

Seneca Lake Wine Trail's  
28th Annual Deck the Halls Weekend

2019 Recipe Book



Co-sponsored by



# Menu of Recipes

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Caywood Vineyards	Pleasant Valley Vanilla Cream Sherry Bundt Cake
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Earle Estates Meadery	Salamida Spiedie Chicken
Fruit Yard Winery	Chili
Fox Run Vineyards	Christmas Pork & Beans
Fulkerson Winery	Cookie Dough Dip
Glenora Wine Cellars	Carrot Ginger Soup
Hazlitt 1852 Vineyards	Hazlitt's World Famous French Onion Soup
J.R. Dill Winery	Cranberry Cake
Lakewood Vineyards	Asian Slaw with Ginger Peanut Dressing
Lamoreaux Landing Wine Cellars	Sriracha Veggie-Cheese Balls with Sauce
Leidenfrost Vineyards	Nachos, or Vegan & Gluten Free Hummus
Penguin Bay Winery	Pumpkin Pie Cake
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Three Brothers Wineries & Estates	Graham Cracker Crumble Cheesecake with Shaved Chocolate Peppermint Bark
Torrey Ridge Winery	White Trash
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Wagner Vineyards	Turkey Meatball with Red Wine Cranberry Glaze
White Springs Winery	Vegetable Barley Soup
Zugibe Vineyards	Creamy Savory Pumpkin Soup



After you're done  
Decking the Halls  
on Seneca Lake,  
come let us show you how we  
Deck OUR Halls!

Thank you very much for choosing to enjoy this weekend participating in our annual Deck the Halls Weekend on the Seneca Lake Wine Trail! If it weren't for enthusiastic fans of our wines, our events and our Trail, this event truly could not happen. As the event co-sponsor for Deck the Halls Weekend, The Christmas House can complete your weekend as *The Spirit Of An Old-Fashioned Christmas Awaits You* at The Christmas House in Elmira.

Visit The Christmas House during either of the two weekends, present your ticket and with your purchase of \$20 or more you'll receive a gift\* sure to bring a smile to your face!

Filled with holiday and everyday delights, walking into The Christmas House is a delightful trip into a sparkling winter wonderland. This 1894 Queen Anne Victorian is a Painted Lady of 16 colors and is an attraction for both shopping AND history buffs. So whether you need a souvenir from our area, a last minute hostess gift or you have a stocking to stuff, The Christmas House is the place to do it.

Located at 361 Maple Avenue, Elmira, NY  
Directions: I86/17 East. Exit 56. Left at 3<sup>rd</sup> light (Madison Ave.). Left at 3<sup>rd</sup> light (Maple Ave.) 2<sup>nd</sup> house on the left.

[www.christmas-house.com](http://www.christmas-house.com)  
607-734-9547

Hours open during this event weekend:  
Friday 9am-9pm ~ Saturday 10am-6pm & Sunday 10am-5pm  
(\*valid while supplies last)

# Atwater Estate Vineyards

## Vegetable Samosas with Tamarind Sauce (vegan)

### Dough:

1 3/4 cup unbleached all-purpose flour	4 tbsp. canola oil
1/4 cup chickpea (garbanzo) flour	6 tbsp. warm water as required
1 1/2 tsp. salt	

### Filling:

2 medium-sized yukon gold potatoes, peeled and cut into small cubes	1/4 tsp. garam masala
1/2 jalapeño, seeded and diced	1 tsp. turmeric
1/2 cup frozen green peas	1/2 tsp. cumin seeds
1 tsp. fresh ginger, grated	1 1/2 tsp. ground cumin
1/2 lime, juiced	1/2 tsp. salt
1/4 cup chopped cilantro	vegetable oil & cumin seeds for frying

- First prepare the dough. Whisk together chickpea flour, all-purpose flour, and salt. Add the oil. Add water a bit at a time until a soft, pliable dough forms. Knead briefly until smooth. Cover with plastic wrap and refrigerate for at least 30 mins.
- While the dough cools, make the filling. In a sauté pan, heat the oil over medium heat and add the cumin seeds. Next add the potatoes, jalapeño, ginger, ground cumin, turmeric, salt, and garam masala. Sauté until the potato pieces begin to fray at the edges, about 10 minutes. Add about 1 cup of hot water, enough to cover the potatoes, and then simmer on low heat until potatoes are very tender, about 20 minutes. Stir in the frozen peas and cook for 5 minutes. Add the lime juice. Remove from heat and mash coarsely. Add the cilantro and stir to combine. Set filling aside to cool a bit before handling.
- Remove the dough from the refrigerator and cut into 6 equal sections. Using your hands, roll one section of dough into a ball. Place dough ball onto a very lightly floured surface. Using a rolling pin, roll dough into a thin, circular shape, about 8 inches across. Cut the dough in half - each half will make one samosa.
- Fold the flat bottom of the half-circle of dough in half and pinch to seal that edge. Scoop about 2-3 tablespoons of filling into the cone of dough. Pinch-seal the remaining edge, creating a mohawk-like ridge.
- Coat the bottom of a deep pan with 1/2 to 1 inch of oil and heat on high for a couple minutes, until very hot. Sprinkle in about a teaspoon of cumin seeds. Cook the samosas in the pan - 2 or 3 at a time - turning with a spatula until nicely browned on all sides, about 30 seconds per side. Remove from pan and place onto paper towels.

Serve immediately or store in a container in the fridge to be reheated in the oven later (about 10 mins at 225).

### Tamarind Sauce:

2 tbsp. tamarind paste	1/4 cup brown sugar
1/2 cup apple butter	salt to taste
1 lemon, juiced	

Mix together in a bowl, adding a little water to thin. Serve with warm samosas and a glass of semi-dry **Atwater Riesling 2015** - a perfect pairing, enjoy!

Makes 6

# Bagley's Poplar Ridge Vineyards

## Honey Garlic Meatballs

- 1/4 cup brown sugar
- 1/3 cup honey
- 1/2 cup ketchup
- 2 tbsp. soy sauce
- 3 garlic cloves, minced
- 1, 28 oz. bag of fully cooked, frozen meatballs

In a medium bowl, mix together brown sugar, honey, ketchup, soy sauce and garlic. Place frozen meatballs in a 3-4 quart crockpot and pour sauce over meatballs and stir to evenly coat meatballs. Cook on low for 4 hours stirring occasionally.



## Boundary Breaks Vineyard

### Homemade Corn Chowder

- 2 tbsp. unsalted butter
- 1 cup onion, diced
- 3 cloves garlic, minced
- 2 tbsp. all purpose flour
- 32 oz. corn (canned or frozen)
- 1 lb. gold potatoes diced into 1/2 inch cubes
- 2 tsp. salt
- 1/4 tsp. paprika
- 4 cups unsalted chicken stock
- 1 cup half and half
- 1 lb. ham diced into half-inch pieces or 8 slices of bacon diced



- In a large pot, melt the butter over medium heat. Add the diced onions and cook until softened.
- Add the garlic and cook for 30 seconds. Stir in the flour to create a paste. Allow to cook 1-2 minutes. Stir in salt, pepper and paprika. Pour in chicken stock. Stir. Add the diced potatoes. Cook 10-15 minutes over medium heat.
- Add the corn and continue to cook for 10 minutes until corn is heated through and potatoes are tender.
- Turn off the heat. Using an immersion blender blend the soup to desired consistency. Or you can remove half of the soup to a blender, carefully blend, then return blended portion to pot. After the soup is blended, add the ham or bacon. Then add half and half. Stir to combine.

Serve soup warm with a garnish of fresh chives or parsley.

## Castel Grisch Winery

### Cheeky Monkey Bruschetta

Recipe is Vegan. GF available per request . (Serves 12-14)

2, 14.5 oz. cans diced tomatoes, drain well

1/4 red onion, chopped small

5 large fresh basil leaves, chopped fine

1 1/2 tbsp. Cheeky Monkey Garlic Oil

1 tsp. minced garlic

1 small splash of **Castel Grisch Traminette** wine

Salt & pepper to taste

- Mix all ingredients in a large bowl.
- Brush a small additional amount of Cheeky Monkey Oil on to one side fresh baguette slices. Use a baking sheet to lay flat, oil brushed side up, then toast in oven until lightly crisp golden brown.
- Remove toasted baguettes from oven. Carefully transfer warm toast to a serving tray, apply roughly a tablespoon of Bruschetta mixture to each toasted slice so each is generously topped.

Serve immediately, pairs wonderfully with **Castel Grisch Traminette** wine.

## Catharine Valley Winery

### Irish Colcannon

Traditional Irish dish with cabbage, potatoes and ham.

5 lb. potatoes

1 head cabbage

2 sticks butter

2 cups milk

8 oz. cubed ham

Boil potatoes and cabbage in water, drain when tender.

Heat milk and butter to slow simmer.

Add cabbage, potatoes and ham to milk. Salt and pepper to taste!

## Caywood Vineyards

### Pleasant Valley Vanilla Cream Sherry Bundt Cake

**For cake:**

1, 18 3/4 oz. yellow cake mix

1, 3 3/4 oz. package vanilla instant pudding

4 eggs

1/2 cup vegetable oil

1/2 cup water

1/2 cup Pleasant Valley Vanilla Cream Sherry

*(Recipe continues on next page.)*

*(Continued: Caywood's Bunt Cake)*

**For Glaze:**

1/2 cup butter  
3/4 cup granulated sugar  
1/2 cup **Pleasant Valley Vanilla Cream Sherry**



- Generously grease and flour a Bundt pan.
- Combine cake mix, pudding, eggs, vegetable oil and Pleasant Valley Vanilla Cream Sherry in a large bowl. Beat 2 minutes on high speed.
- Pour into pan and bake in preheated 350°F oven for 50 to 60 minutes or until cake tests done.
- Remove from oven and drizzle glaze slowly over the cake. Allow to set in pan 35 to 40 minutes before taking out.

Glaze Preparation : Combine butter, sugar and **Pleasant Valley Vanilla Cream Sherry** in saucepan. Bring to a boil. Boil hard for 1 minute. Remove from heat.

## Chateau LaFayette Reneau

### Cabernet & Wild Mushroom Soup

2 medium shallots, minced	1 1/2 tsp. white pepper
1/2 red onion, minced	3 cups Cabernet Franc wine
2 tbsp. garlic, minced	1/2 cup balsamic vinegar
3 tbsp. olive oil	1 cup sour cream
2 cups finely chopped button mushrooms	2 cups parmesan cheese
1 cup finely chopped shiitake mushrooms	1 cup Boursin cheese
1 cup finely chopped crimini mushrooms	to taste – kosher salt
3 qts. heavy cream	roux to thicken
1 tbsp. dry dill	

Serves 8-10

- In a large stock pot over medium-high heat, heat olive oil and sauté garlic, onion, and shallot until translucent and fragrant.
- Add mushrooms and sauté 4-5 minutes.
- Add Cabernet Franc wine and balsamic vinegar to deglaze pan. Cook stirring constantly, 3 minutes or until simmering, stir in dill and white pepper.
- Add heavy cream, sour cream and boursin cheese, use a wire whip to incorporate. Bring to a boil and reduce heat to simmer, add parmesan cheese and stir with a wire whip 3-5 minutes to incorporate and thicken slightly. While simmering, add a blonde roux to thicken to preference. Cook stirring regularly 6-8 minutes to cook out starch from roux.
- If soup becomes too thick, dilute with Cabernet Franc or more heavy cream.

Enjoy this recipe with a glass of **Roaring Red** or **Cabernet Franc**.

# Earle Estates Meadery

## Salamida Spiedie Chicken

- 1 lb. boneless skinless chicken breast, cubed
- 1 regular size Salamida Spiedie Marinade

Marinate chicken covered in refrigerator at least 24 hours. Bake at 375°F for 1 hour per pound of chicken or until cooked through.



## Fruit Yard Winery

### Chili

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1/4 cup vegetable oil                 | 3 cups tomato paste              |
| 2 onions, chopped                     | 4 1/2 cups beef broth            |
| 3 cloves garlic, minced               | 1 cup packed brown sugar         |
| 2 lb. ground beef                     | 3 tbsp. chili powder             |
| 1 1/2 lb. Delmonico steak, cubed      | 1 tbsp. ground cumin             |
| 3 cups canned diced tomatoes in juice | 2 tbsp. unsweetened cocoa powder |
| 3 cups Coca Cola                      | 2 tsp. salt                      |
| 2 cups strong brewed coffee           | 1 can kidney beans               |

- Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed steak in oil until the meat is well browned and the onions are tender.
- Mix in the diced tomatoes with juice, coke, coffee, tomato paste and beef broth.
- Season with brown sugar, chili powder, cumin, cocoa powder and salt. Stir in beans.
- Reduce heat to low, and simmer for 1.5 hours or until thick.

Serve with your favorite Fruit Yard wine!



# Fox Run Vineyards

## Christmas Pork & Beans

1/4 cup sunflower or canola oil	4 cups chicken stock
2 large onions, diced 1/2"	1 tbsp. kosher salt
8 garlic cloves, slice thin	1/4 cup spicy red pepper relish
2 tbsp. dry thyme	1 bunch leaf parsley, rough chopped
1 tbsp. dry rosemary	4 cups. canned pinto bean, drained and rinsed
3 lbs. pork shoulder, diced 1/2"	2 cups Muranda Fiesta Cheddar for topping
2 cups <b><i>Fox Run Semi Dry Riesling</i></b>	

- In a large stockpot on medium heat add the oil, onions, garlic, thyme and rosemary. Cook for 2 minutes, stirring occasionally until onions and garlic begin to soften.
- Add pork, continue cooking until it starts to brown.
- Add stock, salt, pepper relish, parsley and beans. Stir well to combine.
- Lower the heat and continue simmering for up to 2 hours or longer until the pork is tender and the mixture has the consistency of chili.

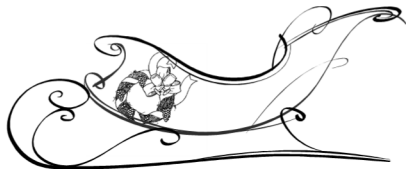
Serve in warm cups or bowls and topped with Fiesta cheddar cheese and serve with a hunk of good bread. Makes about 1 gallon.

## Fulkerson Winery

### Cookie Dough Dip

[www.sugarspunrun.com](http://www.sugarspunrun.com)

1 cup unsalted butter, softened to room temperature  
1 cup light brown sugar, tightly packed  
1/2 cup sugar  
1 tsp. vanilla extract  
1 3/4 cup all-purpose flour  
1/2 tsp. salt  
1/2 cup heavy cream  
1 cup mini-chocolate chips  
vanilla wafers



- Combine butter and sugars in a large bowl and use an electric mixer to cream until well combined. Add vanilla extract and salt, still well.
- With mixer on medium-low speed, gradually add in all-purpose flour until completely combined. Stop mixer periodically to scrape down sides and bottom of bowl with a spatula.
- Gradually add heavy cream to mixture until completely combined (again, pausing to scrape sides and bottom on bowl).
- Stir in mini-chocolate chips. Serve immediately with Vanilla Wafers.

Enjoy with your favorite Fulkerson Wine!

If you need to store the cookie dough dip, keep refrigerated in an airtight container, but be aware that the cookie dough dip will become very firm in the refrigerator and will need to sit at room temperature for at least 15 minutes and be stirred again to return to its dip-like consistency.

# Glenora Wine Cellars

## Carrot Ginger Soup

Yields 4 gallons

4 lbs. carrots	1 can coconut milk
1 large onion	1 tbsp. salt
2 tbsp. fresh ginger	1 cup <i><b>Glenora Gewurztraminer</b></i>
1 quart vegetable stock	

- Cook onion until translucent.
- Add carrots, ginger, stock, ***Glenora Gewurztraminer*** and salt. Simmer for 45 minutes or until carrots get soft.
- Next place in blender, puree and serve.

# Hazlitt 1852 Vineyards

## Hazlitt's World Famous French Onion Soup

3 lb. onions, peeled and thinly sliced into strips  
4 tbsp. butter  
1 tbsp. fresh ground black pepper  
2 tbsp. garlic powder  
1/2 tbsp. thyme  
1 tbsp. fresh parsley  
2 bay leaves  
4 tbsp. flour  
2, 16 oz. cans beef broth  
14 tsp. beef base dissolved in 8 cups boiling water  
1 tbsp. tomato paste  
2 cups ***Hazlitt's Schooner Red***  
1 tbsp. apple cider vinegar  
2 "glugs" (very generous splash) of ***Hazlitt's Solera Sherry***  
1 cup shredded Swiss cheese  
3 tbsp. grated parmesan cheese  
1 baguette



- Melt 3/4 cup butter over medium heat and sauté sliced onions. When onions are tender and browning, add 2 "glugs" of Hazlitt's Solera Sherry and as it sizzles, scrape the "fond" from the bottom of the pan. Transfer onions to a 6-quarter kettle and add remaining ingredients. Bring to a boil, reduce heat and simmer for 30 minutes.
- Set oven to broil, pour soup into oven proof serving bowls, and top with a 1-inch thick slice of baguette. Cover baguette and entire surface of soup with shredded Swiss and sprinkle parmesan cheese on top. Place in oven until cheese begins browning, about 1 minute.

# J.R. Dill Winery

## Cranberry Cake

3 eggs	3 cups flour
2 cups sugar	2 1/2 cups whole cranberries
3/4 cup butter, softened slightly	2/3 cup chopped pecans
1 tsp. almond extract	powdered sugar, optional

- Preheat oven to 350°F. Grease 13 x 9 inch pan.
- Beat eggs, butter, almond extract, and sugar until very fluffy.
- Combine flour to mixture. Mix well but do not beat.
- Gently stir in cranberries until incorporated throughout the batter.
- Stir in pecans, if desired.
- Pour batter into prepared pan and bake for 45-50 minutes or until lightly brown on top.
- Sprinkle with powdered sugar, if desired.

## Lakewood Vineyards

### Asian Slaw with Ginger Peanut Dressing

#### For the Dressing:

- ¼ cup honey
- ¼ cup vegetable oil
- ¼ cup unseasoned rice vinegar
- 1 tsp. toasted sesame oil
- 1 tbsp. peanut butter
- 1/2 tsp. salt
- 1/2 tsp. Sriracha sauce
- 1 tbsp. minced fresh ginger
- 1 large clove garlic, minced



#### For the Slaw:

- 1 small head shredded green or white cabbage (about 1 quart)
- 2 large carrots peeled and grated on the large holes of a box grater (about 2 cups)
- 1 red bell pepper thinly sliced
- 1 cup cooked and shelled edamame
- 2 medium scallions finely sliced
- 1/2 cup loosely packed and chopped cilantro

- Combine all dressing ingredients in a medium bowl and stir until the peanut butter is dissolved. Set aside.
- Combine all the slaw ingredients in a large bowl. Add the dressing and toss well. Let dressed salad sit at least 10 minutes so the vegetables have a chance to soak up the dressing.

Peanut free option will be available.

Serve cold with **Lakewood Vineyards Valvin Muscat**.

# Lamoreaux Landing Wine Cellars

## Sriracha Veggie-Cheese Balls with Sauce

### Sriracha Veggie-Cheese Balls

2 cups chopped frozen broccoli  
2 cups shredded colby-monterey jack cheese  
1 cup Bisquick  
1 egg  
1 tbsp. finely chopped red bell pepper  
1 tsp. garlic salt  
1 tsp. Sriracha sauce

### Dipping Sauce

1/2 cup sour cream  
2 tsp. Sriracha sauce  
2 tbsp. finely chopped red bell pepper

- Preheat oven to 350°F. Spray baking sheet or baking dish.
- Squeeze all excess water out of broccoli. Stir together all veggie cheese ball ingredients. Form 1-inch balls and place on pan.
- Bake 20-25 minutes or until golden brown. Remove from pan and serve warm with dipping sauce.



# Leidenfrost Vineyards

## Nachos or for vegans & gluten free Roasted Garlic Hummus

### Nachos

1/2 lb. Velveeta cheese

1/2 to 1 cup hot or medium salsa

milk as needed

In a 1½ quart microwaveable bowl, place cubed Velveeta with salsa and a splash of milk. Microwave on high for 3 to 4 minutes or until the cheese melts, stirring after 2 minutes. Serve hot with tortilla chips and your favorite Leidenfrost Vineyards wine.

### Roasted Garlic Hummus— vegan and gluten free!

2 cups canned chickpeas or 2 cups cooked chickpeas

2 tbsp. tahini

4 tbsp. olive oil

1 large head of garlic

1 lemon juice

1/4 tsp. sea salt

- Preheat oven to 375°F. Cut off the very top of the garlic clove (about 1/4") so that the tops of most of the cloves are exposed slightly. Coat with a little olive oil and wrap securely in tin foil. Roast garlic in oven for 1 hour. Remove and allow cooling.
- Using your fingers, squeeze the soft, roasted garlic out of each clove into food processor. Rinse and drain cooked or canned chickpeas. Add them, and all other ingredients, to the food processor and blend until completely smooth.
- Scrape ingredients off sides of food processor to make sure it blends evenly. If you find that the hummus is too thick, you can add additional olive oil at this time. Add it very slowly, allowing the mixture to combine fully before adding more liquid.

Serve at room temperature with chips or crackers and a glass of your favorite Leidenfrost Vineyards wine!



## Penguin Bay Winery

### Pumpkin Pie Cake

4 eggs beaten	1 1/2 cup of sugar
2 cups pumpkin	1 can evaporated milk
2 tsp. cinnamon	1 stick of butter
2 tsp. nutmeg	1/2 cup chopped pecans
1 tsp. salt	1 butter cake mix

Mix first six ingredients together and pour into greased pan. Sprinkle cake mix on top then drizzle with butter. Top with pecans. Bake for 1 hour and 10 minutes at 350°F. Enjoy!

## Prejean Winery

### Chicken Yucatan

1 broiling chicken  
1 tbsp. of paprika  
1 1/4 tsp. of salt  
1/4 tsp. of pepper  
1 tbsp. of olive oil  
1, 2 oz. can of diced jalapenos  
3/4 cup of lime juice  
1 sweet onion  
2 red peppers

- Rub chicken with paprika, salt, pepper.
- Add 1/2 lime juice and jalapenos and marinate over night, turning a few times.

Next day, grill chicken, preferably using charcoal.

Either blanch the onions and peppers and add the remaining lime juice or wrap them in foil, add lime juice and cook over grill.

Cover chicken with onions and peppers and serve.

## Rock Stream Vineyards

### Holiday Tortilla Dip

1 lb. ground beef	1 tsp. garlic powder
1 lb. sausage	1 tsp. onion powder
1 lb. Velveeta cheese, cubed	salt to taste
1 qt. jar salsa, mild	

Combine all ingredients in a crock pot. Heat until cheese is melted and bubbly.

# Seneca Shore Wine Cellars

## Vegetable Beef Barley Soup

Brown:

- 1 lb. cubed steak
- 1 lb. ground beef
- 2 tbsp. beef base
- 1 large onion, chopped

Add & Cook:

- 15 cups water
- 4 large carrots
- 1/2 stalk of celery
- 2 1/2 lb. diced potatoes
- 1 can diced tomatoes
- 2 tsp. soy sauce
- 1 tsp. ground black pepper
- 1 tsp. celery salt
- 1 tsp. smoked paprika
- 1 tsp. garlic salt
- 1/2 tsp. ground allspice
- 1/2 tsp. onion salt

Thoroughly cook until vegetables are soft.

Add: 2 cups of barley and cook for 20-30 minutes.

Serve with your favorite wine from Seneca Shore Wine Cellars!



# Three Brothers Wineries

## Graham Cracker Crumble Cheesecake with Shaved Chocolate Peppermint Bark

### Graham cracker crumble

1/2 lb. butter  
2 cups crushed graham cracker  
1/2 cup sugar

Melt butter then mix all ingredients together until it is fully incorporated into a wet sandy texture. Press into a pie plate and chill for 1 hour.

### Cheesecake

8 eggs  
2 cups sugar  
3 lbs. cream cheese  
2 cups sour cream  
4 tbsp. vanilla

Let cream cheese reach room temperature, then mix all ingredients together until smooth. Add cheese cake mixture to crust and chill for at least 1 hour.

### Peppermint Bark

16 oz. milk chocolate  
3 candy canes or peppermint candy

Melt chocolate over a double boiler. Pour onto a non stick baking sheet and spread until about 1/8 in thick then sprinkle over crushed peppermint candy. Chill for 1 hour. Break into pieces, sprinkle over cheesecake and serve.

# Torrey Ridge Winery

## White Trash

3 cups Corn Check  
3 cups Rice Chex  
3 cups Cheerios  
16 oz. bag M&M's  
2 cups salted peanuts  
3 cups crushed pretzels  
24 oz. white chocolate chips

- In a large bowl mix all cereal, M&Ms, peanuts and pretzels.
- Melt the white chocolate chips in the microwave and make sure not to burn the chocolate. After the chocolate is completely melted, pour on top of cereal mixture and mix all together until all ingredients are completely covered with chocolate.
- Spread the mixture on a piece of wax or parchment paper and let cool 15 minutes and serve.

Hope you enjoy!



# Ventosa Vineyards

## Pizza Toscana

Our chef uses our homemade pizza dough, but you can use 9" pizza shells or frozen pizza dough separated in half or 4ths and rolled out to 9" round. Flatten and fry or pre-bake.

- |                                |   |
|--------------------------------|---|
| 1 large Spanish onion          | 5 imported cheeses, a blend of: Asiago, |
| 1 cup extra virgin olive oil   | Parmesan, Provolone, Mozzarella and     |
| 1 cup Masala wine              | Romano                                  |
| 1 #10 can San Marzano tomatoes |   |
| 1/4 cup crushed red pepper     | fresh cut basil for topper              |

Marinara sauce recipe makes about 1 gallon/128 oz. of sauce which is enough for 20, 9" pizzas. Use 4-6 oz. per pizza. To make, cook onions in oil until soft, add wine and let burn off, add tomatoes mash lightly. Add crushed red pepper and salt generously. Simmer uncovered half an hour.

Spread 4-6 oz. sauce over shell. Add desired amount of cheese. Bake on 550 for 4 min. Top with fresh cut basil and serve.

# Wagner Vineyards

## Turkey Meatball with Red Wine Cranberry Glaze

### Meatballs

- 1 lb. ground turkey
- 4 cloves garlic, minced
- 1/4 cup carrot
- 1/4 cup onion
- 1 tbsp. parsley
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 egg
- 1/4 cup milk
- 3/4 cup breadcrumbs



Preheat oven to 350°F. Combine all ingredients & roll into desired size balls. Bake until done, approx. 15 minutes.

### Glaze

- 1 cup cranberry, finely chopped
- 1/2 cup sugar
- 2 cups **Wagner's Seneca Red**

In a medium sauce pan, combine cranberry, sugar and Wagner's Seneca Red. Bring to a simmer, thicken with cornstarch and water slurry. Glaze meatballs & serve.

Serve with your favorite Wagner wine and enjoy!!

# White Springs Winery

## Vegetable Barley Soup (vegetarian)

Brown:

2 tbsp. butter

2 tbsp. vegetable base powder

1 large onion, chopped

Add & Cook:

15 cups water

4 large carrots

1/2 stalk of celery

2 1/2 lb. diced potatoes

1 can diced tomatoes

2 tsp. soy sauce

1 tsp. ground black pepper

1 tsp. celery salt

1 tsp. smoked paprika

1 tsp. garlic salt

1/2 tsp. ground allspice

1/2 tsp. onion salt

Thoroughly cook until vegetables are soft.

Add: 2 cups barley

Cook for 20-30 minutes.

Serve with your favorite wine from White Springs Winery!

## Zugibe Vineyards

### Creamy Savory Pumpkin Soup

1 medium pumpkin, skinned, *deseeded* and chopped

2 tbsp. olive oil

1 medium yellow onion, diced

2 tbsp. minced garlic

1 celery stick, diced

1 tsp. 5 spice blend

1/2 tsp. white pepper

6 cups vegetable stock

salt to taste

1 tbsp. squash seed oil

(optional) 1/4 cup Greek yogurt

(optional) garnish with Za'atar

- Bring the oil in a large pan to medium heat. Add the onions and celery, and sauté for 10 minutes, until softened.
- Add the pumpkin, garlic, 5 spice, and white pepper, stir occasionally for 5 minutes.
- Add the vegetable stock, bring to medium-high heat, and cover to cook for 30 minutes.
- Transfer contents to a blender and puree, in batches, and transfer pureed soup back to pan on low heat. Add the squash oil and stir well to combine. Here you can either stir in the yogurt, or simply add a dollop when plating. We like to garnish with Za'atar.

**Show your love for the Seneca Lake Wine Trail!**

**Engage with us on social media.**

Find us

@senecalakewine on Facebook, Instagram and Twitter

use #senecalakewinetrail and #grownheremadehere

**- we may repost your image!**



The Seneca Lake Wine Trail  
& all its members  
wish you a safe and happy holiday season!  
We always recommend a designated driver.

2020 continues the tradition of kicking off the new year with 10 days of bargains during Bargain Bash—remember the early bird gets the worm. Our passport program is always a hit reminding folks that most wineries are open daily, even in the winter months. And our food and wine pairing events run almost monthly November through June, giving you something special to do with family and friends!

**Free Event:**

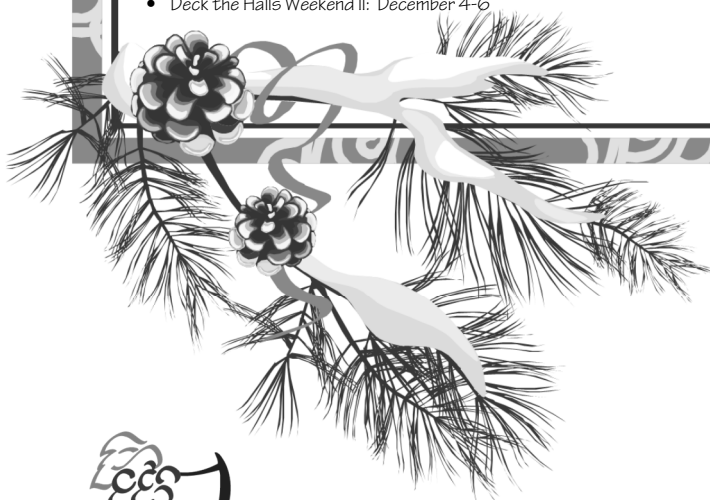
Bargain Bash, January 11-20

**Wine Weekday Passport,**

valid Monday-Friday, 12/9/19-6/30/20

**Food and Wine Pairings:**

- Global Eats & Local Wines Weekend, January 17-19
- Chocolate & Wine Weekend, February 7-9
- Artisanal Cheese & Wines (one day) February 22
- Pasta & Wine Weekend, March 20-22
- Artisanal Cheese & Wines (one day) March 28
- Spring Wine & Cheese Weekend, April 17-19
- Smokin' Summer Kickoff Weekend, June 12-14
- Deck the Halls Weekend I: November 20-22
- Deck the Halls Weekend II: December 4-6



**Seneca Lake Winery Association, Inc.**

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