



## Seneca Lake Wine Trail

### 2012 Pasta & Wine Recipes

#### 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!

*Belhurst Estate Winery - Cavatappi and Cheese with Toasted Bacon*

*White Springs Winery - recipe not provided in advance*

*Fox Run Vineyards - Pasta E Ceci Soup*

*Seneca Shore Wine Cellars- Magical Lasagna Style Baked Ziti*

*Anthony Road Wine Company – Pasta with Savoy Cabbage & Sausage*

*Prejean Winery - Apple Lasagna*

*Miles Wine Cellars - Super Creamy Spinach and Penne Bake*

*Fruit Yard Winery – Fettuccine*

*Hickory Hollow Wine Cellars - recipe not provided in advance*

*Glenora Wine Cellar - Pasta alla Carbonara*

*Fulkerson Winery – Spicy Baked Macaroni*

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

*Lakewood Vineyards - Cool & Crunchy Pasta Salad*

*Castel Grisch Winery - Tuscan Herb Pasta*

*Catharine Valley Winery - Soft Buttery Homemade Pretzels paired with Hard Apple Cider*

*J.R. Dill Winery - Riesling-Vodka Pasta with Sausage*

*Atwater Estate Vineyards - Little Stuffed Hats in Broth*

*Chateau LaFayette Reneau - recipe not provided in advance*

*Red Newt Cellars - recipe not provided in advance*

*Leidenfrost Vineyards - Pasta e Fagioli*

*Hazlitt 1852 Vineyards – Toasted Ravioli with Red Cat Marinara*

*Tickle Hill Winery - recipe not provided in advance*

*Penguin Bay Winery - Southwestern Pasta Salad*

*Caywood Vineyards - recipe not provided in advance*

*Wagner Vineyards - Tortellini with Mushroom Pesto Cream Sauce*

*Lamoreaux Landing Wine Cellars - Chardonnay Pasta*

*Kings Garden Vineyards - recipe not provided in advance*

*Zugibe Vineyards - recipe not provided in advance*

*Three Brothers Wineries & Estates - Fancy Orzo Salad*

*Ventosa Vineyards - Roasted Tomato Pesto*

Belhurst Estate Winery  
Cavatappi and Cheese with Toasted Bacon

4z chopped bacon  
2c cavatappi  
1.5c milk  
2tbl butter  
2tbl flour  
4z gruyere grated  
4z extra sharp cheddar grated  
2z blue cheese crumbled  
sea salt and fresh ground pepper to taste  
pinch of fresh ground nutmeg  
2 slices white bread crust removed  
2tbl chopped basil

preheat oven to 400 degrees  
render bacon and chop  
add bacon grease to water for pasta  
cook cavatappi  $\frac{3}{4}$  way and cool  
melt butter and whip in flour  
warm milk with seasonings and add to flour mixture slowly  
when thickened and smooth add cheese and melt  
mix in bacon and pasta  
grind bread crumbs and basil  
put pasta mixture in gratin dishes and top with bread crumb mixture  
bake until bubbling around the edges

Fox Run Vineyards  
Pasta E Ceci Soup

3 Tbs. plus ½ cup extra-virgin olive oil  
2 carrots, finely diced  
1 large yellow onion, finely diced  
1 ½ tsp. minced garlic  
½ cup Fox Run Pinot Noir  
1/3 cup diced tomato  
1 ¼ cups dried chickpeas, soaked in water overnight, drained and rinsed  
6 cups water  
2 fresh thyme sprigs  
¼ cup vegetable oil  
3 fresh rosemary sprigs, cut into 1 ½" lengths  
Kosher salt, to taste  
½ lb. tubetti pasta, cooked until al dente and drained  
Freshly ground pepper, to taste  
Shaved Parmigiano-Reggiano cheese for serving

In 3 ½ qt. Dutch oven over medium heat, warm 3 Tbs. olive oil. Add carrots and onion; cook, stirring occasionally, until softened, about 8 minutes. Add garlic and tomato; cook, stirring frequently, 1 minute. Add wine; cook, stirring frequently, 1 – 2 minutes. Add chickpeas, water and thyme sprigs. Increase heat to medium-high; bring to a boil. Reduce heat to medium-low; simmer, uncovered, until chickpeas are tender, about 1 hour. Discard thyme sprigs.

Meanwhile, in small sauté pan over medium-high heat, warm vegetable oil. Add rosemary; fry, stirring occasionally, until crisp, 1 – 1 ½ minutes. Transfer to paper towel-lined plate; season lightly with salt.

Strain chickpea mixture through colander; reserve cooking liquid. Place 2 cups chickpea mixture in wide, shallow bowl; mash until almost smooth. Transfer to large fry pan. Add remaining chickpea mixture and 1 cup cooking liquid; bring to a simmer over medium-high heat. Add pasta and ½ cup olive oil; stir until emulsified. Season with salt and pepper. Ladle soup into warmed bowls; garnish with fried rosemary and cheese shavings. Serves 4 – 6.

Pair with *Fox Run Vineyards 2007 Pinot Noir*

\*recipe adapted from Williams-Sonoma.com

Seneca Shore Wine Cellars  
Magical Lasagna style baked ziti

12 ounces ziti (about 4 cups)  
1 tablespoon olive oil  
1 large onion, chopped  
2 cloves garlic, finely chopped  
1/2 pound lean ground beef  
kosher salt and black pepper  
1 26-ounce jar marinara sauce  
1 bunch spinach, thick stems removed (about 4 cups)  
1/2 cup ricotta  
1/2 cup grated Parmesan (2 ounces)  
1 cup grated mozzarella (4 ounces)

Directions

1. Heat oven to 400° F. Cook the pasta according to the package directions. Drain it and return it to the pot.
  2. Meanwhile, heat the oil in a large skillet over medium heat. Add the onion and garlic and cook, stirring occasionally, until they begin to soften, 4 to 5 minutes.
  3. Add the beef, ¾ teaspoon salt, and ¼ teaspoon pepper and cook, breaking up the meat with a spoon until it's no longer pink, 5 to 6 minutes.
  4. Toss the pasta with the meat mixture, marinara sauce, spinach, ricotta, and ¼ cup of the Parmesan.
  5. Transfer to a 9-by-13-inch baking dish or large ramekins. Sprinkle with the mozzarella and the remaining ¼ cup of the Parmesan. Bake until the cheese melts, 12 to 15 minutes. Serves 10-12
- Serve with a glass of *Seneca Shore Wine Cellars Red Knight*.

Anthony Road Wine Company  
PASTA WITH SAVOY CABBAGE AND SAUSAGE

We often refer to Marcella Hazan's wonderful recipes when we are cooking our meals. It's easy to add some of your favorite ingredients to this recipe. Be creative and enjoy!

1 pound Savoy Cabbage  
Salt  
2 Tbls. vegetable oil  
½ cup chopped onion  
1 to 2 cloves chopped garlic  
½ cup sausage meat, remove from casing if necessary  
Black pepper, fresh ground  
¼ cup heavy cream  
2 Tbls. chopped Italian parsley  
2/3 cup grated Parmigiano-Reggiano cheese

1. Trim cabbage and cut into four pieces. Wash in cold water. Bring pot of water to a boil, add salt and cabbage. Cook until tender, about 20 minutes. Drain and chop fine.
2. Heat a skillet and add onion, cook until translucent, add garlic and sausage meat. Continue cooking until sausage is browned. Cover pan and cook for about 10 minutes.
3. Uncover pan, add salt and pepper and stir. Add the cream and cook just long enough to bind ingredients together.
4. Remove from heat and stir in parsley. Pour into cooked pasta and toss with grated cheese.

Enjoy with green salad, crusty bread and a glass of *Anthony Road's Semi-Dry Riesling!* Oh so good!

Prejean Winery  
Apple Lasagna

Makes 12 servings

Ingredients:

8 pieces Lasagna, uncooked  
40 ounces Canned Apple Pie Filling

\*\*\*CHEESE FILLING\*\*\*

1 cup Part-Skim Ricotta Cheese  
1 large egg  
1 tsp Almond extract  
¼ cup White sugar

\*\*\*TOPPING\*\*\*

6 TBSP Flour  
½ Tsp Cinnamon  
3 TBSP Margarine  
6 TBSP Brown Sugar  
¼ cup Quick Oats  
1 dash Nutmeg

\*\*\*OPTIONAL SOUR CREAM GARNISH\*\*\*

1 cup Sour Cream      1/3 cup Brown Sugar

Directions:

Preheat oven to 350. Prepare lasagna according to package directions; drain. Spread one can apple pie filling in a 9x13x2 inch pan, slicing any extra-thick apples. Layer four pieces of lasagna over apples.

In a bowl, mix together cheese filling ingredients; spread evenly over lasagna and top with the remaining four pieces of lasagna. Spoon remaining can of apple pie filling over the lasagna.

In a small bowl, crumble together topping ingredients. Sprinkle over apple filling.

Bake at 350 degrees for 45 minutes. Let stand 15 minutes. Cut into serving pieces and top with a dollop of sour cream mixture.

Optional Sour Cream Garnish: Mix sour cream with brown sugar and chill.

Miles Wine Cellars  
Super Creamy Spinach and Penne Bake

2 Cups Sour Cream  
2 Cups Mayonnaise  
2 Cups Sharp Cheddar, shredded  
2 Tbsp. Miles Wine Cellars Long Weekend  
1 Tbsp. Basil, dried  
1 tsp. Garlic Powder  
1 tsp. Salt  
¼ tsp. Black Pepper

Mix all above ingredients until smooth.

Fold in the following:

1- 9 oz. Bag of Fresh Spinach, chopped  
1 Cup Onion, chopped fine  
1 Cup Red Bell Pepper, chopped fine  
1 Cup Carrot, shredded fine  
1 lb. Penne, cooked al dente and drained

Pour into large, greased baking pan. Bake at 350 for 30 minutes covered. Uncover and bake 15 more minutes or until bubbling around edges and heated through.

Serve with crusty bread and a chilled glass of *Miles Wine Cellars Long Weekend* for a lovely feast.

\*This is our own original Fresh Spinach & Veggie Dip that we make and sell at Miles Wine Cellars, over pasta and baked. We love that it is such a versatile recipe. Try it without the pasta as a dip, served hot or cold or as a filling for omelets.

FRUIT YARD VINEYARDS  
FETTUCCINE

Ingredients:

2 handfuls sun-dried tomatoes (preferably whole)  
2 pounds fresh or dried fettuccine  
2 pounds skinless chicken breasts (vegetarian: tofu)  
White wine, to taste  
Cajun seasoning  
Oregano, to taste  
3 tablespoons of finely chopped garlic  
Pepper, to taste  
16 ounces of pine nuts  
Olive oil  
3 green peppers  
2 red peppers  
1 eggplant chopped  
24 ounces of combined basil, olive oil, pine nuts, Parmesan cheese and garlic blended very well (i.e., pesto)  
1 can green peas  
1 bunch of cilantro  
Margarine  
4 tablespoons of curry powder

Directions:

Soak the sun-dried tomatoes in warm water until soft.

Boil the water and add fettuccine.

Place chicken in a flat baking dish and cover with white wine until the breasts are covered. Bake at 350 degrees for approximately 30 minutes or until done. Once chicken is done strain the wine and season the chicken with Cajun seasoning spice, oregano, 1 tablespoon of the garlic and pepper. Cover until pasta dish is finished.

Toast the pine nuts in a frying pan with a teaspoon of the garlic and olive oil until browned. In the same pan begin to saute, in additional olive oil and 2 teaspoons of garlic, the thinly sliced green and red peppers, as well as the chopped eggplant, until soft and moist. Put into a bowl for later.

In the same frying pan mix the pesto sauce with the green peas and chopped cilantro while adding some additional olive oil, margarine, the remaining garlic and curry to taste. Let sit for a while on extremely low heat and simmer for 3 minutes. Add the reserved pine nuts, peppers, and eggplant into your green sauce.

Once your pasta is cooked and strained, toss into the hot saucepan over low heat while adding in the sun-dried tomatoes. Place in a serving dish and slice the chicken over the top.

Glenora Wine Cellars  
Pasta alla Carbonara

Yield: Serving 8

2 pounds spaghetti, cooked  
2 ounces olive oil  
10 ounces diced pancetta  
8 each egg yolks  
12 ounces heavy cream  
4 ounces parmesan cheese  
2 tablespoons chopped parsley

Method:

Heat the oil in a sauté pan, add the pancetta and cook for 3 to 4 minutes or till fat is rendered out. Next add pasta until pasta gets hot. Blend the egg yolks with the cream and parmesan cheese. Add the mixture to the pasta keep stirring till fully incorporated do not over cook or it will curdle. Garnish with chopped parsley and extra parmesan if desired.

Fulkerson Winery  
Spicy Baked Macaroni

Salt

- 1 pound elbow macaroni pasta
- 3 tablespoons extra-virgin olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 (14.5 ounce) can diced tomatoes
- 1 (10 ounce) package frozen spinach, thawed and drained of excess liquid
- ½ teaspoon red pepper flakes
- ½ cups bread crumbs
- ¼ cup grated high quality Parmesan cheese, plus 1/3 cup
- ¼ cup grated high quality Romano cheese, plus 1/3 cup
- 2 tablespoons butter softened, plus 2 tablespoons
- 12 ounces high quality mozzarella cheese, cubed (about 2 cups)
- ¼ teaspoon freshly ground nutmeg

1. Preheat the oven to 350 degrees F.
2. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.
3. In a large skillet, heat the olive oil over medium heat. Add the onion and garlic. Cook until the onion is golden, about 7 minutes. Add the tomatoes, spinach and red pepper flakes. Stir to combine and cook until heated through, about 5 minutes.
4. In a small bowl, mix together the bread crumbs, ¼ cup Parmesan and ¼ cup Romano. Spread the softened butter in a 13" x 9" baking dish and sprinkle half of the bread crumb mixture inside the dish to coat.
5. In a large bowl, combine the vegetable mixture with the cooked macaroni, cubed mozzarella, the remaining Parmesan and Romano cheeses, and the nutmeg. Spoon into the prepared baking dish, top with remaining bread crumb mixture, and dot the top with the remaining butter.
6. Bake until the top is golden brown, about 30 to 40 minutes.

Serves 8-10

Enjoy with a glass of *Fulkerson Riesling!*

Rock Stream Vineyards  
Horseradish 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.

Lakewood's Cool & Crunchy Pasta Salad  
Served with Carpe Vinum

2 Tbsp. olive oil  
Generous shake or two of salt  
1 (16 oz.) package fusilli pasta  
1 C. frozen petite peas, thawed  
1 (3.8 oz.) cans sliced black olives  
1 C. cubed Genoa salami  
1 bunch chopped green onions  
3/4 C. chopped celery  
1 (.7 oz.) package dry Italian-style salad dressing mix  
1 C. mayonnaise  
1 C. sour cream  
2 Tbsp. milk  
Fresh Lime juice to taste

Add olive oil and salt to a large pot of water and bring to a boil. Cook pasta until al dente, rinse under cold water and drain.

In a medium bowl, combine mayonnaise, sour cream, milk, and Italian dressing mix. Whisk together until smooth then set aside.

In a large salad bowl, combine cooked & cooled pasta, peas, olives, salami, green onions and celery. Give a generous sprinkling of lime juice toss and mix in dressing. Let sit overnight in fridge. Stir before serving with a chilled glass of ***Lakewood Vineyards Carpe Vinum!***

Castel Grisch  
Tuscan Herb Pasta

INGREDIENTS:

1lb. Mini Bowtie Pasta  
6oz. Tuscan Herb Olive Oil  
5oz. Pepperoni, Cubed  
4oz. Roasted Red Pepper  
4oz. Spring Onion, Chopped  
4oz. Green Olives, Sliced  
4oz. Black Olives, Sliced  
5oz. Bergemost Cheese, Shredded  
Salt & Pepper

PREPARATION:

Cook pasta al dente, rinse, and cool completely. Put all ingredients, except the cheese, into bowl and mix thoroughly. Add olive oil and toss. Refrigerate overnight. Add salt and pepper to taste. Add cheese to top of pasta before serving. Serves 6 to 8 people.

***WINE ACCOMPANIMENT:***

***Castel Grisch Winery  
Estate Reserve Burgundy***

Catharine Valley Winery  
Soft Buttery Homemade Pretzels paired with Hard Apple Cider

Ingredients

- 4 teaspoons active dry yeast
- 1 teaspoon white sugar
- 1 1/4 cups warm water (110 degrees F/45 degrees C)
- 5 cups all-purpose flour
- 1/2 cup white sugar
- 1 1/2 teaspoons salt
- 1 tablespoon vegetable oil
- 1/2 cup baking soda
- 4 cups hot water
- 1/4 cup kosher salt, for topping

Directions

1. In a small bowl, dissolve yeast and 1 teaspoon sugar in warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, mix together flour, 1/2 cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
3. Preheat oven to 450 degrees F (230 degrees C). In a large bowl, dissolve baking soda in hot water.
4. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is all shaped, dip each pretzel into the baking soda solution and place on a greased baking sheet. Sprinkle with kosher salt.
5. Bake in preheated oven for 8 minutes, until browned.

J.R. Dill Winery  
Riesling-Vodka Pasta with Sausage

Ingredients:

16 oz. Bowtie Pasta (or your favorite)  
1 Large Onion  
2 Links of your favorite Sausage (meat extracted from casing for small chunks)  
1 Clove of Garlic  
2 Cans Whole Tomatoes  
½ cup Heavy Cream  
1 Teaspoon Crushed Red Pepper Flakes  
¼ cup Vodka  
¼ cup J.R. Dill Riesling  
2 tbs. Extra Virgin Olive Oil or Grape Seed Oil  
Parmesan Cheese for Serving

Directions:

In a Sauce pan (on med to med high) sauté half the onion and half the garlic in 1tbs. olive oil for about 5 minutes. Add the 2 cans Whole Tomatoes crushing them by hand as you add to the pan. Let simmer for 25 minutes stirring occasionally. Once finished, add contents of pan to food processor and blend to a thick sauce and set aside for later.

Start cooking Pasta; meanwhile in the Sauce Pan add the rest of the onion, garlic, crushed red pepper flakes, olive oil and the 2 sausages (meat pulled from casing). Sauté till sausage is cooked about 5-7 minutes. Now add the reserved tomato sauce you just made and also add the Vodka and Riesling and stir. Let simmer for about 5 minutes. Remove pan from heat and stir in the heavy cream, then combine pasta and serve.

Atwater Estate Vineyards

Note: Vegetable stock option will be available for our vegetarian guests

**Little Stuffed Hats in Broth**

This soup is served in Northern Italy on Santo Stefano (St. Stephen's Day) and on New Year's Day. It makes a welcome change from all the special celebration food at this time of the year. It is traditionally made with the Christmas capon carcass, but chicken stock works equally well. (Adapted from "the ultimate soup bible" by Metro Books)

Serves 4

INGREDIENTS

- 5 cups chicken stock (homemade is best of course)
- 1 cup of fresh tortellini
- 2 tablespoons *Atwater Pinot Gris*
- 1 tablespoon each of finely chopped fresh Italian parsley and baby arugula
- Salt and pepper
- 4 tablespoons shaved Parmesan cheese to serve
- sliced baguette with roasted garlic butter

Pour the chicken stock into a large pan and bring to a boil. Add a little salt and pepper to taste, then drop in the pasta. Stir well to separate the pasta and bring back to a boil.

Lower the heat to a simmer and cook until the pasta is al dente. Stir frequently to ensure the pasta cooks evenly.

Swirl in the wine and the parsley, ladle into four warmed soup plates. Sprinkle with shaved parmesan and use your baguette for dipping.

Enjoy this simple, warming soup paired with *Atwater's Pinot Gris*. It's dry, crisp acidity will compliment the saltiness in the parmesan cheese and the stock.

Leidenfrost Vineyards

**Pasta e fagioli**

An old Leidenfrost family recipe

[Our grandmother was Italian]

Ingredients:

2 cans crushed tomatoes

2 cans of white beans

2 onions,

3 stalks celery,

2 cloves of garlic

Basil, oregano, salt and pepper

Preparation:

- Sauté onions , celery and garlic in olive oil, add touch of oregano & basil
- Add a splash of Leidenfrost Baco Noir
- Add Tomatoes & simmer for ½ hour
- Cook your favorite pasta
- Combine pasta, 2 cans white beans, or beans of your choice and sauce.
- Sprinkle with cheese and enjoy!
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\*\*\*We pair our Pasta e fagioli with a glass of *Leidenfrost Baco Noir or Burlesque*.\*\*\*

## HAZLITT'S WORLD FAMOUS TOASTED RAVIOLI WITH RED CAT MARINARA

### Toasted Ravioli

#### Ingredients:

2 tablespoons whole milk  
1 egg  
¾ cup Italian seasoned bread crumbs  
½ teaspoon salt (optional)  
½ (25 ounce) package frozen cheese ravioli, thawed  
3 cups vegetable oil for frying  
1 tablespoon grated Parmesan cheese

#### Directions:

1. Combine milk and egg in a small bowl. Place breadcrumbs and if desired, salt, in a shallow bowl. Dip ravioli in milk mixture, and coat with breadcrumbs.
2. In a large saucepan, heat the marinara sauce (see recipe below) over medium heat until bubbling. Reduce the heat to simmer.
3. In a large heavy pan, pour oil to depth of 2 inches. Heat oil over medium heat until a small amount of breading sizzles and turns brown. Fry ravioli, a few at a time, 1 minute on each side or until golden. Drain on paper towels. Sprinkle with Parmesan cheese and serve immediately with hot marinara sauce.

### Red Cat Marinara Sauce

#### Ingredients:

2 (14.5 ounce) cans stewed tomatoes  
1 (6 ounce) can tomato paste  
4 tablespoons chopped fresh parsley  
1 teaspoon Hazlitt RedCatastrophe Hot Sauce  
1 clove garlic, minced  
1 teaspoon dried oregano  
1 teaspoon salt  
¼ teaspoon ground black pepper  
6 tablespoons olive oil  
1/3 cup finely diced onion  
½ cup Hazlitt Red Cat wine  
1/3 cup banana peppers

#### Directions:

1. In a food processor place Italian tomatoes, tomato paste, chopped parsley, minced garlic, banana peppers, oregano, salt and pepper. Blend until smooth.
2. In a large skillet over medium heat sauté the finely chopped onion in olive oil for 2 minutes. Add the blended tomato sauce and Red Cat wine.
3. Simmer for 30 minutes, stirring occasionally.

Penguin Bay Winery  
**Southwestern Pasta Salad**

½ pkg rotini pasta  
1/3 cup olive oil  
¼ c fresh lime juice  
2 T chili powder  
2 tsp cumin  
½ tsp salt  
2 cloves garlic crushed  
1 ½ cups whole kernel corn  
1 15 oz can black beans drained and rinsed  
½ cup diced green pepper  
½ cup diced red pepper  
½ cup fresh cilantro  
1 cup chopped tomatoes

Cook pasta until al dente, drain. In large bowl combine oil, lime juice, chili powder, cumin, salt and garlic. Stir in pasta and set aside to cool to room temperature. Stir in corn, beans, peppers and ½ of cilantro. Garnish with tomatoes and remaining cilantro. Served chilled or room temperature.

Wagner Vineyards

**Tortellini with Mushroom Pesto Cream Sauce**

1 cup Button mushrooms  
1/2 cup Shitake mushrooms  
4 cloves Garlic  
1/2 cup Walnuts  
1 bunch Parsley, chopped  
1/2 cup Vegetable oil  
1/4 cup Parmesan cheese  
1/4 cup Romano cheese  
1 lb. Tortellini  
1 cup Cream  
1/2 cup Wagner Reserve White  
2 tsp Corn starch  
Salt and pepper to taste

**Mushroom Pesto:**

Combine mushrooms, garlic, walnuts and parsley in a food processor until coarsely chopped. Continue to process, adding the oil gradually until blended smooth. Pour mixture into mixing bowl and add salt, pepper, and Parmesan & Romano cheeses. Cover and set aside.

**Cream Sauce:**

In a medium sized saucepan, heat cream and Wagner Reserve White wine over low heat. Make a cornstarch slurry using 2 tsp cornstarch and a little warm water. Add cornstarch slurry and mushroom pesto and continue to heat. If needed, add more salt and pepper to taste.

**Tortellini:**

Bring 2 quarts of water to boil and cook your favorite tortellini or other pasta.

Cover pasta with desired amount of sauce, garnish with parsley and serve immediately.

**Wine Pairing: *Wagner Vineyards Reserve White or Wagner Vineyards Meritage***

Lamoreaux Landing Wine Cellars  
**Chardonnay Pasta**

1 (16 ounce) box pasta  
½ cup olive oil  
1 tablespoon finely chopped garlic  
1 teaspoon red pepper flakes  
1 tablespoon butter  
2 cups *Lamoreaux Landing Wine Cellars 2007 Chardonnay*

Cook pasta according to package directions until al dente (approx. 6-7 minutes) and drain well. In a medium skillet on low heat, combine olive oil, garlic, and red pepper flakes and sauté until garlic begins to brown. Add wine and season with salt and pepper to taste. Bring to a boil. Add pasta to boiling sauce and cook for 5-6 minutes, stirring occasionally. Add butter, stirring until melted. Serve and enjoy!

Three Brothers Wineries & Estates

**Fancy Orzo Salad**

Ingredients

- 4 cups chicken broth
- 1 (16 ounce) package orzo pasta
- 1 1/2 tablespoons butter
- 1/4 cup extra-virgin olive oil
- 1 1/2 teaspoons minced garlic
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/4 teaspoon crushed red pepper flakes
- 1 cup pine nuts
- 1 cup pitted kalamata olives
- 1 (2 ounce) jar capers, with liquid
- 12 ounces basil-flavored feta cheese
- 1 (10 ounce) bag fresh spinach leaves, chopped
- 1 tablespoon lemon juice

Directions

1. Bring the chicken broth to a boil over high heat. Add the orzo pasta, and cook until al dente, 8 to 10 minutes. Drain well, then pour the orzo into a bowl, and toss with the butter to keep it from sticking; set aside.
2. While the pasta is cooking, heat the olive oil in a skillet over medium heat. Stir in the garlic, and cook until the garlic softens and the aroma mellows, about 2 minutes. Stir in the basil, thyme, red pepper flakes, and pine nuts. Cook and stir until the pine nuts have toasted to a light golden brown.
3. Stir the pine nut mixture into the orzo along with the olives, capers, feta cheese, spinach, and lemon juice. Serve either warm or cold, but it's better the next day.

Ventosa Vineyards  
**Roasted Tomato Pesto**

Yield: About 1 cup pesto

9 large Roma tomatoes, sliced in half lengthwise

1/3 walnuts-toasted

3 garlic cloves

1 cup tightly packed basil, more for garnish

¼ cup extra virgin olive oil, plus some to drizzle on tomatoes

1. Preheat oven to 300F, place tomatoes on a baking sheet and drizzle with olive oil, salt, pepper and granulated garlic. Roast for about 1 hour at 300F. Reduce oven temperature to 225F and roast for about another hour to an hour and 15 minutes.
2. Toast walnuts in a 325F oven for 8-10 minutes. Place in a food processor and pulse until finely chopped. Remove and set aside.
3. Add 3 cloves of garlic to the food processor and chop. Add the basil and process until finely chopped.
4. Add the olive oil and 1.5 cups of roasted tomatoes and process until smooth. Pulse in the toasted walnuts. Season to taste with salt and pepper.
5. Pour desired amount of pesto over cooked pasta and mix well. Garnish with fresh basil.