



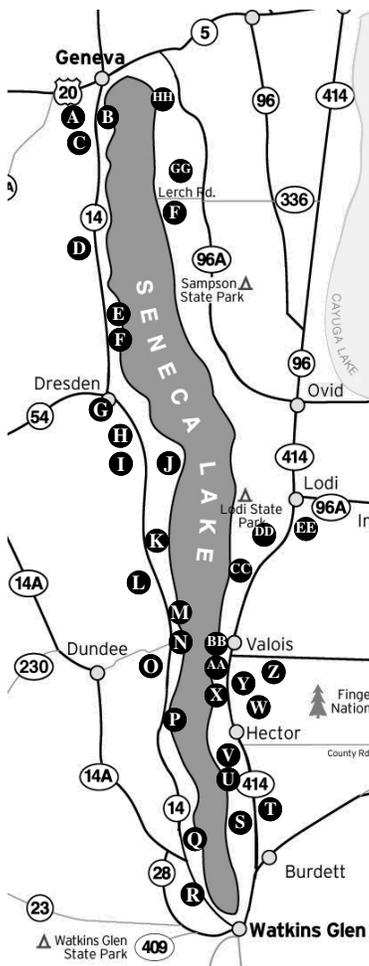
Seneca Lake Wine Trail

2013 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!



- A. Ravines Wine Cellars, **Rotini with Dry Rose Cream Sauce & Italian Sausage**
- B. Belhurst Winery, **Cavatelli with Prociutto, Peas & Shrimp**
- C. White Springs Winery, **Roasted Red Peppers (or Spinach) with Pasta Strands**
- D. Fox Run Vineyards, **Chicken Noodle Soup**
- E. Seneca Shore Wine Cellars, **Stuffed Pepper Soup with Orzo**
- F. Anthony Road Wine Company, **Baked Penne and Chicken with Artichokes & Lemons**
- G. Prejean Winery, **Stuffed Rigatoni with Black Bean Pesto Sauce**
- H. *not participating
- I. *not participating
- J. Miles Wine Cellars, **Apple Noodle Kugel**
- K. Villa Bellangelo, **Gnocchi & Bellangelo Brand Pasta Sauce**
- L. Fruit Yard Winery, **Baked Pasta with Chicken and Pepper Jack**
- M. Hickory Hollow Wine Cellars, **hickory hollow Spicy Noodles**
- N. Glenora Wine Cellars, **The Run Away Pasta**
- O. Fulkerson Winery, **Pasta e Fagioli**
- P. Rock Stream Vineyards, **none provided in advance**
- Q. Lakewood Vineyards, **Pasta Arugula**
- R. Castel Grisch Winery, **Pesto Pasta**
- S. Catharine Valley Winery, **Stuffed Shells**
- T. J.R. Dill Winery, **Tomato Basil Cream Sauce Pasta**
- U. Atwater Estate Vineyards, **Angelic Spinach & Ricotta Patties**
- V. Chateau LaFayette Reneau, **Greek Pasta Salad**
- W. Red Newt Cellars, **Gnocchi**
- X. Leidenfrost Vineyards, **Pasta e Fagioli**
- Y. Hazlitt 1852 Vineyards, **3 Cheese-Masted Schooner Lasagna**
- Z. Tickle Hill Winery, **non provided in advance**
- AA. Penguin Bay Winery, **Pasta Fagioli Soup**
- BB. Caywood Vineyards, **none provided in advance**
- CC. Wagner Vineyards, **Goulash with Red Wine**
- DD. Lamoreaux Landing Wine Cellars, **Creamy Garlic Penne Pasta**
- EE. Kings Garden Vineyards, **Sizzled with Bacon Pasta**
- FF. Zugibe Vineyards, **none provided in advance**
- GG. Three Brothers Wineries, **Sundried Tomato Pesto with Penne**
- HH. Ventosa Vineyards, **Pasta and Homemade Red Sauce**

RAVINES WINE CELLARS

Rotini with Dry Rosé Cream Sauce & Italian Sausage

1 medium onion, chopped
2 cloves garlic, minced
2 tbsp. olive oil
2 tbsp. butter
1 can chopped tomato
1/2 lb. Italian sausage, chopped and cooked
1 cup heavy whipping cream
1 cup dry **Rosé wine**
1/2 cup Parmesan cheese
1 tbsp. minced fresh flat-leaf parsley
1 box Rotini or dry pasta of your choice

- Sauté onion (add chopped sun-dried tomato for extra flavor) in olive oil and butter for 5 minutes or until tender.
- Add garlic and sauté for another minute.
- Remove onion and garlic, raise temperature to medium-high and de-glaze pan with the Rosé wine, scraping the brown bits on the bottom of pan with a wooden spatula.
- Add tomato sauce and let it mix with wine.
- Add cream, reduce heat to medium-low and bring to a simmer, taking care not to boil.
- Add Parmesan and sausage. Spoon over top of prepared pasta and sprinkle with Parmesan and minced flat leaf parsley.

Enjoy with **Ravines Pinot Rosé**.

BELHURST WINERY

Cavatelli with Prociutto, Peas and Shrimp, Tossed with Parmigiano-Reggiano Cream

1 lb. Cavatelli
4 cups Prosciutto, chopped
1 cup sweet peas
1 lb. medium shrimp
1 qt. Alfredo sauce (see below)
2 tbsp. olive oil

Sauce:
6 tbsp. melted butter
3 tbsp. all purpose flour
2 minced garlic cloves
3 cups heavy cream
1 cup whole milk
¼ cup chopped chives
2 cups grated Parmigiano-Reggiano

- Cook garlic in 2 tbsp. butter until lightly browned. Add remaining butter and flour. Mix until smooth.
- Add cream and milk. Cook until thickens.
- Add cheese and chives. Mix until smooth.
- Cook Cavatelli al dente, drain.
- Sauté prosciutto in olive oil until crispy.
- Add shrimp and cook 3/4 of the way.
- Add pasta, peas and enough sauce to coat pasta plus 1 cup.
- Toss until everything is thoroughly heated.

Serves 6-8

WHITE SPRINGS WINERY

Roasted Red Peppers (or Spinach) with Pasta Strands

1 jar roasted red peppers ~ cut into thin strips (or broil 2 medium bell peppers with olive oil until black, peel & discard stems, seeds & skins) or 2 handfuls of washed baby spinach

1/3 cup olive oil	2 tbsp. chopped Italian parsley
3 cloves garlic, sliced	2 tsp. basil
1 1/2 dried peperoncini in small pieces	2 tsp. oregano
½ cup White Springs Chardonnay Pinot Grigio	2 tbsp. extra-virgin olive oil
Sea salt	Freshly ground black pepper
1 lb. dry spaghetti	1/2 cup grated Parmigiano-Reggiano

Heat 1/3 cup olive oil in a large sauté pan over medium-high heat. Add garlic and peperoncini. Cook 2 – 3 minutes. Add wine and cook until nearly evaporated. Add roasted peppers (or baby spinach) and season with salt.

Bring a large pot of salted water to a boil. Add pasta and cook until al dente. Drain. Add to the pan with peppers. Add the parsley, basil and oregano. Drizzle with extra-virgin olive oil and season with pepper and Parmigiano-Reggiano cheese.

Serves 6

FOX RUN VINEYARDS

Chicken Noodle Soup

2 whole chickens	4 cups sliced carrots
7 qt. of water	4 cups sliced celery
2 onions, peeled and diced	1 bag of egg noodles
4 tsp. Italian Seasoning	2 cups sliced mushrooms, (if dried reconstituted)
1 lemon, sliced	6 tbsp. parsley, chopped
6 garlic cloves, minced	2/3 cup Fox Run Vineyards Chardonnay
4 bay leaves	4 tsp. rosemary, chopped
6 chicken bouillon cubes	2 cups grated Parmesan
Kosher salt and pepper	1 1/2 cup heavy cream

- Add all ingredients up to kosher salt and pepper to a large pot. Add extra water if needed so that chickens are completely covered. Cook for an hour or until chicken is tender.
- Remove chickens and place on a rimmed cutting board (you will need to catch juices from chickens)
- Once chickens are cooled, shred all meat. Throwing away bones and skin.
- Strain broth through a colander into a large bowl throwing away solids.
- Place broth back into stock pot.
- Bring broth to boil and add carrots and celery cooking for 10-12 minutes. Add noodles and cook until al dente (follow directions on package).
- Add chicken, and remaining ingredients. Stir to combine. Serve.

Adapted from a recipe by Paula Deen.

SENECA SHORE WINE CELLARS

Stuffed Pepper Soup with Orzo

1 lb. ground round
4 cups chopped green pepper
2 cup chopped onion
1/2 tsp. black pepper
1, 14 oz. can less sodium beef broth

14 oz. *Seneca Shore Red Knight*
2, 14.5 oz. can diced tomatoes, undrained
2, 10 ¾ oz. can tomato soup, undiluted
3 cups hot cooked orzo

- Heat a small Dutch oven over medium-high heat.
- Add beef; cook 3 minutes or until browned, stirring to crumble.
- Add chopped green pepper and onion; cook 8 minutes or until vegetables are tender.
- Stir in black pepper, less-sodium beef broth, *Seneca Shore Red Knight*, diced tomatoes, and tomato soup; bring to a boil. Reduce heat and simmer 45 minutes.
- Spoon ¼ cup hot orzo into each of 6 bowls and top with 1 cup of soup.

ANTHONY ROAD WINE COMPANY

Baked Penne and Chicken with Artichokes and Lemon

Cooks Illustrated Magazine had this tasty dish that can be made ahead of time and frozen up to one month. We have changed the original a bit!

1 lb. Penne
4 tbsp. olive oil
2, 9 oz. boxes frozen artichokes, thawed and patted dry (or 2, 14 oz. cans artichokes hearts)
1 onion minced
4 cloves garlic minced
1/2 tsp. grated lemon zest
1/4 cup flour

2 cups chicken broth
1 cup dry white wine like our *Devonian White*
1 cup heavy cream
2 lb. boneless chicken breasts
3 bay leaves
2 cups shredded Italian cheese blend
3 tbsp. fresh lemon juice
Salt and pepper to taste

- Cook the pasta in a Dutch oven until just beginning to soften (about 5 min.), drain and toss with 1 tbsp oil.
- Wipe pot, add remaining 3 tbsp. oil, and set over medium heat. Sauté artichokes and onions for about 10 minutes.
- Stir in garlic and lemon zest and cook for about 2 minutes.
- Stir in flour, stirring constantly for a few more minutes. Whisk in wine, broth and cream.
- Add the chicken and bay leaves, bring to a boil, then reduce to low heat, Cover and cook for about 20 – 25 minutes.
- Remove pot from stove and shred chicken when cool enough to handle, discard the bay leaves.
- Add chicken, pasta, lemon juice and ½ the cheese to pot and combine with salt and pepper to taste.
- Transfer to 13 x 9 inch baking dish and sprinkle with remaining cheese. Cover with foil that has been sprayed with a vegetable oil spray to prevent cheese from sticking.
- Bake 30 minutes at 350°F, remove foil and bake another 15 – 20 minutes or until top is nicely browned.

PREJEAN WINERY

Stuffed Rigatoni w/black bean pesto sauce

12 oz. stuffed rigatoni with 3 cheeses
1, 14 oz. can black beans
1 box grape tomatoes cut in half
1/2 cup pesto sauce
Parmesan cheese for garnish.

- Cook rigatoni until done.
- Mix black beans, tomatoes, pesto sauce add to rigatoni toss well.
- Garnish with Parmesan cheese.

MILES WINE CELLARS

Apple Noodle Kugel

12 eggs	1/2 cup <i>Miles Chardonnay</i>
1 cup butter, melted	2 tsp. cinnamon
1 cup brown sugar	2 tsp. vanilla
50 oz. apple sauce	12 oz. wide egg noodles, cooked and drained

- Beat eggs, butter and brown sugar until blended.
- Add apple sauce, wine, cinnamon and vanilla. Blend until combined.
- Put noodles in greased deep 13x9" pan. Pour mixture over making sure noodles are covered. Sprinkle with more cinnamon. Cover with foil and bake at 350 for 30-35 minutes, or until set.
- Serve warm with Miles Mulled Chardonnay.

Miles Mulled Chardonnay

1 bottle *Miles Chardonnay*
6 tbsp. brown sugar, or to taste
1 cinnamon stick
6 whole allspice
3 whole cloves
2 tsp. dried orange peel

Heat until very warm in saucepan or crockpot. Serve warm.

VILLA BELLANGELO

Gnocchi and Bellangelo Brand Pasta Sauce

Wegmans brand Gnocchi
Bellangelo brand Marinara (Manufactured by Pellicano's Products)

Directions: Prepare gnocchi by boiling and mix with Bellangelo pasta sauce, heated in large saucepan.

FRUIT YARD WINERY

Baked Pasta with Chicken and Pepper Jack

8 oz. dried fusilli or rotelle pasta
3 tbsp. unsalted butter
4 tbsp. flour
2 – 2 ½ cups low-fat milk, warmed
1/8 tsp. salt
4 oz. pepper jack cheese, grated to 1 c.
4 oz. mild cheddar, grated to 1 c.
8 oz. cooked white meat chicken, cut into stubby matchsticks, 1 in. long x ½ in. thick ; 2 cups

- Preheat the oven to 350°F. Spray a 9 x 13 in baking dish with nonstick cooking oil spray.
- Cook the pasta according to the package directions; drain. Transfer to large bowl.
- While pasta past cooks, prepare the cheese sauce:
 - Melt the butter in a medium saucepan over medium heat; add the flour and whisk to combine. Cook for 1 minute, stirring. Add 2 cups of the warm milk and the salt, whisking to combine. Bring the mixture to a boil, and then reduce the heat low. Slowly add all of the Jack cheese and 3.4 cup of the cheddar cheese, stirring to incorporate. If the sauce is too thick, whisk in remaining milk.
- Pour the cheese sauce over the cooked pasta and add the chicken; stir to combine.
- Transfer to the prepared dish and sprinkle with the remaining ¼ cup of cheddar. Bake 25-30 minutes, until the edges are bubbling and the top is brown. If you want a browner top, broil for 2-3 minutes.
- Let rest for 10 minutes before serving.

HICKORY HOLLOW WINE CELLARS

Hickory Hollow Spicy Noodles

1, 16 oz. package wide egg noodles	1 tbsp. poppy seeds
3 cubes chicken bouillon	1/4 tsp. garlic powder
1/4 cup water	1/4 tsp. hot pepper sauce
1, 10.75 oz. can condensed cream of mushroom soup	2 cups cottage cheese
1/2 cup chopped onion	2 cups sour cream
2 tbsp. Worcestershire sauce	1/4 cup grated Parmesan cheese
	1 pinch paprika

- Cook egg noodles in a large pot with boiling salted water. Drain well.
- In a large bowl, dissolve chicken bouillon cube in boiling water. Mix in the cream of mushroom soup, chopped onion, Worcestershire sauce, poppy seeds, garlic powder and hot pepper sauce. Stir in cottage cheese, sour cream and cooked egg noodles.
- Transfer to lightly greased slow cooker and sprinkle the top with Parmesan cheese and paprika.
- Cover and cook on high for 3 to 4 hours. Serve immediately.

Wine Pairing: Serve with any fine wines from hickory hollow and Highland Cellars!

GLENORA WINE CELLARS

The Run Away Pasta

Yield: 4 people

1 lb. chicken breast, thin slices	1 cup yellow cab
2 cups crushed tomatoes	1 tbsp. Chiffonade basil
1 tbsp. minced garlic	1 each sliced white onion
2 tsp. capers	1/2 lb. cooked pasta

- Lightly oil a sauté pan on medium heat cook chicken, onion, and garlic for 5 minutes.
- Then add capers, yellow cab and reduce by half.
- Next add the crushed tomatoes, cooked pasta and basil let simmer for 5 minutes.
- Season with salt and pepper and serve.

FULKERSON WINERY

Pasta e Fagioli

1 lb. ground beef
1 small onion, diced (equivalent of approximately 1 cup)
1 large carrot chopped or julienned (equivalent of approximately 1 cup)
1 stalk celery, thinly chopped (equivalent of approximately 1 cup)
2 cloves garlic, minced
2, 14.5 oz. can diced tomatoes
1, 15 oz. can of red kidney beans, drained
1, 15 oz. can Great Northern Beans, drained
2, 15 oz. can tomato sauce
1 Tbsp. white vinegar
1 1/2 tsp. salt
1 tsp. dried oregano
1 tsp. dried basil
1/2 tsp. thyme
1/2 lb. of Ditali pasta

- Brown the ground beef in a large skillet and drain. Transfer to a Dutch Oven or large stock pot.
- Add the onion, carrot, celery, and garlic and sauté for 10 minutes, until tender.
- Add remaining ingredients except pasta, and simmer for 1 hour, stirring often.
- At 50 minutes into simmer time, cook the pasta in a separate pot according to package instructions, until al dente. Drain the pasta and add to the pot of soup.
- Simmer for 10 minutes and serve.

Pair with ***Fulkerson 2010 Pinot Noir.***

LAKEWOOD VINEYARDS

Pasta Arugula

Served with Pinot Noir

1, 3oz. bag pine nuts, toasted	1/4 cup mayonnaise
1 lb. fusilli or Rotini pasta	1/4 cup extra-virgin olive oil
2 tbsp. fresh chopped cilantro leaves	1 1/2 tbsp. fresh lemon juice
2 tbsp. fresh chopped basil leaves	2 1/2 cups baby arugula
2 tsp. coarsely chopped oregano leaves	1 1/2 cup grape tomatoes, slivered
1 garlic clove, chopped	salt and freshly ground black pepper

- Preheat the oven to 350°F.
- In a pie plate, toast the pine nuts until lightly golden and fragrant, about 5 minutes. Set aside to cool.
- In a large pot of boiling salted water, cook the pasta until it is al dente. Drain the pasta and rinse it under cold water, then drain again; transfer to a large bowl.
- Meanwhile, in a food processor, combine the cilantro with the basil, oregano and garlic and pulse until coarsely chopped. Add the mayonnaise, olive oil, lemon juice and 1/4 cup of pine nuts and process until smooth.
- Toss the pasta with the remaining toasted pine nuts, arugula, tomatoes, and the herb dressing. Season the pasta salad with salt and pepper and serve with **Lakewood Vineyards Pinot Noir!**

CASTEL GRISCH WINERY

Pesto Pasta

4 cups uncooked pasta
3 tbsp. Pino's Press Garden Pesto Olive Oil
2 tbsp. chopped green olives
1/4 cup pine nuts
1 cup peas (fresh or frozen-defrosted)
12 oz. cherry tomatoes, halved
Several fresh basil leaves, coarsely chopped to taste
salt & pepper

Cook pasta according to directions. Make sure to salt the water (½ teaspoon per quart). Remove pasta from heat and strain when cooked al dente. Put pasta in a big bowl and mix in pesto oil, olives, and pine nuts. Gently mix in tomatoes, peas, and fresh basil. Add salt and pepper to taste. Chill or serve at room temperature.

Best Paired with **Castel Grisch Chancellor**

CATHARINE VALLEY WINERY

Stuffed Shells

1, 12 oz. package jumbo pasta shells
2 eggs, beaten
1, 32 oz. container ricotta cheese
8 oz. parmesan cheese

8 oz. mozzarella cheese
1 tbsp. parsley
2 tsp. salt
1 jar pasta sauce

- Preheat oven to 350°F.
- Bring large pot of water to boil and add pasta shells; boil 8-10 minutes until al dente; drain.
- In a large bowl, combine eggs, ricotta, half mozzarella half Parmesan, parsley, salt and pepper.
- Stuff cooked shells with ricotta mixture and place in 9x3 glass baking dish.
- In medium bowl, combine pasta sauce and reserved cheese. Pour over stuffed shells.
- Bake in a preheated oven 45-60 minutes until edges are bubbly and shells are slightly set; cool and Enjoy!

J.R. DILL WINERY

Tomato Basil Cream Sauce Pasta

Your choice of pasta, ravioli, or tortellini (feel free to add cooked shrimp or chicken)
2 tbsp. olive oil
2/3 cup finely chopped yellow onions
2 tsp. minced garlic
3 cups peeled, chopped, and seeded tomatoes (can sub in canned tomato)
1 sprig thyme
Kosher salt

Pinch crushed red pepper flakes
1/4 cup plus 2 tbsp. chicken or vegetable broth
1/4 cup **J.R. Dill Lake Glass White**
2 tbsp. tomato paste
1 cup heavy cream
2 tbsp. unsalted butter
4 tbsp. chopped fresh basil
Sprigs of fresh basil, for garnishing
Lightly toasted pine nuts, for garnishing, optional

- Heat the oil in a medium saucepan over medium-high heat. Add the onions and cook, stirring, until soft, about 3 minutes.
- Add the garlic and cook for 30 seconds.
- Add the tomatoes and thyme. Season with salt and crushed red pepper, and cook until the tomatoes give up their liquid, about 5 minutes, stirring from time to time.
- Add the chicken broth, J.R. Dill Lake Glass White, and tomato paste, bring to a boil, and cook until reduced by 1/3 in volume.
- Add the cream and cook until reduced by 1/3 in volume, or until thick enough to coat the back of a spoon.
- Add the butter and basil and stir to combine. Remove the thyme sprigs. With an immersion blender, puree the sauce. (Alternatively, the sauce may be pureed, in batches, in a blender - be careful if the sauce is hot as it may splatter.) Taste and adjust the seasoning and consistency if necessary.
- Return to the saucepan and keep warm while you cook your choice of pasta.

ATWATER ESTATE VINEYARDS

Atwater's Angelic Spinach & Ricotta Patties

1 lb frozen chopped spinach, thawed
9 oz. ricotta cheese
1 egg, beaten
2 tsp. fennel seeds, lightly minced or crushed
1 cup sharp provolone cheese, grated
1 cup flour, mixed with 1 tsp. each dried thyme and rubbed sage

5 tbsp. butter, cut into 5 tabs
2 cups **Atwater Dry Riesling**
2 tbsp. finely minced green onions
1 lb. Barilla Angel Hair Pasta, cooked al dente and coated with a couple splashes of Pino's Press Garlic Gusto Artisan Oil.

- Squeeze spinach over a strainer until all the excess water runs out and set aside. Mash the ricotta, and beat in the egg and the fennel seeds. Season with salt and pepper, stir in the grated provolone cheese. Add drained spinach into mixture.
- Taking about 1 tablespoon of the spinach and cheese mixture, shape it into a ball, and flatten it slightly to form a patty. Gently dredge in the seasoned flour. Continue this process until all of the mixture has been used up.
- Heat a little olive oil in a non stick sauté pan. Place ricotta patties in pan and fry till golden crust forms, flip. Remove to plate, keep warm.
- In same pan pour the wine in and reduce by about half, place the 5 tabs of butter into the pan and whisk till melted and smooth. Remove from heat, add the minced onion. Season with freshly ground black pepper.
- Assemble a little bed of pasta, top with a couple of patties and pour the butter wine sauce over the top.

Serves 4. Serve with a glass of chilled **Atwater Dry Riesling**. Enjoy!!

CHATEAU LaFAYETTE RENEAU

Greek Pasta Salad

1 pkg. tri-colored pasta, cooked according to package directions
large black olives
crumbled feta cheese
artichoke hearts, chopped
spinach, chopped (optional)

Dressing:

oil
Italian seasoning, to taste
fresh lemon juice

After pasta has cooled, add olives, feta cheese, artichoke hearts and spinach. Mix together and add dressing. Once all mixed, refrigerate for 2 hours and enjoy!

RED NEWT CELLARS

Gnocchi

12 oz. baked potato pulp	4 whole, large eggs
12 oz. whole milk ricotta cheese	4 egg yolks
1 tbsp. flake salt	2 1/4 cake or pastry flour
1 tbsp. sunflower oil	

- In a mixer with the paddle, blend the potato, ricotta, salt and oil.
- Continue mixing and blend in the eggs and yolks one at a time until the mixture is smooth.
- Add the flour and mix on low speed until it forms a soft dough.
- On a well floured surface, divide the dough into 4 pieces and roll into “ropes” about 1/2” in diameter.
- Cut the ropes on the diagonal into 1/2” nuggets and dust with flour.
- Cook in boiling salted water until they float or freeze on a baking tray and bag for storage.

Makes about 2 lbs.

LEIDENFROST VINEYARDS

Pasta e fagioli

An old Leidenfrost/Belmont family recipe. Our grandmother was Italian.

2 cans crushed tomatoes
2 cans of white beans
2 onions
3 stalks celery
2 cloves of garlic
Basil, oregano, salt and pepper

Saute 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!

We pair our Pasta e fagioli with a glass of *Leidenfrost Baco Noir or Tango*.

HAZLITT 1852 VINEYARDS

Hazlitt's World Famous 3-Cheese-Masted Schooner Lasagna

1 lb. sweet Italian sausage, sliced	1 cup Schooner Red
3/4 lb. ground beef	2 tbsp. white sugar
1, 6 oz. cans tomato paste	4 tbsp. fresh basil, chopped
sea salt	1/2 tsp. fennel seeds
fresh ground black pepper	4 tbsp. chopped fresh parsley
1/2 cup diced onion	12 lasagna noodles
2 large cloves garlic, crushed	16 oz. ricotta cheese
1, 28 oz. can crushed tomatoes	1 egg
2, 6.5 oz. cans canned tomato sauce	3/4 lb. mozzarella cheese, sliced
2 tbsp. apple cider vinegar	3/4 cup shredded Parmesan cheese

1. Brown meat over medium heat in 2-4 tablespoons of olive oil. Stir in tomato paste and season with salt and pepper.
2. In a large sauce pan, heat 2 tablespoons of olive oil and add onions. When onions are almost translucent, add garlic and sauté until garlic is lightly browned.
 - a. Add tomato sauce and crushed tomatoes to sauce pan and bring to a simmer. Add sugar, fennel seeds and stir.
 - b. Add vinegar and wine and let simmer for 15 minutes.
 - c. Add browned meat into sauce mixture and stir.
 - d. Add 1/2 of fresh herbs and stir.
3. Bring a large pot of water to a boil, add 1 TBSP of salt and cook lasagna noodles for 8 to 10 minutes. Drain noodles, rinse with cold water and set aside.
4. In a mixing bowl, beat 1 egg lightly and stir in ricotta cheese. Add ¼ of the chopped parsley, ½ tsp salt and stir again.
5. Preheat oven to 375 degrees F.
6. Assemble in baking dish:
 - a. Spread 1 ½ cups meat sauce into the bottom of a 9x13 inch baking dish.
 - b. Add one layer of noodles over meat sauce.
 - c. Spread ½ of ricotta mixture, a light layer of parmesan cheese and 1/3 of mozzarella.
 - d. Repeat layers until they reach the top of the baking dish. Make sure mozzarella and parmesan are added to the top.
 - e. Cover with foil (to prevent sticking, coat bottom of foil with cooking spray and keep it off of the cheese when covering).
7. Bake for 30 minutes. Remove foil and bake for an additional 25 minutes. Cool for 10 minutes before serving.

PENGUIN BAY WINERY

Pasta Fagioli Soup

1 (29 ounce) can diced tomatoes	1 lb ground beef, browned and drained
2 (14 ounce) cans great Northern beans	1 tablespoon dried parsley
1 small bag of frozen or fresh chopped spinach	1 teaspoon garlic powder
2 (14.5 ounce) cans chicken broth	1 1/2 teaspoons salt
1 (8 ounce) can tomato sauce	1/2 teaspoon ground black pepper
3 cups water	1/2 teaspoon dried basil
1 tablespoon minced garlic	1/2 pound seashell pasta
1 medium onion chopped	

Directions:

In a large stock pot, combine diced tomatoes, beans, spinach, chicken broth, tomato sauce, water, garlic, onion, ground beef, parsley, garlic powder, salt, pepper, and basil. Bring to a boil, and let simmer for 40 minutes, covered. Add pasta and cook uncovered until pasta is tender, approximately 10 minutes. Ladle soup into individual serving bowls, sprinkle cheese on top if desired, and serve.

WAGNER VINEYARDS

Goulash with Red Wine

Ground Beef	2.6#	Tomato Sauce	15oz
Yellow Onion	1ea medium	Salt Pepper	Taste
Green Pepper	1ea	Elbow Macaroni	1 #
Garlic Clove	3-4 ea	Fresh Thyme	Sprig
Diced Fresh Tomato	2 Cups	Oregano	¼ tsp
Wagner Reserve Red	1 Cup		

Boil pasta in salted water and cook till tender. Drain and set aside. In a Dutch oven pot, over medium heat, cook diced onions, peppers, and garlic. Once the vegetables are tender, add lean ground beef and continue to cook. Drain off excess liquid and add diced tomato, red wine, thyme, oregano, and tomato sauce and continue to heat for ten minutes. Combine with pasta and salt and pepper to taste. Serve immediately.

LAMOREAUX LANDING WINE CELLARS

Creamy Garlic Penne Pasta

- 1 - Box Penne Pasta
- 2 - Tablespoons Butter
- 2 – Tablespoons Minced Garlic
- ¾ - Cups Chicken or Beef Broth
- 2 – Tablespoons Flour
- 2 – Teaspoons Parsley
- Salt & Pepper to Taste
- 1/3 – Cup Grated Parmesan Cheese

Melt butter and add garlic in medium saucepan, cook for 1 minute, add flour and cook additional minute stirring constantly. Stir in broth and milk, stir frequently until sauce boils and thickens. Add parsley, salt, pepper and cheese, stir until melted. Toss with hot pasta and serve immediately.

KINGS GARDEN VINEYARDS

Sizzled with Bacon Pasta

- 8 slices of bacon, cooked until crisp
- ½ C whipping cream
- ½ C Parmesan cheese
- ¼ C milk
- ¼ C King's Garden Vineyards barrel fermented Chardonnay
- ½ t cinnamon
- 16 oz. Cooked Pasta (your choice)
- chopped chive for garnish

- In a large skillet, cook 8 slices of bacon until almost crisp. Drain Fat. Sprinkle with
- ½ teaspoon of cinnamon; cook 2 minutes or until crisp. Drain on paper towels. Crumble when cool.
- In a large pot, simmer ½ cup whipping cream, ¼ cup milk, ¼ cup barrel fermented Chardonnay and Parmesan cheese. Simmer; turn heat to low. Add crumbled bacon and simmer 1 minute, do not let boil.
- Cook pasta according to directions. Drain.
- Toss cooked pasta with cream sauce. Sprinkle with Chives.

Enjoy!

Wine suggestions: ***Kings Garden Vineyards Barrel Ferment Chardonnay, or for the sweater side – Sinister Sister.***

THREE BROTHERS WINERIES & ESTATES

Sundried Tomato Pesto with Penne

1 (8.5-ounce) jar sun-dried tomatoes packed in olive oil
2 garlic cloves
Salt and freshly ground black pepper
1 cup (packed) fresh basil leaves
1/2 cup freshly grated Parmesan
12 ounces penne pasta

- Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 8 minutes. Drain, reserving 1 cup of the cooking liquid.
- Meanwhile, blend the sun-dried tomatoes and their oil, garlic, salt and pepper, to taste, and basil in a food processor and blend until the tomatoes are finely chopped.
- Transfer the tomato mixture to a large bowl. Stir in the Parmesan. Add the pasta to the pesto and toss to coat, adding enough reserved cooking liquid to moisten.
- Season the pasta, to taste, with salt and pepper and serve.

VENTOSA VINEYARDS

Pasta and Homemade Red Sauce

EVOO (1/4-1/2 cup)
Small-Medium size sweet onion, diced
½ lb. Parma Prosciutto, diced (optional)
¼ cup Ventosa Semi-Sweet Riesling
28 oz. can San Marzano plum tomatoes
Pecorino Cheese

Coat the bottom of skillet with EVOO. Add onion, cook down until the onions are transparent. Add diced prosciutto. After 3-5 minutes toss in some Ventosa Semi-Sweet Riesling and plum tomatoes. Cook down another 5-10 minutes until everything is hot. Serve over your favorite pasta and top with Pecorino Cheese.