

Seneca Lake Wine Trail's

2011 Pasta & Wine Recipes



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!***

Artichokes, Red Bell Pepper, Olives, Lemon Zest

& White Wine Pasta Salad by Lamoreaux Landing Wine Cellars

Bayou Pasta by J.R. Dill Winery

Cajun Chicken Pasta by Penguin Bay Winery

Cheesy Baked Tortellini by Fulkerson Winery

Chicken Scampi by Hazlitt 1852 Vineyards

Cremini Mushroom Ravioli, Roasted Shallot and Asiago-Chive Sauce, by Fox Run Vineyards

Dried Fruit with Wagon Wheel Pasta by Fruit Yard Winery

Farfalle & Shrimp with Sage Chardonnay Butter Sauce

by Three Brothes Wineries & Estates

Fresh Ravioli with Shrimp by Atwater Estate Vineyards

Greek Pasta Salad by Chateau LaFayette Reneau

Ham & Broccoli Shells by Torrey Ridge Winery

Hearty Lasagna Soup by Tickle Hill Winery

Horseradish and Smoked Bacon Cheddar Pasta by Rock Stream Vineyards

Lemon Soup with Orzo by Zugibe Vineyards

Magic Baked Pasta Casserole by Seneca Shore Wine Cellars

Minestrone Soup by Miles Wine Cellars

Orzo with Parmesan & Basil by Anthony Road Wine Company

Orzo Salad with Dried Cranberries, Currants & Red Onion

in Verjus Vinaigrette by Red Newt Cellars

Orzo Salad with Grilled Chicken, Vegetables and Pesto Vinaigrette by Glenora Wine Cellars

Pasta e Fagioli by Leidenfrost Vineyards

Pasta with Butternut Squash, Roasted Onion and Escarole by Ventosa Vineyards

Pasta with Chardonnay Clam Sauce by Wagner Vineyards

Pink Pasta Sauce with Penne - The Triple P by White Springs Winery

Pomodoro Basilico Pasta by Castel Grisch Winery

Professors' Pierogies by Cascata Winery at the Professors' Inn

Puttanesca (Whore's Stew) by Hickory Hollow Wine Cellars

Ravioli with Bolagnaise Sauce by Earle Estates Winery & Meadery

Ricotta Cavatappi with Chardonnay White Clam Sauce by Belhurst Winery

Spaghetti Western by Lakewood Vineyards

Spinach & Ricotta Ravioli with Sundried Tomato Pesto by Catharine Valley Winery

Tortellini with Chardonnay Herb Sauce by Kings Garden Vineyards

Vegetable Lasagna by Prejean Winery

Lamoreaux Landing Wine Cellars
Artichokes, Red Bell Pepper, Olives, Lemon Zest
& White Wine Pasta Salad

8 quarts water
3 tablespoons salt
1 pound favorite small pasta

Salsa Cruda:

1 (6-ounce) jar artichoke hearts, drained & chopped
1/4 cup chopped red bell pepper
1/4 cup pitted and chopped Kalamata olives
juice and zest of 1 lemon
1/2 cup extra-virgin olive oil
freshly ground black pepper to taste
1/4 cup ***Lamoreaux Landing Chardonnay***
1/2 cup chopped fresh flat-leaf parsley leaves

Mix all ingredients for the Salsa Cruda and set aside.

In a 10-quart pot, bring the water to a brisk boil. Add salt and stir in the pasta. When the water returns to a boil, begin timing and cook al dente according to the package directions. Reserve 1/2 cup of the pasta cooking water. Drain the pasta, but do not rinse. Transfer the shells to a large serving bowl. Stir in the reserved pasta water to keep the pasta from sticking to itself. Pasta continues to cook and absorb water even when it has been drained. Add in the salsa cruda ingredients and toss. Garnish with chopped parsley leaves.

Preparation time: 10 minutes; cooking time: 15 minutes

J.R. Dill Winery

Bayou Pasta

- 1 pound linguine
- 1/4 cup kosher salt
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 1/2 pound boneless, skinless chicken breast, cut into 1-inch pieces
- 2 tablespoons essence
- 1 1/2 teaspoons salt
- 1 cup finely chopped yellow onion
- 1 tablespoon crushed red pepper flakes
- 1 tablespoon minced garlic
- 1 1/2 cups heavy cream
- 1 cup diced tomatoes
- 1/2 cup J.R. Dill Chardonnay or Riesling
- 1/2 cup chopped green onion tops
- 1/4 cup grated Parmesan
- 2 tablespoons chopped fresh parsley leaves

Directions

Set a large 1-gallon stock pot of water to a boil and add the kosher salt. Place the linguine in the pot and stir until the water returns to a boil. Cook the pasta until tender, but with a bit of resistance (al dente), about 12 minutes.

While the pasta cooks, prepare the sauce. Set a 12-inch sauté pan over medium-high heat. Add the butter and olive oil to the pan. Once the butter has melted, season the chicken with 1 tablespoon of the Essence and 1/2 teaspoon of the salt and add the chicken to the pan. Sear the chicken until well browned on both sides, about 2 minutes. Remove from the pan and set aside. Add the onions and red pepper flakes to the pan and sauté until the onions are softened and lightly caramelized, about 4 to 5 minutes. Add the garlic to the pan and sauté until fragrant, about 30 seconds. Add the cream, remaining 1 tablespoon of Essence, remaining 1 teaspoon of salt, and the chicken to the pan and bring to a boil. Cook the sauce until the cream is reduced by half, about 2 minutes. Add the tomatoes, linguine and J.R. Dill Riesling or Chardonnay to the pan and cook, tossing to incorporate for 3 to 5 minutes. Remove pan from the heat and add the green onions, Parmesan and parsley and toss to blend. Serve immediately.

Penguin Bay Winery
Cajun Chicken Pasta

4 ounces pasta
2 skinless boneless chicken breast halves
2 tsp. cajun seasoning
2 T. Olive oil
1 red bell pepper sliced
1 green bell pepper sliced
1 clove garlic chopped fine
1 cup heavy cream
¼ tsp dried basil
¼ tsp lemon pepper
¼ tsp salt
1/8 tsp black pepper
¼ cup grated parmesan cheese.

Bring large pot of slightly salted water to boil. Add pasta and cook for 8-10 minutes until al dente. Drain.

Place chicken and Cajun seasoning in plastic bag to coat. In large skillet over medium heat sauté the chicken in oil until done 7-9 minutes. Add peppers and garlic sautéing for 2-3 minutes. Remove from heat. Add cream and all seasonings. Heat through. Add cooked pasta, toss and heat through, sprinkle with parmesan cheese and serve.

Being served with Gewurztraminer & Percussion

Fulkerson Winery
Cheesy Baked Tortellini

Ingredients

Olive oil
2 cups marinara sauce
1/3 cup mascarpone cheese
¼ cup chopped parsley leaves
2 tsp. chopped fresh thyme leaves
1 lb. cheese tortellini
1 ½ cups shredded mozzarella cheese
¼ cup grated Parmesan cheese

Directions

Preheat oven to 350°F. Lightly oil an 8" x 8" x 2" baking dish.

Whisk marinara sauce, mascarpone, parsley and thyme in a large bowl.

Cook the tortellini, according to package instructions, until tender and drain, but do not rinse.

Add the tortellini to the sauce and toss to coat. Transfer to the prepared baking dish. Top with mozzarella and Parmesan. Cover and bake until the sauce bubbles and the cheese melts, about 30 minutes.

Served with Fulkerson Winery's Bridge Red

Recipe adapted from Giada DeLaurentiis, www.foodnetwork.com

Hazlitt 1852 Vineyards

Chicken Scampi

Recipe from Jerlando's restaurant, located in Watkins Glen, NY

Fox Run Vineyards
Cremini Mushroom Ravioli,
Roasted Shallot and Asiago – Chive Sauce

For the sauce:

- 3 whole peeled shallots
- 4 cloves of garlic (minced)
- 3 cups of heavy cream
- 1 cup of grated asiago cheese
- ¼ cup chopped chives
- Salt and Pepper to taste

Preheat oven to 375 degrees and toss the shallots with a little vegetable oil in a bowl. Place shallots in a piece of foil and form a basket and seal tightly at the top and bake for approx.25 minutes. In a medium sauce pot, sauté the garlic over low heat until fragrant. Rough chop and add the roasted shallots and heavy cream and reduce by half 10-15 min.on medium heat.

Slowly whisk in the grated asiago and with a hand emersion blender puree all ingredients. Add salt and pepper to taste.

Fruit Yard Winery
Dried Fruit with Wagon Wheel Pasta

Wagon Wheel Pasta

Cooking oil

Minced garlic

Fruit Yard Native Port wine

Salt and pepper to taste

Dried fruit (raisins, or Crasins, or Cherries, etc.)

Cinnamon

Parmesan cheese

Sauce:

Heat oil, add garlic and cook for 30 seconds, add dried fruit, cinnamon, port, salt and pepper. Simmer to reduce by half. (1 to 2 minutes) Remove from heat

Cook pasta in salted water. Drain and toss with sauce and parmesan cheese. Salt and Pepper to taste.

Three Brothers Wineries & Estates

Farfalle & Shrimp with a Sage Chardonnay Butter Sauce

Ingredients:

1lb of Farfalle
3 Tbs. olive oil
¼ cup shallots, minced
3 Tbs. garlic (minced)
¼ lb shrimp
2 ½ cups of Stony Lonesome Estate Reserve Chardonnay
1½ cups of butter (cubed)
4 Tbs. Sage (fresh) minced
Salt and pepper to taste

Directions:

- Boil pasta in a gallon of salted water for 8 min until al dente, drain. Cool down by rinsing with cold water so pasta does not stick. Set pasta aside while making sauce.
- In a sauté pan heat up oil, on medium heat, then add shallots and garlic. Sauté the garlic and shallots for 2-3 minutes until shallots look translucent, add shrimp seasoned with salt and pepper.
- Once the shrimp exhibits color, add the wine and reduce by half.
- With the wine reduced, add the cubed butter and let melt thoroughly, toss in the sage.
- To serve, add pasta to shrimp and sauce and heat to desired temperature.

Atwater Estate Vineyards

Fresh Ravioli with Shrimp

1 pound of frozen shrimp pre-cooked, peeled, deveined, thawed

1 pound of fresh Five Cheese Ravioli “The Ravioli Shop” Fairport, NY (ricotta, mozzarella, asiago, romano, parmesan)

(2) 16 oz cans petite diced tomatoes with garlic & olive oil

1/4 cup Atwater's Pinot Gris white wine

(2) 5.5 oz containers of “Whole in the Wall” Basil Pesto, Binghamton, NY

Boil pot of water for ravioli add bit of salt and the ravioli. Fresh ravioli only takes a few minutes, check package, and drain.

Spray a large sauté pan with olive oil, add shrimp and warm over med flame, add wine cook for a minute or so and then add the can of tomatoes. Warm thoroughly but don't boil.

Warm a big pasta bowl and mix ravioli, shrimp and sauce. Dollop with the pesto just before serving so the basil doesn't lose its fresh taste.

Pair with a glass of chilled Atwater Pinot Gris.

Chateau LaFayette Reneau
Greek Pasta Salad

Salad

4 cups cooked small pasta
1/3 cup celery – coarsely chopped
1/3 cup marinated artichokes – coarsely chopped
1/3 cup black olives – slices
½ cup fresh baby spinach – torn into small pieces

Dressing

2 cups olive oil
1/3 cup freshly squeezed lemon juice
½ tsp. garlic salt
½ tsp. dried oregano
½ tsp. black pepper

Toss all salad ingredients with enough dressing to lightly coat. Top with a sprinkling of crumbled Feta cheese.

Torrey Ridge Winery
Ham & Broccoli Shells

2 tablespoons butter
½ cup chopped celery
1-2 cups milk
1-26 oz. can condensed cream of mushroom
2- package (10 ounces) frozen broccoli
2# diced ham
3-4-cups cooked small shells
Salt & Pepper to taste

Cook shells as directed on package, drain & set aside.

Thaw & cook broccoli in microwave. Place in bowl with small amount of water, cover with plastic wrap & cook on hi for 5 minutes. Drain off water, set aside.

2. Melt butter in large saucepan; add celery & sauté until tender. Remove from heat.
3. Stir in milk. Heat slowly, stirring constantly, to boiling; boil 1 minute, continuing to stir.
4. Stir in broccoli & ham. Heat just until bubbly hot. Garnish with parsley, if you wish.

Serve with your favorite Torrey Ridge Wine. Seyval & Catawba pair nicely.

Note. For a thinner soup, stir in additional milk, ½ cup at a time, to desired consistency.

Makes 6 main-dish servings

Tickle Hill Winery
Hearty Lasagna Soup

Ingredients:

1 pound ground beef
1 small onion, chopped
1 teaspoon minced garlic
1/4 teaspoon dried parsley flakes
3 1/2 cups Beef Broth
1 can (14 .5 ounces) diced tomatoes
1/4 teaspoon Italian seasoning
1 1/2 cups uncooked corkscrew-shaped pasta
1/4 cup grated Parmesan cheese

Directions:

Cook the beef, onion, garlic and parsley in a saucepan over medium-high heat until it's well browned, pour off any fat.

Stir the broth, tomatoes and Italian seasoning in the saucepan and heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to medium and cook for 10 minutes or until the pasta is tender. Stir in the cheese. Serve with additional cheese, if desired.

Pair with a glass of Tickle Hill Grape-Full Red Wine for mouthwatering experience!

Rock Stream Vineyards
Horsereadish and Smoked Bacon Cheddar Pasta

2 tbsp. margarine or butter

2 tbsp. flour

1 1/2 c. half and half

1 wedge (10 oz.) Yancey's Fancy TM Horseradish and Smoked Bacon Cheddar Cheese

1 lb. Barilla Farfalle or Conchiglie Rigati Pasta

1/2 c. ***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.

Zugibe Vineyards

Lemon Soup with Orzo

Ingredients

- 4 cups vegetable broth
- 2 strips lemon peel
- 2 egg yolks
- 2 egg whites
- 1 lemon, juiced
- 1 tsp thyme
- 1 cup chopped spinach
- salt and pepper to taste
- 1 cup uncooked orzo pasta

Directions

1. Pour veggie broth into a large pot, and bring to a boil. Add orzo pasta, and simmer for 10 minutes, until tender.
2. In a medium glass or metal bowl, whip egg whites to medium stiff peaks. Stir in egg yolks and lemon juice. When the pasta has finished cooking, Gradually ladle about 1 cup of the soup into the egg mixture while stirring gently. This will heat up the eggs so they will not be shocked by the boiling liquid. Pour the egg mixture into the soup pot, add spinach and stir until well blended. Season with salt and pepper, discard lemon peel and serve immediately.

Seneca Shore Wine Cellars
Magical Baked Pasta Casserole

½ pound Italian Sausage
½ pound lean ground beef, cooked and drained
Pasta Sauce, either 2 (26 oz) jars of your favorite sauce or see recipe below
1 1 lb. package small rigatoni uncooked
4 cups (1 lb.) shredded mozzarella cheese
Sliced black olives

Preheat oven to 350 degrees. Prepare pasta as package directs. In a large bowl, combine pasta sausage, beef, pasta sauce, olives and 2 cups cheese. Mix well. Turn into greased 13x9 inch baking dish; cover. Bake 45 minutes or until hot and bubbly. Uncover; top with remaining 2 cups cheese. Bake 10 minutes longer or until cheese melts.

Pasta Sauce:

2 Garlic cloves, minced
½ cup chopped onion
2 Tablespoons Olive oil
2 16-ounce cans tomato sauce
1 6-ounce can tomato paste
½ cup hot water
½ cup Seneca Shore Red Knight
1 ½ Tablespoons basil
½ teaspoon oregano
1 ½ teaspoons salt

In saucepan over medium heat, in olive oil, cook garlic and onion until tender. Stir in sauce and remaining ingredients. Reduce heat to low; cook until mixture is thickened, stirring occasionally.

Miles Wine Cellars
Miles Minestrone Soup

2 TBSP. Olive Oil
1 Cup Onion, chopped
1 TBSP. Garlic, chopped
4 14.5 oz. Cans Diced Tomatoes, not drained
6 Cubes Vegetable Bouillon
6 Cups Water
1 Cup Miles Lemberger Wine
2 TBSP. Italian Seasoning
1 Cup Macaroni
1 16 oz. Bag Frozen Mixed Vegetables
4 oz. Spinach, fresh or frozen
1 15 oz. Can Kidney Beans, drained
1 15 oz. Can Cannellini Beans, drained

Saute onion and garlic in oil. Add tomatoes, bouillon, water, wine and seasoning. Bring to boil. Add macaroni and cook for 15 minutes. Add vegetables and beans. Simmer for 15 more minutes.

Serve with parmesan, crusty bread and Miles Lemberger. Enjoy!

Anthony Road Wine Company

Orzo with Parmesan & Basil

Recipe adapted from allrecipes.com

Ingredients:

2 tablespoons butter
1 cup uncooked orzo pasta
1 (14.5 oz) can chicken broth
½ cup grated parmesan
¼ cup fresh basil, chopped
Salt & pepper to taste
2 tablespoons basil sprigs

Directions:

Melt butter in heavy skillet over medium heat. Stir in orzo and sauté until lightly browned. Stir in chicken stock and bring to a boil. Cover. Reduce heat and simmer until orzo is tender and liquid is absorbed, about 15 minutes. Mix in parmesan and basil. Season with salt and pepper. Transfer to shallow bowl and garnish with basil sprigs. Enjoy as a side dish or add sausage or chicken and crusty bread and it becomes a main entrée! Enjoy with a glass of Anthony Road Semi-Dry Riesling!

Red Newt Cellars

Orzo Salad with Dried Cranberries, Currants & Red Onion in Verjus Vinaigrette

Recipe:

12 cups orzo, cooked, chilled	2 cups dried cranberries
2 cups dried currants	2 cups red onion, diced
1/4 cup fresh parsley, minced	salt and pepper, to taste
2 cups verjus vinaigrette	

Verjus Vinaigrette Recipe:

1 quart verjus	3 1/3 cups olive oil
1 1/4 cups white wine	2 tsp garlic, minced
1/2 tsp fresh ginger, minced	1/2 tsp ground ginger
2/3 cup granulated sugar	salt and pepper to taste

Method: Mix all ingredients in large bowl. Allow to sit at least 2 hours before serving. Can be made several days ahead.

Glenora Wine Cellars

Orzo Salad with Grilled Chicken, Vegetables and Pesto Vinaigrette

8 ounces Orzo pasta, cooked
8 tablespoon olive oil
4 tablespoon white wine vinegar
1 each roasted red pepper, small dice
1 each julienne carrot
8 ounces chicken breast, grilled and julienned
8 ounces diced tomatoes
½ cup fresh basil
¼ cup parmesan cheese
2 tablespoons pine nuts, toasted
3 cloves garlic

Method:

In a food processor add the garlic, basil, pine nuts, parmesan cheese, olive oil and vinegar. Blend till smooth consistency.

In a medium size bowl your vinaigrette, pasta, chicken, red peppers, carrots, tomatoes mix together season with salt and pepper and serve. May be made ahead of time and refrigerated.

Paired with ***Jammin' Red and Cabernet Franc.***

Leidenfrost Vineyards

Pasta e Fagioli

Old Leidenfrost family recipe – our grandmother was Italian.

2 cans crushed tomatoes
2 onions
3 stalks celery
garlic
touch of oregano and basil
2 cans white beans
Baco Noir

Saute' onions, celery and garlic in olive oil, add touch of oregano and basil. Add tomatoes and simmer for ½ hour.

Cook your favorite pasta. Combine pasta, 2 cans white beans, or beans of your choice, and sauce. Add a splash of **Leidenfrost Baco Noir** (about ¼ cup or to taste).

Serve with Baco Noir, enjoy!

Ventosa Vineyards

Pasta with Butternut Squash, Roasted Onion and Escarole

Ingredients:

1 pound pasta
2 small butternut squash (about 2 pounds)
10 cups packed escarole washed and chopped (about 2 large heads)
4 garlic cloves
1 large Spanish onion
4 tablespoons olive oil
4 teaspoons fresh lemon juice
1 cup freshly grated Parmesan (about 3 ounces)
Salt

Preparation:

Cut onion into 1/8's, brush with olive oil (about 2 tablespoons), place in a shallow baking dish, and cook in a 325 degree oven until browned and tender (can be done ahead).

Fill a 6 quart kettle ¾'s full with salted water and bring to a boil for cooking pasta.

Quarter, seed, and peel squash. Cut into ½ inch cubes.

Mince garlic.

In a large heavy skillet, heat oil over moderately high heat until hot but not smoking; sauté squash with salt to taste, stirring occasionally, until almost tender, about 7 minutes.

While squash is cooking, cook pasta in boiling water until al dente. Reserve 1 cup cooking water and drain pasta in a colander.

Add escarole and garlic to skillet with squash and cook over moderately high heat, stirring until any liquid is evaporated. Add roasted onion. Add pasta and reserved cooking water and bring to a boil. Season pasta with lemon juice, salt, and pepper. Remove pasta from heat and toss with Parmesan.

Wagner Vineyards
Pasta with Chardonnay Clam Sauce

Pasta	1 lb
Chopped Clams with juice	2 cups
Heavy Cream	2 cups
Wagner Chardonnay-unoaked	½ cup
Butter	6 Tablespoons
Flour	4 oz
Onion-diced	½ cup
Carrot – diced	½ cup
Celery – diced	½ cup
Salt & Pepper	to taste

Boil one gallon of salted water.

In a medium sauce pan melt 3 tablespoons butter, add onion, celery & carrot and sauté over medium heat until tender. Add the remaining 3 tablespoons of butter and flour, then allow to incorporate and simmer for a minute. Add the heavy cream and stir, then combine the Wagner Chardonnay with the mixture and allow it to thicken. When thickened add the chopped clams and juice, bring to a simmer, reduce heat and let stand, add salt & pepper to taste.

Cook the pasta, drain and place on a platter, cover with the sauce, serve immediately with your favorite Wagner wine and enjoy.

White Springs Winery
Pink Pasta Sauce with Penne
"The Triple P"

Ingredients:

1 lb penne pasta
5 Tbs unsalted butter
1 medium shallot minced
1 can crushed plum tomatoes
2/3 cup ***White Springs Chardonnay-Pinot Grigio***
¼ tsp red pepper flakes (or to taste)
½ tsp salt
¾ cups grated Romano or Parmesan cheese
¾ cups heavy cream

Preparation:

In a medium sauce pan, sauté' minced shallot over medium heat. When the shallots are translucent add tomatoes and red pepper flakes. Bring to gentle boil and cook until liquid is reduced by half, stirring occasionally. Add wine and boil sauce for two minutes then add heavy cream, cheese and mix thoroughly. Serve over al dente penne. Add more cheese if desired. Serves 4-6.

Serve with ***White Springs Chardonnay-Pinot Grigio***

Castel Grisch Winery
Pomodoro Basilico Pasta

INGREDIENTS:

Pomodoro Basilico Oil
1 Large Tomato – Diced
¼ C Toasted Pine Nuts
1lbs. Penne Pasta
¼ - ½ C Fresh Basil – Chopped
Parmesan Cheese – Grated
Salt & Pepper

PREPARATION:

Toss oil, tomato, and nuts with hot pasta. Add salt and pepper to taste. Top with basil and grated cheese.

WINE ACCOMPANIMENT:

Castel Grisch Winery
Baco Noir

Cascata Winery at the Professors' Inn
Professors' Pierogies

Comfort food to warm the soul! Yields 4-6 servings.

- 1 Bag frozen potato and cheddar Pierogies
- ½ Stick lightly salted Butter
- 6 strips Applewood Smoked Bacon sliced into ½ inch strips
- 1 Cup Sour Cream
- ½ cup ¼ inch chopped Scallions
- Pinch of cayenne pepper

Prepare Pierogies according to package directions, drain, and set aside. While pierogies are boiling, saute bacon in a large skillet. Once bacon is fully cooked and lightly crisped, add butter. Melt butter into bacon grease and toss in cooked pierogies to coat. Add sour cream and cayenne and heat on low stirring gently (so as not to break up pierogies) until it forms a light creamy coating over pierogies. Plate pierogies into a shallow dish and sprinkle with scallions. Serve with a glass of ***Cascata's Dry Gewurztraminer*** or ***Regatta White***. Enjoy!

Hickory Hollow Wine Cellars

Puttanesca

(Whore's Stew)

1 pound spaghetti, linguine or other thin dried pasta
2 cans (2 pounds, 3 ounces each) peeled Italian plum tomatoes
¼ cup best-quality olive oil
1 teaspoon oregano
1/8 teaspoon dried red pepper flakes, or to taste
½ cup tiny black Nicoise olives
¼ cup drained capers
4 garlic cloves, peeled and chopped
8 anchovy fillets, coarsely chopped
½ cup chopped Italian parsley, plus additional for garnish
2 teaspoons salt

1. Bring 4 quarts water to a boil in a large pot. Add salt and stir in the spaghetti. Cook until tender but still firm. Drain immediately when done and transfer into 4 heated plates.
2. While spaghetti is cooking, drain the tomatoes, cut them crosswise into halves and squeeze out as much liquid as possible.
3. Combine tomatoes and olive oil in a skillet and bring to a boil. Keep the sauce at a full boil and add remaining ingredients except pasta, one at a time, stirring frequently.
4. Reduce heat slightly and continue to cook for a few minutes or until sauce has thickened to your liking. Serve immediately, over hot pasta and garnish with additional chopped parsley.

Earle Estates Meadery & Winery
Ravioli with Bolagnaise Sauce

1 # ravioli
1# ground beef mince
1-tbsp garlic powder
1-10oz.diced onions
1-10oz. diced green peppers
1-2 tbsp. Italian seasoning
1-2 tsbs. basil
1-2 tsbs. thyme
2-26 oz. cans crushed tomatoes
parmesan cheese

- 1.To make sauce cook ground beef over medium heat adding all ingredients except tomatoes until done.
2. Stir in tomatoes and simmer over medium heat until sauce has thickened up.
3. Cook ravioli according to package directions, drain.
4. To serve, spoon sauce over hot pasta & sprinkle with cheese if desired.

Serve with ***Earle Estates Cardinal Red*** or ***Blueberry Bounty***.

Belhurst Winery

Ricotta Cavatappi with Chardonnay White Clam Sauce

For Pasta:

3 cups all purpose flour
1 pound ricotta cheese
2 large beaten eggs

Take 2 ½ cups of flour and mix in cheese and eggs. Add more flour gradually if dough is sticky. Knead dough on a floured surface until it is smooth.

Let it rest at room temperature for 30 minutes.

Work with small batches and keep remaining dough covered so that it doesn't dry out.

Roll dough into ¼ inch pieces and cut in ½ lengths.

With your index and middle finger held tight push down on pasta pieces and pull towards you so that the pasta folds over itself.

Boil in sea salted water until al dente (they will float when they are done)

For Sauce:

¼ cup butter
1 cup small diced onion
1 tbs chopped garlic
1 cup Belhurst Chardonnay
1 bay leaf
1 tsp crushed red pepper
1 quart clam juice
1 quart chopped clams
2 pounds baby clams
¼ pound chicken paste
2 tbs chopped parsley
1 tsp cracked black pepper
1 cup grated parmigiano reggiano
Steamed clams (optional)

Melt Butter and sauté garlic and onions until soft and translucent. Do not brown.

Add wine and reduce by half.

Add remaining ingredients and let simmer for 15 to 20 minutes.

Serve over pasta and garnish with cheese and clams

Lakewood Vineyards

Spaghetti Western

2 Tbsp. Olive oil
1 medium onion, small chopped
½ C. Lakewood Vineyards Long Stem White (semi-dry white wine)
1 Lb. ground turkey
sea salt, to taste
granulated garlic, to taste
1 C. cooked crumbled bacon
16 oz. prepared Ranch Dressing
12 oz. whole wheat spaghetti
Parmesan/Romano cheese for garnish

In a large sauté pan over a high heat, combine olive oil, onion, and white wine. Cook until wine is almost completely reduced. Turn heat to medium-high and add ground turkey. Season to taste with salt and granulated garlic then continue to simmer until turkey is completely cooked (no longer pink). Ground turkey breast renders very little fat, so there is no need to drain. As turkey finishes cooking, add crumbled bacon and prepared ranch dressing. Simmer to marry flavors while you prepare whole wheat spaghetti to the directions on the box. Serve “Western Sauce” on a bed of wheat spaghetti and top with a sprinkle of Parmesan/Romano cheese.

Pour a glass of **Lakewood Vineyards Long Stem White** and enjoy!

Catharine Valley Winery

Spinach & Ricotta Ravioli with Sundried Tomato Pesto

Dough:

- 3 1/2 cups all purpose flour
- 4 eggs

Filling:

- 1 pound fresh spinach
- 1 tablespoon salt
- 1 pound ricotta
- 1 egg
- 2 tablespoons heavy cream
- 1/4 teaspoon nutmeg
- Pinch black pepper

Directions

To make the ravioli dough, make a crater with the flour on your tabletop. Add the eggs to the center of the flour crater. Partially incorporate the flour into the eggs with a fork. Then knead the flour and eggs together to form dough. Knead until the dough is thoroughly worked together, approximately 4 to 5 minutes. Reserve until the raviolis are ready to be assembled.

In a pot of boiling water, cook the spinach with half of the salt until tender. Remove the spinach from the boiling water and let cool for 2 to 3 minutes. Squeeze out the water from the spinach and chop it up roughly. In a mixing bowl, combine chopped spinach, ricotta, egg, heavy cream, and 4 tablespoons Parmigiano Reggiano. Season with the nutmeg, remaining salt, and black pepper.

To assemble the raviolis, cut the dough into 4 pieces. Roll out each piece to form a thin layer (about 1/8 inch) of dough. Place 1 spoonful of filling onto 1 sheet of dough 1/2 inch from the edge. Continue to place spoonfuls of filling along the dough 1-inch from each other.

Place 1 of the other pieces of rolled out dough on top of the piece with the filling on it. Pinch the dough around the filling to form the ravioli. Use a cookie cutter or a knife to cut out the raviolis. Pinch the edges of each ravioli with the tines of a fork. Set aside each ravioli on a plate lightly dusted with flour. Do not stack the raviolis, because they will stick together.

When you are ready to cook the raviolis, add them to boiling water. When the raviolis float, about 2 to 3 minutes, they are finished cooking. Serve each portion with the Sun-dried Tomato Pesto.

Kings Garden Vineyards
Tortellini with Chardonnay Herb Sauce

2 9 oz pkg uncooked fresh cheese-filled tortellini
¼ C butter
1 small onion, finely chopped
2 cloves garlic, minced
1 small red bell pepper, chopped
2 T flour
1 ½ C half & half
¼ C dry Chardonnay wine
1 t dry Italian herb seasoning
¼ t salt
¼ t white pepper
½ C fresh grated Parmesan cheese

Cook tortellini according to package directions. Drain. Keep warm.

In a 2-quart saucepan, melt butter and sauté onion, garlic and red bell pepper until soft. Stir in flour until smooth and bubbly, about 30 seconds. Add half & half, Chardonnay, Italian seasoning, salt and pepper. Continue cooking, stirring occasionally, until sauce thickens, 5-8 minutes. Adjust seasoning and stir in additional Chardonnay if desired.

Serve sauce over hot cooked tortellini; top with Parmesan cheese.

Wine Recommendation: ***Kings Garden Vineyards 2005 Chardonnay***

Prejean Winery
Vegetable Lasagna

2 sweet red peppers – broiled and sliced (or use canned that have been rinsed & drained)
12 oz. fresh mushrooms, sliced
1 ½ lb. eggplant, sliced lengthwise
3 to 4 medium zucchini, sliced lengthwise
1 large onion, chopped (about 1 ½ cups)
2 to 3 cloves garlic
10 oz. pkg. frozen spinach, thawed & squeezed dry
3 ½ cups tomato sauce
32 oz. container ricotta
4 eggs
1 ½+ pkg. lasagna noodles, cooked, drained (put in some cold water to keep pliable)
1 lb. mozzarella, shredded
½ to ¾ cup parmesan cheese, grated

Heat oven to 400 and line 2 cookie sheets with foil. Spraying lightly with Pam or olive oil. Put eggplant slices on one and zucchini on the other, brushing both with oil and salt & pepper. Bake about 20 minutes for eggplant and 10 minutes for zucchini. Remove zucchini and put mushrooms on that sheet, cooking about 10 minutes.

Heat about 1 tablespoon oil over medium heat and sauté onion and garlic until tender, but not brown. You can also do mushrooms in this manner, but you'll need to use more oil.

Mix spinach with ricotta and eggs until well blended, adding a little cayenne & black pepper and nutmeg to taste.

To assemble:

Spray large lasagna pans with PAM – cover bottoms with some of the tomato sauce, then layer noodles, ricotta mix, vegetable and small amount of mozzarella – make 2 layers in this manner. Final layer is noodles, sauce, mozzarella and parmesan.

Bake at 350 until bubbly and brown, about 35-40 min. Let sit before slicing, about 5-10 minutes. Can be frozen and cooked later. Seal well, put in plastic bag. Thaw in refrigerator before cooking.