

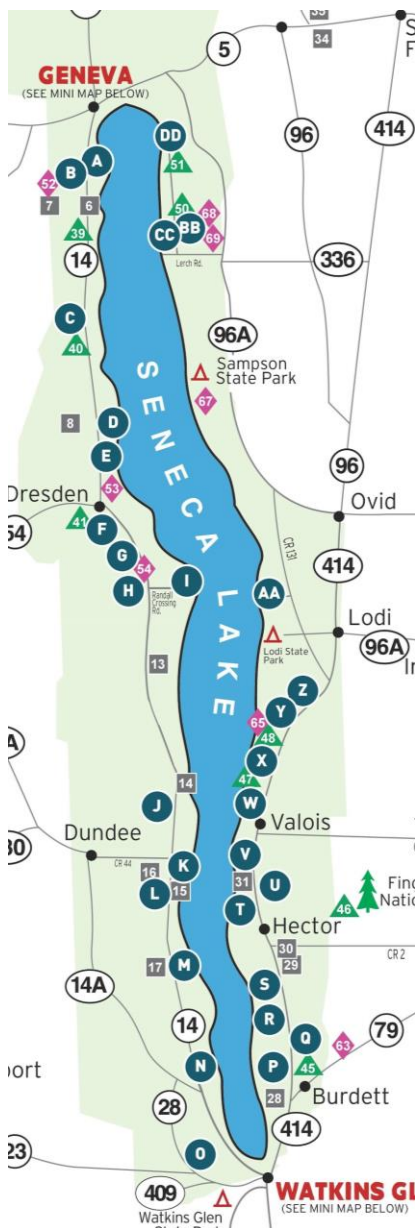
Pasta & Wine Weekend, March 20-22, 2020



We welcome you to the Seneca Lake Wine Trail and this year's event! The Seneca Lake wine district is one of the finest in America. With thirty member wineries, you are sure to find wines that suit your unique tastes. Vineyards have flourished on these temperate slopes since the mid-1800's. Over the years, a wide range of grape varieties have been planted and nurtured, providing the Seneca Lake wine region with an extraordinary diversity of wines. You will find that each wine you taste possesses distinctive characteristics and qualities that will make your visit . . . ***Truly a tasteful experience!***

Menu of Recipes

The following is a list of participating wineries and next to their name is the recipe they have been submitted to us here at the Seneca Lake Wine Trail office. If you need further clarification, please feel free to contact the wineries directly. Happy sampling!



- A. *not participating*
- B. *White Springs Farm Winery*, ***Creamy Tuscan Garlic Tortellini Soup***
- C. *Fox Run Vineyards*, ***Hand Rolled Potato Pasta***
- D. *Seneca Shore Wine Cellars*, ***Beef & Tortellini Soup***
- E. *not participating*
- F. *not participating*
- G. *Torrey Ridge Winery*, ***Call winery to inquire***
- H. *Earle Estate Winery*, ***Call winery to inquire***
- I. *not participating*
- J. *Fruit Yard Winery*, ***Tortellini Minestrone***
- K. *Glenora Wine Cellars*, ***Kugel***
- L. *Fulkerson Winery*, ***Chicken Caesar Pasta Salad***
- M. *Rock Stream Vineyards*, ***Horseradish and Smoked Bacon Pasta***
- N. *Lakewood Vineyards*, ***Bacon & Avocado Pasta Salad***
- O. *Castel Grisch Winery*, ***Dill Pickle Pasta Salad***
- P. *Catharine Valley Winery*, ***Call winery to inquire***
- Q. *J.R. Dill Winery*, ***Chicken Riggies***
- R. *Atwater Estate Vineyards*, ***Call winery to inquire***
- S. *Chateau LaFayette Reneau*, ***Call winery to inquire***
- T. *Leidenfrost Vineyards*, ***Mediterranean Cavatappi aka "Corkscrew Pasta"***
- U. *Hazlitt 1852 Vineyards*, ***Hazlitt's World Famous Baked Mac & Cheese***
- V. *Penguin Bay Winery*, ***Call winery to inquire***
- W. *Bagley's Poplar Ridge Vineyards*, ***Creamy Tortellini and Sausage Soup***
- X. *Caywood Vineyards*, ***BLT Pasta Salad***
- Y. *Wagner Vineyards*, ***Call winery to inquire***
- Z. *not participating*
- AA. *Boundary Breaks Vineyard*, ***Buffalo Chicken Pasta Salad***
- BB. *Three Brothers Wineries & Estates*, ***Mediterranean Pasta with Cab Franc Rose***
- CC. *Zugibe Vineyards*, ***Mom's Mushroom Mac n Cheese***
- DD. *not participating*

WHITE SPRINGS FARM WINERY

Creamy Tuscan Garlic Tortellini Soup

2 tbsp. butter
1 small white onion diced
3 cloves garlic minced
4 cups chicken broth
28 oz. can diced tomatoes
1, 15 oz. can white beans drained and rinsed
1 cup heavy cream
1/4 cup grated Parmesan cheese
1 tbsp. Italian seasoning
1 tsp. salt
1/4 tsp. pepper
2 cups cooked and shredded chicken
9 oz. refrigerated tortellini
2 cups spinach

- In a large pot over medium heat, heat up the butter. Add onion and garlic and cook until tender.
- Add chicken broth, diced tomatoes, white beans, heavy cream, Parmesan cheese, Italian seasoning, salt and pepper. Bring to a simmer.
- Add the chicken, tortellini, and spinach. Let simmer for 10 minutes to thicken up and for the tortellini to cook.

Serve with your favorite wine from White Springs Winery!

FOX RUN VINEYARDS

Hand Rolled Potato Pasta

1 1/2 cups baked potato pulp
1 1/2 cups ricotta or goat cheese
2 eggs
2 tsp. kosher salt
1/4 cup Muranda Lady of the Lake cheese
1 tbsp. sunflower oil
2 1/2 cups Birkett Mills Pastry Flour

- Mix the potato pulp and ricotta with the paddle attachment in kitchen aid mixer till smooth.
- Add the eggs, salt, cheese and oil. Continue mixing.
- Add flour and mix on low speed until it forms a soft but tacky dough.
- Remove paddle. Dust with additional flour and roll onto a floured surface.
- Divide into 8 pieces with a knife.
- Roll each into a thin rope the size of your index finger. Dust with more flour.
- Place 3-4 ropes together and cut with a knife on the diagonal. Toss with flour using an offset spatula.
- Cook immediately in boiling salted water until they float and the water returns to a boil—or freeze on a cookie sheet in one layer. Store in Ziplock bags.

To be served with your favorite pasta sauce!

SENECA SHORE WINE CELLARS

Beef & Tortellini Soup

Brown:

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

Add and cook:

15 cups water
4 large carrots
1/2 stalk of celery
2 1/2 lbs. 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 frozen or fresh tortellini, cook for 10 minutes or until Tortellini is done. Serve with your favorite glass of Wine from Seneca Shore Wine Cellars!

TORREY RIDGE WINERY

Call winery to inquire

EARLE ESTATES MEADERY

Call winery to inquire

FRUIT YARD WINERY

Tortellini Minestrone

1/2 lb. bacon
1 lb. carrots, diced
1 onion, diced
2 cloves garlic, minced
1 tsp. oregano
9 cups chicken broth
7 cups V-8 juice
5 cups white kidney beans, drained and rinsed
1 1/2 lbs. tortellini
1 1/2 lbs. zucchini
Garnishes: Parmesan cheese and pesto

- Fry or bake bacon until crisp.
- Cook carrots and onion in bacon grease until softened, 5-7 minutes.
- Add crumbled bacon. Stir in minced garlic and oregano. Cook 2 minutes.
- Stir in broth, V-8 juice and beans. Bring to a boil then reduce and simmer about 10-15 minutes.
- Add tortellini.
- Cut zucchini in 1/2" chunks and boil for 5 minutes. Add to soup.
- Garnish with Parmesan and pesto if desired.

Serve with your favorite Wine from Fruit Yard Winery!

GLENORA WINE CELLARS

Kugel

Serves: 10 Makes: 1 9x13 pan

8 oz. dry egg noodles
2 oz. melted butter (1/4 stick)
1/4 cup ***Glenora Riesling***
2 cups ricotta cheese
2 cups sour cream
3/4 cup sugar
4 whole eggs
4 egg yolks
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground clove
1 cup raisins
1/2 cup pistachio, chopped
2 cups corn flakes, broken
pan coating

- Cook egg noodles in boiling salted water till done. Takes about 8 minutes.
- While egg noodles are cooking, combine the rest of the ingredients except the corn flakes, raisins and pistachio, in a bowl. Mix till sugar is dissolved and batter is smooth.
- Once the noodles are cooked, strain and discard the water.
- Add noodles, raisins and pistachio to the egg mixture. Combine until ingredients are distributed well.
- Spray a 9x13 pan with pan coating. Pour kugel into the pan and spread evenly. Top the kugel with the broken corn flakes.
- Bake in a 325° degree oven for 20 to 30 minutes until mixture is set. Cool for at least ten minutes before serving.

FULKERSON WINERY

Chicken Caesar Pasta Salad

delish.com

1 lb. Penne pasta
1 tbsp. extra-virgin olive oil
2 boneless skinless chicken breasts
1 tsp. Italian seasoning
1 tsp. garlic powder
Kosher salt
2 cups chopped Romaine lettuce
1 cup halved grape tomatoes
1/2 cup freshly grated Parmesan
1/2 cup croutons
2/3 c. caesar dressing
Juice of half a lemon
1 tbsp. freshly chopped parsley
Freshly ground black pepper

- In a large pot of salted boiling water, cook penne according to package directions until al dente. Drain and transfer to large bowl.
- Meanwhile, in a large skillet over medium heat, heat oil. Season chicken with Italian seasoning, garlic powder and salt. Cook until golden and cooked through, 8 minutes per side. Let rest for 10 minutes, then cut into 1" pieces.
- Add romaine, tomatoes, Parmesan, croutons and chicken to pasta bowl.
- In a medium bowl, whisk together Caesar dressing, lemon juice and parsley and season with salt and pepper. Pour over mixture and toss to combine.

Enjoy with a glass of ***Fulkerson Sauvignon Blanc.***

ROCK STREAM VINEYARDS

Horseradish and Smoked Bacon Pasta

2 tbsp. margarine or butter
2 tbsp. flour
1 cup half and half
1, 10 oz. wedge Yancey's Fancy™ Horseradish and Smoked Bacon Cheddar Cheese
1 lb. bowtie pasta
1/2 cup ***Rock Stream® Dry Niagara***

- Melt margarine or butter in a saucepan and add flour, forming a paste.
- Add half and half, cubed cheese and wine. Stir until cheese is melted and blended.
- Mix sauce with cooked pasta and salt to taste.

LAKEWOOD VINEYARDS

Bacon & Avocado Pasta Salad

12 oz. mini Farfalle pasta
8 slices of bacon cooked and diced (about $\frac{3}{4}$ cup)
2 avocados diced
Salt & pepper to taste
2 tsp. fresh thyme leaves for garnish

Lemon thyme dressing:

$\frac{3}{4}$ cup mayonnaise
 $\frac{1}{4}$ cup freshly squeezed lemon juice
1 $\frac{1}{2}$ tbsp. lemon zest
1 tbsp. sugar
1 tsp. fresh thyme leaves
salt and pepper to taste
 $\frac{1}{3}$ cup olive oil

- To make the dressing: In the bowl of a food processor combine mayonnaise, lemon juice, lemon zest, sugar and thyme. Mix until combined and add salt and pepper to taste. With the food processor motor running add the oil in a slow stream until emulsified.
- Cook bacon and drain on paper towels on a plate. Chop or crumble the bacon.
- Cook pasta using package directions for al dente pasta. Drain well.
- In a large bowl combine dressing, bacon and pasta. Gently stir in the diced avocado Salt & pepper to taste and garnish with fresh thyme leaves.

Serve with ***Lakewood Vineyards Riesling.***

CASTEL GRISCH WINERY

Dill Pickle Pasta Salad:

Prep time: 5 mins Cook Time: 15 mins

Ingredients:

$\frac{1}{2}$ lb dry shell pasta
 $\frac{3}{4}$ cup slices pickles
 $\frac{3}{8}$ cup diced cheddar cheese
3 tablespoons finely diced white onion
2 tablespoons fresh dill
 $\frac{1}{2}$ cup pickle juice

Dressing:

$\frac{3}{8}$ cup mayonnaise
 $\frac{1}{8}$ cup sour cream
 $\frac{1}{8}$ tsp cayenne pepper
4 tablespoons pickle juice
Salt & pepper to taste

Instructions:

- 1- Boil pasta al dente according to package directions. Run under cold water to stop cooking.
- 2- Toss cold pasta with about $\frac{1}{2}$ cup pickle juice & set aside for 5 mins.
- 3- Combine all dressing ingredients in a small bowl & mix well.
- 4- Toss all ingredients into a large bowl. Refrigerate at least 1 hour before serving.

CATHARINE VALLEY WINERY

Call winery to inquire

J.R. DILL WINERY

Chicken Riggies

4 tbsp. butter
2 1/2 lbs. chicken, cut up
8 oz. sliced mushrooms
1 green pepper, chopped
2 hot peppers, chopped
1 onion, chopped
2 cups ***J.R. Dill White Dry Wine***
2 chicken bouillon cubes
1 cup tomato sauce
1/2 pint heavy cream
1 tsp. paprika
1 tsp. parsley
2-3 tbsp. cornstarch
salt and pepper to taste
1 lb. cooked and drained rigatoni
Parmesan cheese, shredded

- In a large pot, melt butter and add chicken. Cook over medium heat until chicken turns white.
- Add mushrooms and cook 5 minutes.
- Add peppers and onion, cook 5-7 minutes, season with salt and pepper.
- Add wine, bouillon, tomato sauce, heavy cream and spices. Bring to a boil, cover and simmer for 20 minutes, stirring occasionally.
- In a small bowl mix 2-3 tablespoons cold water and cornstarch, add to sauce and continually stir until thickens.
- Stir in cooked pasta and serve. Sprinkle with shredded Parmesan if desired.

ATWATER ESTATE VINEYARDS

Call winery to inquire

CHATEAU LaFAYETTE RENEAU

Call winery to inquire

LEIDENFROST VINEYARDS

Mediterranean Cavatappi aka "Corkscrew Pasta"

1 tbsp. extra virgin olive oil
1 cup red onion, chopped
5 garlic cloves
1 1/2 cups low sodium chicken or vegetable stock
1, 14.5 oz. can of low sodium diced tomatoes
1/4 tsp. dried oregano
1/2 tsp. salt
3 cups fresh spinach
1/2 cup chopped artichoke hearts
1 cup garbanzo beans
1/2 cup of feta cheese, crumbled
1/3 cup Kalamata olives, cut into rings
1 box of pasta of your choice

1. Bring stock pot of water to a boil and cook pasta of your choice until al dente
2. Heat olive oil in a large pot or skillet over medium high heat.
3. Add garlic and onion to the pan and heat until the garlic begins to brown and the onion turns translucent.
4. Next add the stock, diced tomatoes, and oregano to the pot and stir.
5. Reduce heat to medium low and cook pasta for 6 to 8 minutes. Most of the liquids will have evaporated and you will be left with a light marinara sauce.
6. Add Garbanzo beans and chopped artichoke hearts and cook until tender.
7. Add pasta and toss over low heat until coated.
8. Slowly stir in spinach, one cup at a time. Spinach will quickly wilt into the pasta.
9. Add 1/4 cup of feta cheese and Kalamata olives. Stir until well combined.
10. *Sprinkle with more feta cheese and ***serve with a glass of Leidenfrost Vineyards Merlot or Cabernet.***

HAZLITT 1852 VINEYARDS

Hazlitt's World Famous Baked Mac & Cheese

(6 – 8 Servings)

1/2 lb. elbow macaroni
3 tbsp. butter
3 tbsp. flour
1 tbsp. powdered mustard
3 cups milk
1/2 cup yellow onion, finely diced
1 bay leaf
1/2 tsp. paprika
1 large egg
12 oz. sharp cheddar, shredded
4 oz. Gruyere, shredded
1 tsp. kosher salt
fresh black pepper

Topping

3 tbsp. butter
1 cup panko bread crumbs

Preheat oven to 350°F.

- In a large pot of boiling, salted water cook pasta to al dente.
- While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf and paprika. Simmer for ten minutes and remove the bay leaf.
- Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.
- For the topping, melt the butter in a sauté pan and toss the bread crumbs to coat. Top the macaroni with the bread crumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.

PENGUIN BAY WINERY

Call winery to inquire

BAGLEY'S POPLAR RIDGE VINEYARDS

Creamy Tortellini and Sausage Soup

1 1/4 lbs. ground Italian sausage
1 small white onion, peeled and diced
2 large carrots, peeled and diced
4 garlic cloves, minced
1/4 cup flour
6 cups chicken stock (chicken better than bullion)
1, 10 oz. pkg. refrigerated cheese tortellini
5 oz. greens of your choice (we used fresh baby spinach)
1 cup milk
1 cup heavy cream
salt and pepper

- Cook Italian sausage in a large stockpot over medium-high heat until browned, crumbling it as it cooks. Using a slotted spoon, transfer the cooked sausage to a separate plate and set aside.** Reserve two tablespoons of grease in the pan, discarding the rest. (If there's not that much grease remaining, add olive oil to make up the difference.)
- Stir in onions and carrots, and saute for 4-5 minutes or until the onions are soft and translucent, stirring occasionally.
- Add in the garlic and saute for an additional 1-2 minutes, or until fragrant, stirring occasionally.
- Stir in the flour until it's evenly coating the veggies, and cook for an additional 1 minute, stirring occasionally.
- Gradually add in the chicken stock, and stir to combine. Continue cooking until the mixture reaches a simmer. Then reduce heat to medium-low and simmer for 5 minutes.
- Stir in the cooked sausage, tortellini, spinach, and milk, and continue simmering for 4-5 minutes, or until the tortellini is al dente.
- Taste, and season with salt and pepper to taste. (I added in about 1 teaspoon salt, 1/2 teaspoon black pepper.)
- Serve immediately. Or refrigerate in a sealed container for up to 3 days.***

CAYWOOD VINEYARDS

BLT Pasta Salad

1 lb. small pasta shells
1 lb. bacon
1 pint cherry/grape tomatoes sliced in half
2 cups arugula leaves
1/4 cup finely chopped onions
1/2 cup Greek yogurt
1/2 cup mayonnaise
2 tbsp. white vinegar
1 tbsp. fresh minced chives
1 tbsp. fresh minced parsley
1 tsp. garlic powder
1 tsp. kosher salt
1 tsp. black pepper

- Boil the pasta according to package directions. Transfer to large mixing bowl.
- Chop cooked bacon into small pieces.
- Add bacon, tomato, arugula, and onion to the pasta.
- In a small bowl mix yogurt, mayonnaise, vinegar, chives, parsley, garlic powder, salt and pepper.

WAGNER VINEYARDS

Call winery to inquire

BOUNDARY BREAKS VINEYARD

Buffalo Chicken Pasta Salad

For anyone who likes Buffalo wings, this is a great change of pace from normal pasta salad. Really popular as a side dish for a barbeque or just about any gathering you can think of. You can substitute or add many different vegetables with this recipe.

1, 16 oz. package uncooked rotini pasta
1/2 cup mayonnaise
1 cup chunky blue cheese dressing
1/2 cup buffalo wing sauce
1 tsp. salt
1/2 tsp. black pepper
1 pound frozen cooked chicken strips, defrosted and diced
1/2 cup red bell pepper, diced
1/2 cup green bell pepper, diced
1 cup red onion, diced

- Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.
- Stir together the mayonnaise, blue cheese dressing, buffalo wing sauce, salt and pepper in a large bowl. Add the chicken, bell peppers, red onion, and cooked pasta and toss to coat with the dressing. Cover and chill at least 1 hour in the refrigerator before serving.

THREE BROTHERS WINERIES & ESTATES

Mediterranean Pasta w. Cab Franc Rose

1/4 cup Greek olives
1/4 cup diced onion
1/4 cup diced tomato
1/4 cup mushrooms
1/4 cup artichoke
2 tbsp. garlic
1/4 cup feta
1 box of Farfalle
1/4 cup fresh parsley
2 tbsp. olive oil
1/2 cup of Cab Franc Rose
Salt and pepper to taste
Topped with Parmesan

- Cook pasta in salted water.
- Saute vegetables in olive oil on medium heat until tender.
- Add pasta and wine into vegetable mix.
- Simmer for 2 minutes.
- Finish with lemon, parsley, Feta, Parmesan and season to taste .

ZUGIBE VINEYARDS

Mom's Mushroom Mac n Cheese

1 lb. elbow pasta
16 oz. cremini mushrooms, finely chopped
1 tsp. salt
1/4 cup dry white wine (Pinot Gris)
2 tbsp. flour
2 tbsp. unsalted butter
2 cups 2% milk
1/2 cup heavy cream
8 oz. fontina cheese, grated
8 oz. gruyere cheese, grated
1 tbsp. minced garlic

Preheat oven to 375°F.

- Bring a pot of water to a boil and cook pasta until al dente.
- In a large pan bring 1 tbsp. olive oil to medium heat and sauté mushrooms until cooked through. Add wine and scrape pan, stirring occasionally until wine is cooked off. Transfer mushrooms to a plate.
- In the same pan, melt the butter over medium heat. Add the flour and whisk until there are no lumps. Add the milk and cream, whisking continuously, and warm it slowly without letting it boil. Once the milk and cream are warmed through and the sauce starts to thicken, add the cheese and stir well until it's completely melted into the sauce.
- Add mushrooms and stir to combine. Transfer the contents to a baking dish and cook for 20 minutes.