasonal patio is the perfect place to gather & enjoy a glass of wine, beer, or cider paired with an appetizer, homemade fresh dough pizza, flatbreads, and more from our small plates menu. Refer to our website for current hours, special events or rental/catering options. [f](#) [i](#) [t](#)



MOCKTAIL

Winter Berry

Handful of fresh blueberries (muddled), 1.5 oz. lemonade, 1/2 ounce non-alcoholic Blue Curaçao, Blackberry sparkling water, garnish of your choice.

PAIRING

Chocolate Covered Strawberry Brownies

Pair with Isabella

INGREDIENTS:

Brownies

- One box strawberry cake mix
- Two large eggs
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract

Frosting

- 3/4 cup powdered sugar
- 2 tablespoons strawberry preserves
- 1 ½ tablespoons milk
- 1 tablespoon cream cheese

Basic Chocolate Ganache

- 8 oz. semi sweet chocolate chips
- One cup heavy whipping cream

DIRECTIONS:

Brownies

Preheat oven to 350°F. Spray 8 x 8 pan or line with parchment paper. Mix all ingredients well - bake for 18 to 22 minutes.

Frosting

Blend all ingredients together until smooth and creamy. Spread over cooled brownies.

Basic Chocolate Ganache


Heat heavy whipping cream in sauce pan until it just starts to simmer. Pour over chocolate chips, stirring well until chocolate chips are completely melted and mixed well. Drizzle on brownies.



DRIFTWOOD WINE CELLARS

20 East Main Street • North East, PA

814-347-5292 • www.driftwoodwinecellars.com

Sit back and relax with a glass and let our wines take your senses through a new memorable experience, or harken back a memory from good times you want to have again. Our goal is to create a place close to home where you can escape the daily grind and enjoy our unique wines in a comfortable setting with friends and family. We're happy to help you make all the Pour Decisions you can handle! 



MOCKTAIL

Drama-Berry Fizz Mocktail

INGREDIENTS:

6 cups berry juice (1/2 c. berry juice for a single serving)
2 liter bottle lemon lime soda (3/4 cup lemon lime soda for a single serving)
1/4 cup grenadine (1/2 oz. grenadine for a single serving)
Sprinkles
Paper straws

DIRECTIONS:

In a large pitcher combine the berry juice, lemon lime soda, and grenadine. Mix well. Rim glasses with a lemon or lime wedge and then roll in sprinkles that are in a shallow dish. Fill the glasses with ice. Pour the mocktail into each glass. Add a paper straw and serve cold.

PAIRING

Raspberry White Chocolate Bark

Pair with Walking Disaster

INGREDIENTS:

16 oz. white chocolate, melted
(Swiss white chocolate is best)
3/4 teaspoon Amoretti®
Raspberry Extract Oil Soluble
1.25 oz. freeze-dried raspberries,
crushed into small pieces

DIRECTIONS:

Use a double boiler or microwave in 20 second intervals, melt the white chocolate. Be sure to stir frequently to avoid overheating. Once the chocolate is fully melted, stir in 1 teaspoon of Amoretti® Raspberry Extract Oil Soluble. This ensures even distribution without affecting the consistency of the chocolate. Gently fold in the ground freeze-dried raspberries, reserving some for topping. Pour the mixture onto a parchment-lined baking sheet, spreading evenly. Sprinkle the remaining raspberries over the top and let the chocolate set at room temperature or in the refrigerator until firm. Once fully hardened, break into pieces and enjoy the perfect balance of creamy white chocolate and bright raspberry flavor.



ARUNDEL CELLARS & BREWING CO.

11727 E Main Road (Route 20) • North East, PA
814-725-1079 • www.arundelcellars.com

Unlock the Experience at Arundel Cellars & Brewing Co. which is conveniently located along Rt. 20, one mile west from I-90, Exit 45. Enjoy a flight of our wines, craft beers or ciders along with an appetizer or sandwich from our pub style menu. Indoor and outdoor seating is available. Our wines range from sweet to dry and our craft brews from mild to hoppy. Hard cider favorites are Mango, Pina Colada, Caramel, Strawberry Lemonade and of course traditional hard cider. Live indoor music every Sunday from 1-4pm. Our nineteenth century barn was renovated with warmth, originality, and you in mind. [f](#) [i](#) [t](#)



MOCKTAIL

Chocolate Gingerbread

PAIRING

Mini Chocolate Ganache Tarts

Pair with Gandy Dancer

INGREDIENTS:

3 packages of phyllo shells
8 oz. bittersweet chocolate, chopped
3/4 cup heavy cream
Caramel syrup for topping

DIRECTIONS:

Heat heavy cream in a saucepan over medium heat until just before boiling. Do not boil. Pour cream over the chopped chocolate then stir until all the chocolate is melted and smooth. Spoon the mixture into phyllo shells. Place them in the refrigerator until the ganache is set. Drizzle with caramel if desired.



MAZZA VINEYARDS

11815 East Lake Road (Route 5) • North East, PA
814-725-8695 • www.enjoymazza.com

Since 1972, Mazza has been successfully blending the ancient art of winemaking with the most modern techniques and equipment at what is now PA's largest producing winery. Fine wines are born from the highest quality wine grapes, and we work intimately with select growers in the Lake Erie Wine Region to craft only the finest wines at our winery. Enjoy a tasting flight or glass in our Mediterranean style tasting room. Outdoor seating available seasonally. Our wines are also available on our website. Social media @mazzawines. [f](#) [i](#) [t](#)



MOCKTAIL

Blind Tiger Spritz

3 oz. Blind Tiger, top with your choice of 2 oz. sparkling water, serve over ice.

PAIRING

Tiramisu Truffles

Pair with Cabernet Franc

INGREDIENTS:

8 oz. Mascarpone cheese
(at room temperature)
40 Savoiardi biscuits (ladyfingers)
9 tablespoons espresso coffee
9 teaspoons powdered sugar sifted
5 oz. dark chocolate chips or wafers
15 oz. milk chocolate chips or wafers

DIRECTIONS:


Brew espresso coffee and allow it to cool. In food processor place all but 4 biscuits and blend until very fine almost like a powder consistency. Place about 1/8 cup to the side and wait till end. Place the mascarpone cheese in a bowl and spread out a little and add sugar and mix well. Then add the cooled espresso and mix until combined. Add crushed lady fingers and mixed until a cookie dough consistency forms. Divide dough into 30 equal balls and roll until round. Place the truffle balls in the fridge to set for 1 hour. Place a pot of water on the stove and heat to a light boil. Place a metal bowl on top and place dark and milk chocolate and heat just until melted and turn off water. Take truffles and dip one at a time into chocolate and set on a sheet tray lined with parchment paper and sprinkle reserved ground lady fingers then place back into fridge until firm. Enjoy! Makes 30 truffles.



ARROWHEAD WINE CELLARS

12073 East Main Road • North East, PA

814-725-5509 • www.arrowheadwine.com

Since 1998, owners Nick and Kathy Mobilia have been producing award-winning wines using only the finest European, Native and Hybrid grapes, mostly grown on their 250 acre farm. They boast one of the region's largest winery gift shops, featuring unique gifts from around the world. Plenty of parking and fully handicap accessible. Conveniently located just off Interstate 90 at exit 45 on U.S. Route 20. Large groups, limos and buses are welcome. Please call ahead. Visit our website for our other locations and for hours. 



MOCKTAIL

Olipop's Crisp Apple

Olipop's Crisp Apple, Poppi's Orange, & Mobilia Farms Diamond Juice.

PAIRING

Sweet & Spicy Meatballs

Pair with 814 White

INGREDIENTS:

- Your favorite meatball recipe or frozen meatballs
- 1 jar Mobilia Farms Sweet & Hot Pepper Relish
- 1/4 cup Arrowhead 814 white wine

DIRECTIONS:

Add meatball into a large saucepan or crockpot. In small mixing bowl mix Sweet & Hot relish with 1/4 cup of the white wine. Mix until well blended then pour over the meatballs and simmer for at least one hour. Serve with the remaining chilled wine and enjoy.




LAKEVIEW WINE CELLARS

8440 Singer Road • North East, PA

814-725-4440 • www.lakeviewwinecellars.com

Lakeview Wine Cellars, located in the center of Lake Erie Wine Country, is a small boutique winery that produces limited selections of premium wines made from local grapes. Our rolling vineyards and stunning views

of Lake Erie make Lakeview a great place to bring a picnic lunch and enjoy a glass or bottle of wine in the peaceful surroundings. Handicap Accessible. Groups of 8-15 reservations requested in advance. No buses. Friendly, well-behaved pets welcome. Harvest Host member. 



MOCKTAIL

TBD

PAIRING

Edinboro Chocolaterie Chocolate

Pair with a wine of your choice



SPARKLING PONDS WINERY

10661 West Lake Road • Ripley, NY

716-753-0311 • www.sparklingpondswinery.com

Sparkling Ponds Winery is a female owned & operated winery and vineyard. The winery is set in a tranquil environment with several ponds, contributing to its name. It features 20 acres of vineyards growing varieties like Concord, Niagara, and Sauvignon Blanc. Known for its welcoming atmosphere, friendly staff and quaint tasting room, Sparkling Ponds offers wine tasting, slushies and snack specials. [f](#) [i](#) [t](#)

MOCKTAIL

Sparkling Sunrise

PAIRING

Tipsy Chocolate Truffle

Pair with Ives

INGREDIENTS:

- 1 pound chocolate sandwich, crushed
- 1 (8 ounce) package cream cheese, softened
- 2 Tablespoon of Sparkling ponds Ives
- 1 pound chocolate-flavored candy coating, melted

DIRECTIONS:

In a large mixing bowl, combine crushed cookies, wine and cream cheese to form a stiff dough. Roll into balls and dip with a fork in melted candy coating. Let rest on waxed paper until set, about 30 minutes. Serve With Sparkling Ponds Ives.

Prep Time: 20 mins

Additional Time: 30 mins

Total Time: 50 mins

Servings: 36


Yield: 3 dozen



NOBLE WINERY

8630 Hardscrabble Road • Westfield, NY
716-326-WINE • www.noblewinery.com

Noble Winery is a lifelong dream come true for the owner. Our winery sits on the hill overlooking a spectacular view of vineyards and Lake Erie.

This family-friendly farm winery produces a variety of wine to please everyone's palate. Bring your own food to enjoy with a glass or a bottle of wine – on the porch or in the cozy indoors. Walk in the door as a customer, and leave as a friend. 



MOCKTAIL

Kickapoo Joy Juice

PAIRING

Meatballs in Pete's Famous Chocolate Marinara Sauce*

Pair with Pastavino

INGREDIENTS:

- 1 jar of your favorite marinara sauce
(we like Wegmans brand)
- 1 tablespoon of minced garlic
- 1 tablespoon of apple cider vinegar
- 1 tablespoon of sugar
- 1 tablespoon of dried Italian seasoning
- 2 tablespoons of grated Parmesan Romano cheese blend
- 1 - 2 tablespoons of grated Niagara dark chocolate
- 1/2 - 1 cup of Noble Old Italian wine
- Frozen meatballs (we used the Sam's club gluten free)

DIRECTIONS:





Bake meatballs according to package. Add all ingredients into a stock pot or crock pot and cook on low for 2-3 hours to let flavors blend. You can also add your favorite Italian sausage to this recipe.

** This recipe is gluten free. We also will have a vegetarian option.*



JOHNSON ESTATE WINERY

8419 US Route 20 West • Westfield, NY
800-Drink-NY • www.johnsonwinery.com

NY's Oldest Estate Winery founded in 1961. Our 110 acres of vineyards are carefully tended to make over 40 award-winning wines; as an estate winery, we control the wine-making process from "bud to bottle" ensuring that quality, not quantity, is our governing principle. Visit our century-old historic wine tasting room to sample European Classics (Riesling, Chardonnay, Pinot Noir), American favorites (Concord), as well as ice and dessert wines. Visit our "NY Spirits Bar", stocked with over 20 of NY's finest craft-distilled bourbons, whiskies, gins, and rums. Outdoor tastings and charcuterie available at FLIGHT from May-October.    



MOCKTAIL

Mexican Hot Chocolate

PAIRING

Chicken Kabobs & Mexican Red Mole Sauce

Pair with Maréchal Foch

INGREDIENTS:

Chicken Kabobs

2 lbs boneless, skinless chicken thighs or breasts
1 ½ – 2 teaspoons kosher salt
1 – 1 ½ teaspoon freshly cracked black pepper
2 tablespoons olive oil
Metal or soaked wooden skewers

Mole Sauce

6 dried chilies (2 varieties, medium heat-dark in color)
4 cups chicken stock
1 cup seedless prunes
1 large onion, diced

8 garlic cloves, smashed
2 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons ground coriander
1 teaspoon italian seasoning
1/2 teaspoon nutmeg
1 ½ teaspoon all spice
2 cans of chipotle peppers
(plus 1 tablespoon "juice" from chipotle can)
1 ½ teaspoons salt
1/2 teaspoon pepper
1/4 cup tahini paste
2 ounces dark chocolate (semi-sweet)

DIRECTIONS:

Chicken Kabobs

Prep the chicken: cut chicken into even, 1 ½ – 2 inch chunks so they cook uniformly. **Season:** place chicken in a bowl. Season generously with kosher salt and black pepper. Toss to coat. **Optional but recommended:** drizzle with olive oil and toss again. **Rest:** let the seasoned chicken rest at room temp for 20–30 minutes, or refrigerate up to 12 hours for deeper seasoning. **Skewer:** thread chicken onto skewers, leaving a little space between pieces for even cooking. **Grill:** preheat grill to medium-high. Clean and oil grates. Grill kabobs 10–14 minutes total, turning every few minutes, until nicely charred and internal temp hits 165°F. **Rest & serve:** let rest 3–5 minutes before serving to keep them juicy.

Mole Sauce

Tear or cut the dried chilies, discarding stems and seeds. Toast in a dry skillet over medium heat until glossy and fragrant, 3–4 minutes. Transfer to a medium pot, add the broth, bring to a boil, then cover and simmer on low for 10–15 minutes. Add the prunes, cover, simmer 10 more minutes, then turn off the heat and let cool, reserving the liquid. Meanwhile, sauté the onions and garlic in olive oil over medium heat until deeply golden, about 10 minutes. Add the spices and toast, stirring, for 1–2 minutes. Blend the onion mixture with the chilies, prunes, reserved liquid, and chipotles with adobo (if using) until very smooth, adding more broth as needed for a thick, smoothie-like consistency. Return to the pan and warm gently over low heat. Stir in the salt, tahini, and chocolate until melted and smooth. Adjust consistency with more broth or water as needed, whisking well. Taste and adjust seasoning—more salt, heat, sweetness, or smokiness as desired.



MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS AND BREWING




8398 West Main Road (Route 20)

Westfield, NY • 716-793-9463

www.enjoymazza.com



NY State's First Combination Winery, Brewery
& Distillery. Mazza, a name long-known in the

wine world, is proud to offer our newest creations, craft spirits and beers. We've harvested and prepared the ingredients with farmers near our Westfield location, nestled between Routes 5 & 20. Taste spirits and beers alongside our premium NY wines, or enjoy a glass or cocktail as you peer out at surrounding farmland, home to grains used in spirit & beer production. Enjoy additional offerings seasonally, such as food trucks and food pop-ups on our expansive patio. Social media @mazzawines @fiveand20.   

MOCKTAIL

Hot Buttered Chocolate

- 2 teaspoons of unsalted butter
- 2 cups whole milk
- 3 teaspoons cocoa powder
- 3 teaspoons packed light brown sugar
- 2 oz. semi-sweet dark chocolate chips
- 1/2 teaspoon vanilla extract
- Pinch of sea salt

PAIRING

Mexican Chocolate Prosciutto Dates & Mini Chocolate Chip Cheesecake Squares

Pair with Merlot

INGREDIENTS:

Mexican Chocolate Prosciutto Dates

- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cayenne
- 1/8 teaspoon ground ginger
- 1/4 cup semisweet chocolate chips
- 18 Medjool dates
- 1 package prosciutto

Mini Chocolate Chip Cheesecake Squares

Crust:

- 1 1/2 cups graham cracker crumbs
- 7 tablespoons melted salted butter

Cheesecake Filling:

- 12 oz. cream cheese, room temperature, soft enough to indent when pressed but not melty
- 1/3 cup granulated sugar
- 1 large egg, room temperature
- 1 tablespoon pure vanilla extract

Chocolate Chip Cookie Dough:

- 5 tablespoons salted butter, room temperature
- 1/3 cup light brown sugar, packed
- 1 tablespoon pure vanilla extract
- 3/4 cup all purpose flour
- 1 cup mini chocolate chips

DIRECTIONS:

Mexican Chocolate Prosciutto Dates

Preheat oven to 350°F. Combine spices and chocolate chips in a small bowl. Slicing down one side, pit dates, leaving a pocket. Fill each date cavity with 3-4 chocolate chips, close, squeeze and seal. Slice prosciutto slices into thirds lengthwise, wrap one slice around each date. Bake on parchment paper or silicone mat for 12-15 minutes, or until prosciutto is crisp and dry. Let cool and serve warm or cold. Enjoy!

Mini Chocolate Chip Cheesecake Squares

Preheat oven to 325°F with rack on lower middle position. Line 8x8 square baking pan with parchment paper, with enough hanging over handles to make a sling for easy removal. Grease the parchment paper with oil. Set aside.

Crust:

Mix melted butter and cracker crumbs together until it resembles wet sand. Press mixture firmly and evenly into bottom of pan. Bake for 7-8 minutes. Remove pan to cooling rack, but keep the oven on.

Cheesecake Filling:

In a bowl on a stand mixer fitted with paddle attachment, cream together the cream cheese and sugar until light and fluffy and smooth. Mix in egg and vanilla on low until incorporated, taking care not to overmix. Pour cheesecake batter into prepared crust. Set aside.

Chocolate Chip Cookie Dough:

In a bowl on a stand mixer fitted with paddle attachment, beat butter and brown sugar on medium-high until light and fluffy, about 3 minutes. Add vanilla and mix just until combined. Slowly mix in the flour on low speed just until combined, taking care not to over mix. Fold in chocolate chips. Drop clumps of slightly-flattened dough evenly on top of cheesecake batter. Continue until all cookie dough is evenly distributed across top of cheesecake. Bake 30-40 minutes, until top of dough feels mostly dry and entire pan looks mostly set if given a gentle shake. It will continue to set up as it chills. Move bars to cooling rack to cool completely. Chill several hours or overnight. Lift bars out by sling and cut. Keep cut bars in fridge until ready to serve. Leftover bars can be wrapped and stored in freezer.



Notes:

- Mini chocolate chips- melt just the right amount, as opposed to regular sized chocolate chips.
- Use room temperature ingredients. Softened cream cheese and butter blend smoothly and create a creamy, lump-free texture.
- Don't overmix the cheesecake layer. Mix just until the egg is incorporated to keep the filling light and prevent cracks.
- Press the crust firmly. A tightly packed crust holds together better when slicing and gives each bar a solid base.
- Chill before cutting. Let the bars cool completely, then refrigerate for several hours or overnight for clean, neat slices.
- Watch the bake time. The bars are done when the cookie dough top looks set and lightly gold-en, but the center still has a slight jiggle.
- Use mini chocolate chips. They melt evenly and give a balanced chocolate flavor in every bite.
- Line the pan with parchment. Leave extra overhang on the sides to lift the bars out easily once chilled.
- Slice with a warm knife. Dip your knife in hot water, wipe dry, and cut for smooth, clean edges.



21 BRIX WINERY

6654 West Main Road • Portland, NY
716-792-2749 • www.21Brix.com

At 21 Brix Winery, our name is inspired by the measure of sweetness in grapes. But what we think is even more important is the sweetness of the experiences created by bringing people together. Come visit our spacious tasting room, sample our wines and browse our gift shop. We offer local craft beer and cider on tap in addition to a variety of small-plate food options. Located on Route 20 between Brocton and Westfield - look for the pink elephant! 21 Brix Winery - where life (and wine) is #sweetershared.  



MOCKTAIL

Shirley Temple

PAIRING

Dark Chocolate Raspberry Cookies

Pair with Dornfelder & Ellas Red

INGREDIENTS:

- 1 ¼ cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon sea salt
- 1/4 cup Dutch processed cocoa, plus 2 tablespoons
- 1/2 cup unsalted butter at room temperature
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup dark chocolate chips
- 1/2 cup frozen raspberries

DIRECTIONS:

Preheat oven to 350°F. Line a baking sheet with parchment paper or Silpat baking mat or parchment paper. Set aside. In a medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside. With a mixer, cream butter and sugars together until smooth. Add in the egg and vanilla extract and mix until combined. Gradually add flour mixture and beat until just combined. Gently stir in the chocolate chips and frozen raspberries. Try not to smash the raspberries. Some will fall apart and that is ok. Scoop the dough into rounded table-spoons and place on prepared baking sheet, about 2 inches apart. If the raspberries squish out a bit, try to place the chocolate dough over them. If some raspberries are peaking out, that is fine. Sprinkle each cookie with sea salt, if desired. Bake cookies for 10-12 minutes, or until cookies are set, but still soft in the center. Don't overbake. Remove from oven and let sit on baking sheet for 3 minutes. Move to a cooling rack and cool completely.

Note: If the cookie dough balls get too soft and juicy because of the raspberries, stick them in the freezer for 15 minutes before baking. This will keep the raspberries from oozing out. Again, try to cover them with the chocolate dough as best as you can.





LIBERTY VINEYARDS & WINERY

**2861 US-20 (Main Road) • Sheridan, NY
716-672-4520 • www.libertywinery.com**

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