

*Seneca Lake Wine Trail's*

*2010 Pasta & Wine Recipes*



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## Menu of Recipes

*The following recipes are listed and typed up as 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!***

**Baco Ranch Pasta** by Tickle Hill Winery

**Baked Penne Rigati** by Glenora Wine Cellars

**Baked Shells with Blue Cheese Sauce** by Chateau LaFayette Reneau

**Beef Ragout** by Earle Estates Winery & Meadery

**Bow Tie Crock Pot Lasagna** by White Springs Winery

**Bow Ties with Medieval Sausage & Sweet Peppers** by Seneca Shore Wine Cellars

**Chicken & Broccoli Mac** by Torrey Ridge Winery

**Dave's Goulash** by Three Brothers Winery & Estates

**Dry Red Spaghetti Sauce with Rotini** by Caywood Vineyards

**Farfalle Con Pollo E Pesto** by Villa Bellangelo

**Garden Penne with White Wine Parmesan Sauce** by Wagner Vineyards

**Horseradish and Smoked Bacon Cheddar Pasta** by Rock Stream Vineyards

**Miles Magic Meatballs** by Miles Wine Cellars

**Mini Penne with Swiss Chard, Garlic,**

**Ricotta & Cream** by Lamoreaux Landing Wine Cellars

**Pasta e Fagioli** by Leidenfrost Vineyards

**Pasta Fruit Salad** by Kings Garden Vineyards

**Pasta with Roasted Vegetables** by Anthony Road Wine Company

**Pasta Soup Florentine** by Castel Grisch Winery

**Red Chicken Pasta** by Fox Run Vineyards

**Ricotta Cavatelli with Toasted Speck and**

**Forrest Mushroom Cream** by Belhurst Winery

**Roasted Tomato and Almond Pesto** by Prejean Winery

**Southern Italian Pasta Fagioli** by Hickory Hollow Wine Cellars

**Tuscan Pasta with Cannellini** by Fulkerson Winery

**World Famous White Stag Club Pasta Salad** by Hazlitt's 1852 Vineyards

*Tickle Hill Winery*  
*Bacon Ranch Pasta*

**Ingredients:**

- 1 package uncooked tri-color  Rotini pasta
- 10 slices bacon
- 1 cup mayonnaise
- 3 tablespoons dry ranch salad dressing mix
- 1/4 teaspoon garlic powder
- 1/2 teaspoon garlic pepper
- 1/2 cup milk, or as needed
- 1 bag of frozen peas and carrots
- 1 cup shredded sharp Cheddar cheese

**Directions**

1. Bring a large pot of lightly salted water to a boil. Stir in rotini pasta and cook for 10 to 12 minutes or until al dente; drain. Cook frozen peas and carrots according to directions on package.
2. Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop.
3. In a large bowl, mix mayonnaise, ranch dressing mix, garlic powder, and garlic pepper. Stir in milk until smooth. Add in pasta, bacon, peas & carrots, and cheese. Toss to coat with dressing. Cover and chill at least 1 hour in the refrigerator. Toss with additional milk if the salad seems a little dry.

Mix and match you veggies any way you want! Optional veggie ideas – tomato and olives.

Quick version substitute mayonnaise, ranch dressing mix, garlic powder and garlic pepper for premixed ranch dressing.

Serve with a glass of Grape-Full Red or White Delight wine!

***Glenora Wine Cellars***  
***Baked Penne Rigati***

**Ingredients:**



*Penne Rigati Pasta*

*¼ cup. Chopped parsley*

*¼ cup chopped basil*

*¼ cup virgin olive oil*

*5 cups pomodora sauce*

*3 cups ricotta cheese*

*¼ cup grated parmesan cheese*

*Salt and pepper to taste*

*6-8 tbsp. Butter*

*½ cup bread crumbs*

**Directions:**

*Cook pasta until al dente. Combine all ingredients and mix. Top with sprinkled bread crumbs and parmesan cheese. Bake in covered dish until golden brown, approximately 40 minutes.*

***Chateau LaFayette Reneau***  
***Baked Shells with Blue Cheese Sauce***

½ cup butter  
½ cup flour  
½ tsp. pepper  
¼ tsp. nutmeg  
1 tsp. salt  
2 cups chicken broth  
2 cups heavy cream  
4 tbsp. crumbled blue cheese  
14 oz. small  pasta shells, cooked

Preheat oven to 350 degrees. Melt butter in skillet. Add flour and stir until bubbly. Cook over low heat for 3 minutes, stirring constantly. Stir in pepper, nutmeg, salt, chicken broth, heavy cream and blue cheese. Bring to a boil. Cook for 1 minute. Pour sauce over cooked shells. Stir gently and pour mixture into ungreased shallow casserole dish. Bake for about 30 minutes or until hot and bubbly.

**Earle Estates Winery & Meadery**  
**Beef Ragout**

- 3 cups  medium shells
- 3 tbsp. Olive oil
- 2 onions, finely diced
- 2 lb. Top sirloin, cubed or ground
- ½ lb. Carrots, sliced
- 3 ribs celery, diced
- 2 green peppers diced
- 1, 28 oz. can diced tomatoes
- 1 tbsp. Cornstarch
- ½ cup finely chopped parsley
- 2 tbsp. Worcestershire sauce

Cook pasta as directed on package. Meanwhile in a large fry pan over medium heat in oil, saute' onion until softened. Add beef and brown. Add carrots, celery and tomatoes, bring to a boil and simmer for 45 minutes.

Stir in remaining ingredients and cook for another 5-10 minutes until peppers are softened. Mix cornstarch with some water to make a smooth paste. Stir into meat mixture, bring to a boil stirring continuously then turn heat to low. Mixture will thicken in about 5 minutes. Season to taste, stir in parsley and serve with pasta.

Serves 6-8

*Pairs nicely with **Cardinal Red & Blueberry Bounty!***

**White Springs Winery**  
**Bow Tie Crock Pot Lasagna**

**Ingredients:**

1 pound Italian Sausage, casings removed  
½ cup diced sweet onion  
2 cans (15 ounces) Italian style tomato sauce  
2 tsp dried basil or ½ cup fresh  
½ tsp oregano  
½ tsp salt  
3 cups shredded mozzarella cheese (12 oz)  
16 ounces ricotta cheese  
1 cup grated Romano Cheese  
1 pound  faralle (bow tie) Pasta

**Preparation:**

Cook sausage and onions over medium heat until sausage is browned and onions are translucent. Drain well. Stir in tomato sauce, basil, oregano and salt. In a bowl combine 2 cups of mozzarella cheese, ricotta and Romano cheese. Next, spoon ¼ of sausage mixture into bottom of a 5 quart Crockpot then top with ¼ of pasta and cheese. Repeat layering ingredients. Cook on low heat for 6 to 8 hours or until pasta is tender. Sprinkle top of lasagna with remaining cup of mozzarella cheese. Cover and let stand for 10 minutes or until the cheese melts. Serves 6

**Serve with *White Springs Happenstance* or *Row House Red***

## **Seneca Shore Wine Cellars**

### ***Bow Ties with Medieval Sausage and Sweet Peppers***

- 8 oz.  dried farfalle
- 12 oz. spicy Italian sausage links
- 2 med. Red sweet peppers, cut into 3/4 " pieces
- 10-12 button mushrooms, sliced (optional)
- ½ cup vegetables or beef broth
- ¼ tsp. Coarsely ground black pepper
- ¼ cup snipped fresh flat-leaf parsley

Cook pasta according to package directions. Drain; set aside.

Meanwhile, cut the sausage into 1" pieces. In a large skillet cook sausage, sweet peppers and mushrooms over medium-high heat until sausage is brown. Drain.

Add broth and black pepper to sausage in skillet. Bring to boiling; reduce heat. Simmer, uncovered, for 5 minutes. Remove from heat. Pour over pasta; add parsley. Stir gently to coat.

**Serve with a glass of *Seneca Shore Semi-dry Riesling* or *Seneca Shore Red Knight*.**

***Torrey Ridge Winery***  
***Chicken & Broccoli Mac***

1-2 cups milk  
1, 26 oz. can condensed cream of chicken  
2, 10 oz. packages frozen broccoli  
2, 10 oz. cans chicken breast  
1-2 tsp. celery salt or ½ cup chopped celery  
3-4 cups cooked  orzo  
Salt and pepper to taste

Cook orzo as directed on package, drain and set aside.

Thaw and cook broccoli in microwave. Open soup and chicken. Combine all ingredients in large casserole dish. Bake at 350 degrees for 35-40 minutes or until bubbly hot.

Makes 6 main dish servings.

***Serve with your favorite Torrey Ridge wine, Seyval and Catawba pair nice.***

## ***Three Brothers Winery & Estates***

### ***Dave's Goulash***

2 lbs. lean ground beef  
2 large yellow onions, chopped  
3 cloves garlic, chopped  
3 cups water  
2, 15 oz. cans tomato sauce  
2, 15 oz. cans diced tomatoes  
2 tbsp. Italian seasoning  
3 bay leaves  
3 tbsp. soy sauce  
1 tbsp. seasoned salt  
2 cups elbow macaroni, uncooked

In a Dutch oven, sauté the ground beef over medium-high heat until no pink remains. Break up the meat while sautéing. Spoon off any grease.

Add the onions and garlic to the pot and sauté until they are tender, about 5 minutes. Add 3 cups water, along with the tomato sauce, diced tomatoes, Italian seasoning, bay leaves, soy sauce and seasoned salt. Stir well. Place a lid on the pot and allow this to cook for 15 to 20 minutes. Add the elbow macaroni, stir well, return the lid to the pot and simmer for about 30 minutes. Turn off the heat, remove the bay leaves and allow the mixture to sit about 30 minutes more before serving.

Serve with garlic bread and a salad.

***Pair with Rogue Hollow's Stoned and Lonesome or Passion Feet Wine Barn's Backseat Bounce.***

***Caywood Vineyards***  
***Dry Red Spaghetti Sauce with Rotini***

1 lb. ground beef

1 lb. box  Rotini

1 ½ jars (36 oz.) spaghetti sauce

¾ cup to 1 cup Pleasant Valley Dry Red

garlic salt

Italian Seasoning

salt and pepper

In a large skillet, cook ground beef until brown, drain and set aside. Boil Barilla Rotini pasta until tender. In a medium saucepan, combine cooked ground beef, spaghetti sauce, Pleasant Valley Dry Red and seasonings simmer on low 10 minutes. Mix cooked pasta and sauce together then pour into baking dish. Bake at 325 degrees about 15 minutes or until warm. Top with grated parmesan cheese.

***Villa Bellangelo***  
***Farfalle Con Pollo E Pesto***  
Butterfly Pasta with Chicken and Pesto

**Ingredients:**

½ lb.  farfalle	¼ cup Bellangelo extra virgin olive oil
½ lb. chicken breast, boneless & skinless	¼ cup Bellangelo pure olive oil
1 cup fresh basil (packed)	¼ cup pine nuts
½ cup fresh parsley (no stems)	2 large cloves of garlic
½ cup grated parmesan cheese	salt and fresh ground pepper to taste

This recipe blends several classic ingredients into a rich and savory dish that pairs perfectly with our Villa Bellangelo Bella Bianca.

**La Pasta:** Cook the Barilla Farfalle in rapidly boiling water until “al dente” (approx 10 minutes).

**Il Pesto:** While the pasta is cooking, process the basil, parsley, garlic and pine nuts in a blender. Gradually add ¼ cup of the Bellangelo Extra Virgin Olive Oil to make a paste. Season it with salt and pepper to taste. Set aside.

**Il Polo:** In a large frying pan heat ¼ cup of Bellangelo Pure Olive Oil. Sauté 1 clove of chopped garlic. Add the cubed chicken and sauté until golden and cooked through. Remove from heat.

Stir in the cooked pasta and pesto mixture. Plate the dish with an additional sprinkle of Parmesan cheese and serve with a cold glass of Villa Bellangelo Bella Bianca.

Yield: 2 servings

## *Wagner Vineyards*

### *Garden Penne with White Wine Parmesan Sauce*

- 1 lb.  penne pasta
- 8 oz. *Wagner Reserve White*
- 5 oz. broccoli
- 3 oz. carrots
- 3 oz. zucchini
- 3 oz. yellow squash
- 6 oz. parmesan cheese
- 1 gallon of water for pasta, 1 quart for vegetables
- 1 cup heavy cream
- salt to taste
- pepper to taste
- tbsp. cornstarch

Bring to a boil one gallon of salted water for cooking penne pasta. Cook pasta when ready.

In a medium sauce pan, add medium diced carrots to one quart boiling water. After five minutes, add medium diced zucchini squash and chopped broccoli. Continue to cook for about three minutes. Remove from heat and strain one cup of water to a medium sauce pan. Continue to strain vegetables from the liquid and reserve vegetables.

Add 8 ounces of Wagner Reserve White to the medium sauce pan along with the one cup of water. Bring to a simmer and add heavy cream, cornstarch slurry (equal amount of starch and water mixed) and let thicken. Add fresh grated parmesan cheese and vegetables, salt and pepper to taste. Toss with fresh cook penne pasta serve immediately, garnish with parmesan cheese.

Serve with your favorite Wagner wine and enjoy.

## ***Rock Stream Vineyards***

### ***Horseradish and Smoked Bacon Cheddar Pasta***

2 tbsp. Margarine or butter

2 tbsp. Flour

1 ½ cups half and half

1, 10 oz. wedge Yancey's Fancy Horseradish and Smoked Bacon Cheddar Cheese

1 lb.  Farfalle or Conchiglie Rigati Pasta

½ cup Rock Stream Dry Niagara

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

***Miles Wine Cellars***  
***Miles' Magic Meatballs***

2 lbs. Of good quality frozen Italian meatballs  
4 jars of your favorite tomato pasta sauce  
1 tsp. Of garlic powder  
1 cup of *Miles Cabernet Franc*

Fill a slow cooker with meatballs, sauce and garlic powder. Rinse jars out with wine and pour over the meatballs. No need to stir. Cover and cook on low for 8 hours. Serve over your favorite  pasta.

It's magic how wonderful these meatballs taste for the amount of effort. We have had many people beg us for our meatball recipe, including one that had to have his request translated, because I don't speak Italian. That's right even real Italians love it.

## ***Lamoreaux Landing Wine Cellars***

### ***Mini Penne with Swiss Chard, Garlic, Ricotta and Cream***

- 1 lb.  Mini Penne
- 2 tbsp. olive oil
- 3 cloves garlic
- 1 small onion
- 1 bunch swiss chard coarsely chopped
- 1 cup pasta cooking water
- 1 cup heavy cream
- 1 cup ricotta
- lemon zest from 1 lemon
- salt and pepper
- nutmeg
- ½ cup grated Asiago cheese, optional garnish

Bring large pot of salted water to boil. Cook penne al dente.

In a large skillet add 2 tbsp. olive oil, sauté onion and garlic 5 minutes, until lightly caramelized, over medium heat. Add swiss chard toss to coat and wilt down. Turn heat up higher, add pasta water and heavy cream bring to boil, simmer 5 minutes. Add cooked penne, lemon zest, salt and pepper to taste and nutmeg to taste. Stir in ricotta until melted. Garnish with Asiago and serve.

## ***Leidenfrost Vineyards***

### ***Pasta e Fagioli***

This is an old Leidenfrost family recipe – our grandmother was Italian!

2 cans crushed tomatoes, 2 onions, 3 stalks celery and garlic. Sauté onions, celery and garlic in olive oil, add touch of oregano and basil. Add tomatoes and simmer for half an hour.

Cook your favorite pasta – ours is Barilla, the Seneca Lake Wine Trail's sponsor.

We are using  Ditalin.

Combine pasta, 2 cans white bean (or beans of your choice) and sauce. Add a splash of *Leidenfrost Baco Noir*. Enjoy!

## ***Kings Garden Vineyards***

### ***Pasta Fruit Salad***

- ½ package  Orzo pasta
- 1, 3.5 oz. package instant vanilla pudding mix
- 1½ cups milk
- 1, 11 oz. can mandarin oranges, drained
- 1, 20 oz. can crushed pineapple, drained
- 1, 15.25oz. can fruit cocktail, drained
- ½, 10 oz. jar maraschino cherries, drained
- 1, 8 oz. container frozen whipped topping, thawed

#### Directions:

1. In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain. Refrigerate until cool completely.
2. Prepare pudding according to directions on package, however use only 1 ½ cups of milk. Refrigerate until chilled.
3. In a large bowl, combine the pasta and pudding; mix until evenly coated.
4. Add oranges, pineapple, fruit cocktail and cherries to pasta mixture. Mix well. Fold in whipped topping, chill and serve.

Serves: 7-10 people

***Wine recommendations: Kings Garden Vineyards Sinister Sister***

***Anthony Road Wine Company***  
***Pasta with Roasted Vegetables***

1 large red onion  
1 red bell pepper  
1 yellow bell pepper  
1 green bell pepper  
1 to 2 cups broccoli  
1 to 2 cups mushrooms  
Olive oil  
Italian Seasoning Blend  
Salt and Pepper to taste

Preheat oven to 400 – 450 degrees. Rough chop or dice veggies to about 1” size pieces and toss with olive oil and Italian seasoning to coat and salt and pepper to taste. Spread in an even layer on cookie sheet, best not to overcrowd, so use 2 if needed. Roast in oven 25 to 30 minutes, stirring occasionally, until veggies are browned and tender.

2 to 3 cloves garlic, minced  
2 Tbsp olive oil  
2 Tbsp butter  
¼ c ARWC Pinot Gris  
½ c veggie broth

While veggies are roasting, sauté garlic in olive oil and butter over med-heat, until garlic is tender, about 5 min. Add wine and broth and simmer about 10 min.

Cook 1 lb of  farfalle or other medium pasta shape according to directions. You can reserve ½ c cooking water to add when tossing all ingredients together if it seems dry. When pasta is drained, toss with garlic sauce and roasted veggies. Sprinkle with cheese and enjoy with a glass of Anthony Road Pinot Gris! You can add or substitute other veggies (eggplant, leeks, zucchini, etc) or chicken, Italian sausage or shrimp.

**Castel Grisch Winery**  
***Pasta Soup Florentine***

Ingredients:

3 green onions, chopped  
2 leeks, diced  
4 oz. olive oil  
1 clove garlic  
16 oz. spinach  
2 quarts soup stock  
16 oz.  Ditalini pasta  
2 oz. Waffle batter  
1 oz. parmesan cheese, grated  
Salt and pepper to taste

Method:

1. Sauté onion, leeks and garlic in olive oil, but do not brown.
2. Julienne spinach, add to above and smother for 10 minutes.
3. Add stock and pasta, boil for 10 minutes or just until pasta is cooked.
4. Add cheese to waffle batter and drop batter through colander into soup.  
Bring to boil, remove from heat.
5. Season and serve.

**Fox Run Vineyards**  
**Red Chicken Pasta**

 *Piccolini mini fusilli pasta*

15 lbs. chicken

3 lbs. bacon

2 quart heavy cream

2 gallons red sauce

½ lb. fresh basil

1 cup minced garlic

2 lbs. minced onion

No directions or serving size provided - just call them and ask!

**Belhurst Winery**  
***Ricotta Cavatelli with Toasted Speck and  
Forest Mushroom Cream***

To keep it simple, we will be using  farfalle and linguine pastas for this weekend's Pasta & Wine event. If you'd like, here are directions for homemade cavatelli pasta:

2 cups all purpose flour	1½ cups ricotta cheese
½ tsp. kosher salt	1 large egg beaten

Combine the flour and ½ teaspoon salt in a mixing bowl. Make a well in the center. Add 1 cup ricotta and the egg to the well. Slowly mix in flour to form shaggy dough. Knead into a ball on lightly floured surface. Divide cavatelli dough into 4 or 5 pieces and work with one at a time keeping the other covered with a towel. Roll the dough into a long ½" thick rope. Cut the rope into ¼" pieces. Push down and then away so that each piece curls. Cook in boiling salted water until it floats and then one more minute.

**Directions for sauce:**

2 cups heavy cream	1 tbsp. Chopped garlic
2 egg yolks	1 bay leaf
1 cup chopped assorted forest mushrooms	½ cup Parmigiano-Reggiano
	2 tbsp. Chopped parsley

Fold cream and egg yolks. Simmer mushrooms, garlic and bay leaf with cream mixture. Reduce by ¼, add cheese and parsley.

**Directions for Speck:** ½ lb. Speck (can substitute Prosciutto)

Shave speck thin and chop. Toast in a sauté pan or in the oven on low.

**Finishing:** Strain pasta and toss with sauce and toasted speck until coated completely.

Serve as an entrée or a side with roasted chicken, veal or pork.

***Prejean Winery***  
***Roasted Tomato & Almond Pesto***

¾ cup blanched sliced or slivered almonds  
1, 28 oz. can plus 1, 14 oz. can diced fire-roasted tomatoes, drained  
¾ cup lightly packed fresh basil leaves  
1 tbsp. Plus 1 tsp. Red-wine vinegar  
¼ tsp. Crushed red pepper or to taste  
¾ cup extra-virgin olive oil  
¾ cup freshly grated Parmesan cheese  
½ tsp. Salt

First toast almonds in a large dry skillet over medium-high heat, stirring frequently until golden and fragrant, 3-5 minutes. Allow them to cool slightly.

Then transfer the almonds to a food processor and process until finely ground. Add tomato , basil, vinegar and crushed red pepper. As processor is running, drizzle in oil in a steady stream, about 30 seconds. Stir in Parmesan and salt.

Serve over cooked  Piccolini Mini Wheels.

Makes 4 cups for 12 servings.

***Hickory Hollow Wine Cellars***  
***Southern Italian Pasta Fagioli***

1 tbsp. Olive oil  
½ cup EACH, finely chopped carrot, celery and onion  
2 cloves garlic, minced  
4 cups water  
4 beef bouillon cubes  
1, 14½ oz. can diced tomatoes in juice, undrained  
1 tsp. Dried basil leaves  
½ tsp. Ground black pepper  
1 cup  Ditalini, uncooked  
1, 19 oz. can red kidney beans, undrained

In a large saucepan over medium heat, heat oil; add carrot, celery, onion and garlic. Cook, stirring occasionally, 10 minutes or until vegetables are tender. Stir in water, bouillon, tomatoes with juice, basil and pepper; heat to boiling. Stir in pasta; reduce heat to medium-high. Cook 10 minutes, stirring frequently to prevent sticking or until pasta is tender. Stir in beans. Drizzle each serving with olive oil and sprinkle with grated Parmesan cheese, if desired. Makes 6 to 8 servings.

***Fulkerson Winery***  
***Tuscan Pasta w/ Cannellini***

1 lb.  Penne Rigati pasta	1 can diced tomatoes with juice
¼ c. olive oil	2/3 cup <b><i>Fulkerson's Chardonnay</i></b>
6 large garlic cloves, minced	salt and pepper to taste
¼ lb. fresh spinach, sliced	¼ c. fresh basil, thinly sliced
1 can cannellini beans drained & rinsed	parmesan cheese for garnish

1. Cook pasta according to package directions.
2. Heat oil in a large skillet over medium-high heat. Add garlic and sauté until slightly brown. Add spinach, stirring occasionally until dark and wilted. Add beans, tomatoes with their juice and wine. Simmer for 5 – 10 minutes, stirring occasionally. Season to taste with salt and pepper, stir in basil and heat through. Drain pasta and toss with the sauce.
3. Garnish with a little parmesan cheese **and serve with a glass of *Fulkerson's Chardonnay*.**

***Hazlitt 1852 Vineyards***  
***World Famous White Stag Club Pasta Salad***

15 minute prep  
Serves 2-4 people

8 oz.  Ditalini, cooked and drained  
2 cups chopped cooked chicken  
8 oz. chopped cooked bacon  
1 sweet red pepper, diced

Dressing:

¾ cup Thousand Island dressing  
1 tbsp. Hazlitt World Famous White Stag Wine  
1 tsp. Chopped onion  
1 hard-boiled egg, chopped  
1/8 tsp. Hazlitt's World Famous Red Catastrophe! Sauce  
Salt and pepper to taste

1. Combine all dressing ingredients
2. Fold all remaining ingredients into the dressing
3. Chill before serving