Seneca Lake Wine Trail’s
2017 Savory World of Seneca

We welcome you to the Seneca Lake Wine Trail! The Seneca Lake wine district is one of the finest in America. With 35 member wineries in 2017, you are sure to find wines that suit your unique tastes. Vineyards have flourished on these temperate slopes since the mid-1800’s. Over the years, a wide range of grape varieties have been planted and nurtured, providing the Seneca Lake wine region with an extraordinary diversity of wines. You will find that each wine you taste possesses distinctive characteristics and qualities that will make your visit... Truly a tasteful experience.

Menu of Recipes

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

Happy sampling!

A. *does not participate in this event
B. *does not participate in this event
C. White Springs Winery, tba
D. Fox Run Vineyards, Samosas
E. Serenity Vineyards, tba
F. Seneca Shore Wine Cellars, Erwtensoep – a taste of Dutch
G. *does not participate in this event
H. Prejean Winery, tba
I. Torrey Ridge Winery, tba
J. Earle Estate Winery, tba
K. *does not participate in this event
L. Villa Bellangelo, Tarte Flambée Flatbread, a taste of Germany
M. Fruit Yard Winery, Tropical Chicken & Rice, a taste of Hawaii
N. *does not participate in this event
O. Glenora Wine Cellars, Cottage Pie – a taste of Scotland
P. Fulkerson Winery, Cuban Style Black Beans and Rice – a taste of Cuba
Q. Rock Stream Vineyards, Lappenpickert (Potato Cake) - a taste of Germany
R. Lakewood Vineyards, Doro We’t “Ethiopian Chicken Stew” – a taste of Ethiopia
S. Castel Grisch Winery, Baked Veggie Egg Rolls – a taste of China
T. Catharine Valley Winery, tba
U. J.R. Dill Winery, Hungarian Goulash – a taste of Hungary
V. Atwater Estate Vineyards, Liptauer Spread – a taste of Austria
W. Chateau LaFayette Reneau, Quinoa Tabbouleh
X. Leidenfrost Vineyards, Olive spread, fresh goat cheese and a medley of roasted red peppers with marinated artichoke served on a toasted crostini – a taste of Spain
Y. Hazlitt 1852 Vineyards, Welsh Rarebit – a taste of Wales
Z. Penguin Bay Winery, Banana Nut Cake – a taste of St. Lucia origin
AA. Standing Stone Vineyards, tba
BB. Bagley’s Poplar Ridge Vineyards, Baklava – a taste of Greece
CC. *does not participate in this event
DD. Wagner Vineyards, Dromskinka – a taste of Sweden
EE. Lamoreaux Landing Wine Cellars, German Senfbraten – a taste of Germany
FF. Boundary Breaks Vineyards, Thai Vegetable Curry – a taste of Thailand
GG. Zugibe Vineyards, Riz di Djaa j Banadoura – a taste of Lebanon
HH. Three Brothers Wineries & Estates, Slow Cooker Beef & Cabbage Soup - a taste of Ireland
II. *does not participate in this event
Looking for local food?

Many of our member wineries use as much local produce in their event recipes as is practical. They believe that it is not only the responsible thing to do, but also believe that locally sourced foods are fundamentally superior to those trucked into our region from far away. The Finger Lakes Culinary Bounty is a nonprofit organization dedicated to strengthening connections across the Finger Lakes food system and celebrating local farms, foods, beverages, culinary talent, and businesses. The organization works to promote regional cuisine and agritourism, advocate for regional farms and foods, and act as an informational resource for members, residents, and visitors. Check out www.FLCB.org to find a current directory and map of local food growers and retailers in the Finger Lakes. And when you see the Finger Lakes Culinary Bounty logo displayed at a business, you know they carry local products.
**FOX RUN VINEYARDS**
**Samosas – a taste of India**

- ¼ cup sunflower or vegetable oil
- 1 large yellow onions, minced
- 3 cloves garlic, minced
- ¼ tsp. cayenne pepper (1/2 or 1 teaspoon for spicier samosas)
- 1 tsp. ground Cumin (or crushed cumin seed)
- 1 tbsp. garam masala
- 3 large russet potatoes, peeled and diced 1/8” dice (1-1/2 cups)
- 1 cup peas
- 2 tsp. kosher salt
- 12 turns of a black pepper mill
- 1/2 cup all-purpose flour, mixed with enough water to make a thick paste
- 1 tbsp. curry powder
- 12 6” flour tortillas, cut in half
- 1 jar tamarind sauce (available at Wegmans, or an Indian Market)

- In a large skillet on medium-high heat, add the oil, onions and garlic. Cook for 5-6 minutes stirring often until dark reddish brown and caramelized.
- Add the cayenne pepper, cumin and garam masala and cook 1-2 minutes continuing to stir.
- Add the potatoes. Continue stirring until the potatoes begin to soften.
- Add the peas and cook until hot, mashing some of the peas and potatoes with the spoon. Season with salt and pepper. Remove from the heat and set aside to cool slightly.

Make paste with the flour, water and curry powder. This is used to seal the samosas.

- Fold the corners along the flat edge overlapping one over the other to form a cone. Use the flour paste to seal the edge. Fill each samosa with about 1 Tablespoon of the potato pea mixture. Seal the top.
- Pan fry in a skillet in hot oil or deep fry until golden brown.
- Serve with Tamarind sauce for dipping

**SERENITY VINEYARDS**
**Recipe – a taste of France**

**SENECA SHORE WINE CELLARS**
**Erwtensoep – a taste of Dutch**
Also known as Snert or Dutch Pea Soup

- 1 pound dried peas
- 1 medium hock, meaty ham bone, shoulder pork, or merrwurst
- 3 quarts water
- Salt & pepper to taste
- 1 ½ cups coarsely chopped celery
- 3 medium onions, chopped
- 3 potatoes, coarsely chopped
- 2 carrots, chopped
Parsley to taste
1 cup milk

- Sort and rinse peas
- Soak peas in cold water to cover for 8 to 12 hours; drain
- Cook ham hock, peas and water in a saucepan over medium heat for 2 hours, remove any bones, etc.
- Add salt, pepper, celery, onions, potatoes and carrots; mix gently
- Cook for one hour longer; add the parsley and milk
- Cook over low heat for 10 more minutes or until heated through

Yield: 6 servings

This is a classic Dutch winter staple, and is a hearty meal in itself. The Dutch believe that it should be so thick that you could stand a spoon upright in it. That is why it is often eaten the next day when flavors are better mixed and the soup thicker.

PREJEAN WINERY
Recipe

TORREY RIDGE WINERY
Recipe – a taste of Italy

EARLE ESTATES MEADERY
Recipe – a taste of Mexico
VILLA BELLANGELO
Tarte Flambée Flatbread – a taste of Germany

Crust Ingredients:
1/4 cup lukewarm water
3/4 tsp. dry yeast
1/2 tsp. sugar
3/4 cup all-purpose flour, plus a little more for dusting
1 tbsp. extra-virgin olive oil
pinch salt

Other Ingredients:
1/2 lb. bacon
olive oil
1/2 cup creme fraiche
1 bunch of chives finely chopped

Directions for the dough:
- Activate the yeast by combining the lukewarm water, yeast and sugar. Stir together and let sit until the mixture becomes frothy and foamy and smells very yeasty, about 10 minutes.
- Put the flour in a mixing bowl and make a well in the center. Add the olive oil, salt and the activated yeast mixture. Stir until the dough comes together and forms a ball.
- Dust a clean work surface with flour and knead the dough until it is tight and firm, 5 to 7 minutes. Place the dough back in the mixing bowl, cover the bowl with plastic wrap and let sit in a warm place until the dough has doubled in size, about 1 hour.

Directions for the topping: Preheat the oven to 400°F.
- Place the bacon in a large, wide pan and give it a couple drops of olive oil. Bring the pan to a medium heat and cook the bacon until it is brown and crispy. Remove the bacon from the pan and reserve on paper towels.
- Add the onions to the pan, season with salt, cover and cook until the onions have wilted and are very soft, about 10 minutes. Remove the lid and cook the onions until they are very soft and caramelized. This will take awhile, maybe up to 45 minutes. Stir the onions occasionally paying attention not to let them burn, but don’t rush it! When the onions are really brown and sweet, remove them from the heat and reserve.

Divide the dough into 4 even balls and roll them out until they are 1/8 to 1/16-inch thick. Place them on a sheet tray and bake them in the oven for 4 minutes.

Remove the dough from the oven. Schmear each dough evenly with the creme fruit, place an even layer of the caramelized onions on the cheese and sprinkle the bacon on top of the onions.

Return the dough to the oven until the dough is crisp on the bottom and the toppings are bubbly, 6 to 8 minutes. Sprinkle with chives and serve.
FRUIT YARD WINERY
Tropical Chicken & Rice – a taste of Hawaii/Palynesian

1, 3 ½ to 4 lb. broiler/fryer chicken cut up
3 tbsp. canola oil, divided
¾ cup chopped onion
2 garlic cloves, minced
3 medium tomatoes, chopped
3 cups fresh or canned pineapple chunks
1, 8 oz. can water chestnuts, drained
1 cup pineapple juice
1 hot red pepper, seeded and chopped finely
salt & pepper to taste
cChopped chives
hot, cooked rice

- Cook chicken until done.
- Add remaining ingredients to the chicken (except chives & rice) and heat on medium until heated through.
- Serve mixture over rice; garnish with chives.

Serve with your favorite glass of Wine from the Fruit Yard Winery!
For the potatoes:
1 pound russet potatoes
1/2 pound turnips
1/4 cup half-and-half
2 ounces unsalted butter
3/4 tsp. kosher salt
1/4 tsp. freshly ground black pepper
1 egg yolk

For the meat:
2 tbsp. canola oil
1 cup chopped onion
2 carrots, peeled and diced small
2 cloves garlic, minced
1 pound ground beef
1/2 pound ground lamb
1 tsp. kosher salt
1/2 tsp. black pepper
2 tbsp. all-purpose flour
2 tsp. tomato paste
1 cup chicken broth
1 tsp. Worcestershire sauce
2 tsp. rosemary leaves
1 tsp. thyme leaves

- Peel the potatoes and turnips and cut into 1/2-inch dice. Place in a medium saucepan and cover with cold water. Set over high heat, cover and bring to a boil. Once boiling, uncover, decrease the heat to maintain a simmer and cook until tender and easily crushed with tongs, approximately 10 to 15 minutes.

- Place the half-and-half and butter into a microwave-safe container and heat in the microwave until warmed through, about 35 seconds. Drain the potatoes in a colander and then return to the saucepan. Mash the potatoes and turnips together and then add the half and half, butter, salt and pepper and continue to mash until smooth. Stir in the yolk until well combined.

- Preheat the oven to 400 degrees F.

While the potatoes are cooking, prepare the filling.

- Place the canola oil into a 12-inch saute pan and set over medium high heat. Once the oil shimmers, add the onion and carrots and saute just until they begin to take on color, approximately 3 to 4 minutes.

- Add the garlic and stir to combine. Add the beef and lamb, salt and pepper and cook until browned and cooked through, approximately 3 minutes.

- Sprinkle the meat with the flour and toss to coat, continuing to cook for another minute.

- Add the tomato paste, chicken broth, Worcestershire, rosemary, thyme, and stir to combine. Bring to a boil, reduce the heat to low, cover and simmer slowly 10 to 12 minutes or until the sauce is thickened slightly.

- Spread the mixture evenly into an 11 by 7-inch glass baking dish. Top with the mashed potato mixture, starting around the edges to create a seal to prevent the mixture from bubbling up and smooth with a rubber spatula.

- Place on a parchment lined half sheet pan on the middle rack of the oven and bake for 25 minutes or just until the potatoes begin to brown. Remove to a cooling rack for at least 15 minutes before serving.
FULKERSON WINERY

Cuban Style Black Beans and Rice – a taste of Cuba
Pairs with Fulkerson Semi-Dry Riesling

- Dissolve 1 and ½ tbsp. salt in 2 quarts of cold water in a large bowl. Add beans and soak at room temp for at least 8 hours or up to 24 hours. Drain and rinse well.

- In a large dutch oven with tight-fitting lid, stir together drained beans, broth, water, 1 pepper half, 1 onion half (with root end), halved garlic head, bay leaves, and 1 tsp. salt. Bring to a simmer over medium-high heat, cover, and reduce heat to low. Cook until beans are just soft, 30 to 40 minutes. Using tongs remove and discard the pepper, onion, garlic, and bay leaves. Drain beans in a colander set over a large bowl, reserving 2 and ½ cups bean cooking liquid. (If you don't have enough liquid, add water to equal 2 and ½ cups). Do not wash out dutch oven.

- Adjust oven rack to middle position and heat oven to 350°F. Place rice in a large fine-mesh strainer and rinse under cold running water until water runs clear, about 1-2 minutes. Shake strainer vigorously to remove all excess water; set rice aside.

- Dice remaining peppers and onion by hand or using a food processor. Set vegetables aside.

- In now-empty Dutch oven, heat 1 tbsp. oil and salt pork over medium heat; cook, stirring frequently until light brown and rendered (about 15 mins for salt pork). Add remaining tbsp. oil, chopped vegetables, oregano and cumin. Increase heat to medium and continue to cook, stirring frequently until vegetables are softened and beginning to brown, 10 minutes more. Add minced garlic and cook, stirring constantly, until fragrant, about 1 minute. Add rice and stir to coat, about 30 seconds.

- Stir in beans, reserved bean cooking liquid, vinegar, and ½ tsp. salt. Increase heat to medium-high and bring to a simmer. Cover and transfer to oven. Bake until liquid is absorbed and rice is tender, about 30 minutes. Fluff with fork and let rest, uncovered, 5 minutes. Serve with scallions, lime, and fresh tomato if desired.
ROCK STREAM VINEYARDS
Lappenpickert (Potato Cake) - a taste of Germany

4 cups firmly packed, peeled, grated and drained potatoes (about 2 lbs.)
2 eggs, slightly beaten
3 tablespoons flour
1 teaspoon salt
1/3 cup sour cream
1/4 cup salad oil

- Put grated potatoes into mixing bowl. Add eggs, flour, salt and sour cream. Beat with mixing spoon until well blended.
- Heat 2 tablespoons of the oil in each of 2 large skillets until very hot. Carefully spread half the potato mixture in each skillet, about 1/2" thick. Cook over moderately high heat until browned on bottom. Carefully turn over. (If necessary, cut into quarters and turn each quarter separately.) Add more oil, if needed. Cook until browned.
- Serve immediately. If desired, wrap cooled potato sections in waxed paper. May be reheated in a little oil over moderate heat. Serve either as a meat accompaniment or with jelly or syrup.

LAKEWOOD VINEYARDS
Doro We’t “Ethiopian Chicken Stew” – a taste of Ethiopia

3 lbs boneless, skinless chicken thighs
6 cups red onions, chopped
1 cup red pepper (berbere) – available through specialty spice shops
2 cups salted butter
¼ tsp. cardamom
¼ tsp. black pepper
¼ tsp. bishop’s weed (also known as Ajwain, Ashweed, or Gout weed) – available through specialty spice shops
¼ tsp. garlic powder
½ tsp. ground ginger
salt to taste
½ cup Tej
4 cups water
6 medium eggs, hard boiled & peeled
1 medium lime

- Cut chicken thighs in to bite sized pieces. Wash and cut lime into 4 pieces, add to a large bowl of clean water and soak chicken in it.
- In a medium pan cook onions until golden brown. Add butter. Add red pepper and mix well. Add about ½ cup of water and stir. Add Tej and the spices and blend well.
- Add prepared chicken pieces and cook for about 30 - 40 minutes. Add more water and stir gently so as not to break up the chicken. Add salt if desired and stir. When sauce begins to thicken, sprinkle with black pepper. Add hard boiled eggs to the sauce and serve hot.

Makes 6 servings. Enjoy with Lakewood’s Seifu’s Tej slightly chilled.
Baked Veggie Egg Rolls – a taste of China

1 tsp olive oil
2 cups of savoy cabbage, chopped
2 cups of shredded carrots
2 cups of bean sprouts
1 can of water chestnuts, chopped
2 tbsp. green onions, sliced
1 tsp. fresh ginger, grated
2 tbsp. soy sauce
1 tbsp. corn starch
1/4 cup water
14 egg roll wraps
Sweet chili dipping sauce or sweet and sour sauce (for dipping)

- Heat the olive oil in a large skillet over medium heat. Once hot add the cabbage, sprouts, carrots, chestnuts and ginger to the pan and cook, stirring frequently for 4-5 minutes, until the vegetables just begin to wilt but still remain a little bit crisp.
- Mix the corn starch with the water and mix thoroughly. Add the corn starch mixture and soy sauce to the pan along with the green onions. Cook for an additional 1-2 minutes or until the sauce thickens. Remove from heat and let cool.
- Place two tablespoons of the cooled mixture on the center of the egg roll wrap. Fold the bottom up over the filling. Next, fold the two sides over, making it look like an envelope, then roll it up like a burrito.
- Preheat the oven to 400°F. Spray a baking sheet with cooking spray.
- Place the rolled up egg rolls on a baking sheet. Once you have rolled them all, spray the top of each egg roll with cooking spray.
- Place in the oven and bake for 8-10 minutes then turn them over. Bake for an additional 5-7 minutes or until crispy and golden brown.
- Serve with sweet chili sauce or sweet and sour sauce. Enjoy.

Recipe – a taste of Argentina
Hungarian Goulash – a taste of Hungary

2-3 lbs, boneless chuck roast, cut into 1-inch chunks
kosher salt
fresh ground black pepper
2 tbsp. all-purpose flour
3 tbsp. olive oil, divided use
4 med. sweet onions, sliced and separated into rings
8 oz. baby portabella mushrooms or 8 oz. cremini mushrooms, brushed clean and cut in half
1 head garlic, peeled, large cloves cut in half, about 12 cloves
1/2 cup sweet red wine (Jabber Waulkie Red)
1 3/4 cups beef broth
1/4 cup sweet Hungarian paprika (see note)
1 cup sour cream
4 cups cooked noodles, buttered, with chopped parsley

- Place beef chunks in a large bowl. Sprinkle liberally with kosher salt and freshly ground pepper.
- Toss with the flour.
- Heat a heavy Dutch oven over medium high heat and add 1 tablespoon of the olive oil. Swirl to coat the bottom of the pan. Place beef chunks in a single layer and brown on two sides. You will probably need to do this in batches. Do not crowd the meat or it will boil instead of brown. Remove browned beef chunks to a bowl.
- Reduce heat to medium-low. To the drippings in the Dutch oven, add the remaining 2 tablespoons of olive oil, sweet onion rings, mushrooms, and garlic. Toss to coat with the olive oil. Cover tightly and sweat the vegetables, stirring occasionally, until onions are limp but not browned and mushrooms are releasing their liquid, about 10 minutes.
- Add red wine (Jabber Waulkie Red) to the vegetables and cook 2 minutes. Add beef broth and paprika. Return beef to the pan. Stir until well-combined. Cover tightly, reduce heat, and simmer on low heat for 1-1/2 to 2 hours, stirring occasionally, until beef is fork-tender.
- Remove Dutch oven from heat and wait for boiling to subside. Taste and add additional salt if necessary. Stir in sour cream until completely incorporated into the gravy.
- Serve Hungarian goulash over hot buttered noodles with chopped parsley.

Note: The amount of paprika is correct. Please do use it all. If you cannot use the wine, use an equal amount of additional beef broth. The goulash may be frozen, before the addition of the sour cream. Reheat and add the sour cream just before serving.
**ATWATER ESTATE VINEYARDS**

**Liptauer Spread – a taste of Austria**
Prepared by Dano’s Heuriger on Seneca

- 1/2 cup feta
- 1 cup cream cheese room temp
- 1/4 cup butter room temp optional
- 1 clove pureed garlic
- 1/2 minced small onion
- salt and pepper to taste
- 2 tsp. caraway seed
- 3 tbsp. sweet hungarian paprika
- pinch cayenne pepper optional
- 2 anchovy filet optional
- 1 tbsp. capers optional
- chopped radish optional

Cream butter and feta, incorporate cream cheese and the ingredients.

**CHATEAU LaFAYETTE RENEAU**

**Quinoa Tabbouleh**
John McNabb – Exec. Chef

**For Quinoa:**
- 2 cups Quinoa, rinsed
- 3 1/2 cups water
- 1 1/2 tsp. dried tarragon
- 3 oz. lemon juice

**For Vinaigrette:**
- 3/4 cup lemon juice
- 3/4 cup white balsamic vinegar
- 1/2 cup honey
- 1 cup extra virgin olive oil
- 1 tsp. dried tarragon leaves
- salt and pepper to taste

**For Tabbouleh:**
- 1/2 cup finely diced red onion
- 1 cup finely diced cucumber
- 3/4 cup quartered Kalamata olives
- 2 tbsp. finely sliced fresh mint leaves - chiffonade
- 3/4 cup crumbled feta cheese

In a large sauce pot with lid, add quinoa, water, lemon juice and tarragon and bring to a boil. Reduce to a simmer and keep covered until quinoa is tender and liquid is absorbed. Fluff quinoa with a fork, and turn out onto a tray and cool.

For Vinaigrette, add lemon juice, vinegar, tarragon and honey into a blender, on high speed, slowly incorporate evoo to emulsify. Season to taste.

Tabbouleh: In a large bowl, add cooled quinoa, diced red onion, feta cheese, mint chiffonade, diced cucumber, and Kalamata olives and stir to incorporate. Drizzle some vinaigrette into mixture and stir. Serve with extra vinaigrette. Pairs well with Seyval Chardonnay, Riesling, and some light bodied reds.
LEIDENFROST VINEYARDS
Tapas trio- Olive spread, fresh goat cheese and a medley of roasted red peppers with marinated artichoke served on a toasted crostini – a taste of Spain

For the tapenade:
1/2 pound pitted mixed olives
1 small clove garlic, minced
2 to 3 fresh basil leaves
1 pinch of chopped fresh parsley
1 tablespoon freshly squeezed lemon juice
2 tablespoons extra-virgin olive oil
Salt and pepper to taste

Directions for the tapenade: Thoroughly rinse the olives in cool water. Place all ingredients in the bowl of a food processor. Process to combine, stopping to scrape down the sides of the bowl, until the mixture becomes a coarse paste, approximately 1 to 2 minutes total.

For the crostini:
1 baguette or other artesian bread, thinly sliced
parmesan cheese, grated or shredded
fresh parsley, chopped
½ cup olive oil

Directions:
• Pre-heat your oven to 350°F.
• Thinly slice your bread of choice and arrange face up on a baking sheet.
• Drizzle with olive oil then sprinkle with parsley and cheese.
• Bake until crispy and golden-brown

We serve this delicious tapenade smeared on the crostini, topped with crumbles of goat cheese and a mix of marinated red peppers and artichokes. We highly recommend you enjoy a glass of Pinot Noir with this delicious and highly flavorful snack.
HAZLITT 1852 VINEYARDS

Elaine Hazlitt’s World Famous Welsh Rarebit – a taste of Wales
Serves 4

2 tbsp. unsalted butter
2 tbsp. all-purpose flour
1 tsp. Dijon Mustard
1 tsp. Worcestershire sauce
½ tsp. kosher salt
½ tsp. freshly ground black pepper
½ cup (4 oz.) dark, malty beer, a Porter, stout etc.
¼ cup heavy cream
6 oz. (about 1½ cups) shredded cheddar
1 tsp. hot sauce
4 slices toasted rye bread

- Melt butter and whisk in flour. Be careful not to brown the flour.
- Whisk in mustard, Worcestershire, salt and pepper until smooth.
- Add beer and whisk to combine.
- Pour in cream and whisk until combined and smooth.
- Gradually add cheese, stirring constantly, until melted and sauce is smooth (4 to 5 minutes).
- Add hot sauce.
- Pour over toast and serve.

PENGUIN BAY WINERY

Banana Nut Cake – a taste of St. Lucia origin

3 cups all-purpose flour
2 cups white sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
3 eggs
1 1/2 cups vegetable oil
1 tsp. vanilla extract
1, 8 oz. can crushed pineapple, drained
2 cups banana, mashed
1 cup chopped walnuts

- Preheat oven to 350°F. Grease and flour a 10” bundt pan.
- In a large bowl mix flour, sugar, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, oil, vanilla, pineapple, mashed banana and chopped walnuts. Mix well and pour into prepared pan.
- Bake in the preheated oven for 75 minutes or until toothpick inserted into center of cake comes out clean. Serve hot or cold.

STANDING STONE VINEYARDS

Recipe
**BAGLEY'S POPLAR RIDGE VINEYARDS**

**Baklava – a taste of Greece**

1, 16 oz. package of phyllo dough  
1 lb. chopped nuts  
1 cup butter  
1 tsp. cinnamon  
1 cup water  
1 cup white sugar  
1 tsp. vanilla extract  
½ cup honey

- Preheat oven to 350°F. Butter the bottoms and sides of a 9x13 inch pan.
- Chop nuts and toss with cinnamon. Set aside. Unroll phyllo dough. Cut whole stack in half to fit pan. Cover phyllo with dampened cloth to keep from drying out as you work. Place two sheets of dough in pan, butter thoroughly. Repeat until you have 8 sheets layered. Sprinkle 2-3 tablespoons of nut mixture on top. Top with two sheets of dough, butter, nuts, layering as you go. The top layer should be 6-8 sheets deep.
- Using a sharp knife cut into diamond or square shapes all the way to the bottom of the pan. You may cut into 4 long rows then make into diagonal cuts.
- Bake for 50 minutes until baklava is golden and crisp.
- Make sauce while baklava is baking. Boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes.
- Remove baklava from oven and immediately spoon sauce over it. Let cool. Serve in cupcake papers. Leave it uncovered.

**WAGNER VINEYARDS**

**Dromskinka – a taste of Sweden**

12 ¾-inch thick ham slices  
1 cup **Wagner Vineyards Alta B Red**  
¾ cup heavy cream  
1 tsp, curry powder  
¼ cup tomato puree  
1 tbsp, butter

- Place ham slices in baking dish and pour Wagner Vineyards Alta B Red wine over them. Marinate overnight in refrigerator.

Preheat oven to 425°F.

- Pour off Wagner Vineyards Alta B Red wine from ham and into medium bowl. Roll each slice of ham lengthwise and place into baking dish.
- Mix cream, curry powder and tomato puree into the Wagner Vineyards Alta B Red wine. Pour over the ham and top with small chunks of butter. Bake uncovered for 45 minutes or until ham begins to brown on top.

Serve with your favorite Wagner wine and enjoy!!
LAMOREAUX LANDING WINE CELLARS
German Senfbreiten (Mustard Pork Roast) – a taste of Germany

2 lb. pork roast
1/2 to 3/4 cup German mustard
salt and pepper
2 tbsp. oil
1 yellow onion, chopped
2 cloves garlic, minced
2 tbsp. Lamoreaux Landing Wine Cellars Estate White Cuvee or Chardonnay
1 bay leaf
1 tsp. thyme
2 cups beef broth
2 carrots, cut into large chunks
3 tbsp. flour (for gravy)

Preheat oven to 325°F.

• Heat oil in Dutch oven over high heat.
• Rub roast with salt, pepper and mustard.
• Once hot sear all sides of roast. Remove roast and set aside. Add to Dutch oven butter, onions, and garlic, cook for approx. 5 minutes over low-med heat, add Estate White Cuvee or Chardonnay and boil for approximately 3 minutes until mostly evaporated. Add in Bay Leaf, Thyme, Beef Broth, and Carrots, and bring to a boil. Return roast to Dutch oven, cover and place in oven at 325 degrees for 3 hours.
• Transfer roast to platter and tent with foil to keep warm.

Gravy: Discard carrots and bay leaf. Remove about 1 cup of broth and add 3 tablespoons of flour and make a flour slurry, whisk into remaining broth over low-med heat for 5 minutes or until thickened. Add salt and pepper to taste. You may also add a couple of teaspoons of mustard to the gravy.
Thai Vegetable Curry – a taste of Thailand

Prep Time: 15 mins Total Time: 27 mins Servings: 4

1 1/2 tbsp. cooking oil
1 onion, sliced thin
1 1/2 to 3 tsp. thai green curry paste
1 2/3 cups canned unsweetened coconut milk (1, 15 oz. can)
1 cup canned low sodium chicken broth or 1 cup homemade chicken stock or 1 cup vegetarian stock
1 1/2 tbsp. soy sauce
1 tsp. brown sugar
1 tsp. salt (optional)
1/3 cup drained canned bamboo shoot, halved
1 lb. boiling potato, peeled and cut into ½-inch cubes, I cube mine smaller than ½-inch
1 lb. broccoli, thick stems removed, tops cut into small florets (1 quart)
1 tomato, chopped
1 finely chopped carrot (optional)
1 1/2 tsp. lime juice
1/3 cup thin-sliced basil leaves (I use fresh Thai basil)

• In a Dutch oven, heat the oil over moderate heat. Add the onion and cook, stirring occasionally, until starting to soften, about 3 minutes.

• Stir in the curry paste and fry, stirring, for 1 minute.

• Add the coconut milk and broth and bring to a boil. Stir in the soy sauce, brown sugar, salt, bamboo shoots, potatoes, and broccoli. Reduce the heat and simmer, partially covered, until the vegetables are tender, about 10 minutes.

• Stir in the tomato and heat through, about 2 minutes. Remove from the heat and add the lime juice and basil.

Variations: Other vegetables that would taste good in place of the broccoli include carrots, eggplant, cauliflower, snow peas, cabbage, green beans, and canned baby corn. Try your favorite, or use a combination of vegetables.
**ZUGIBE VINEYARDS**

*Riz di Djaaj u Banadoura (Lebanese Rice and Chicken with Tomatoes) – a taste of Lebanon*

- 2-3 large chicken breasts
- 1 tsp. salt + 1 tsp.
- ½ tsp. black pepper + ½ tsp.
- 1 tsp. garlic powder
- 1 tbsp. olive oil + 1 tsp.
- 1 med. yellow onion, diced
- 2 cups basmati rice
- 1 tbsp. minced garlic
- 1 ½ cups chicken stock
- 1 tbsp. tomato paste
- 2-3 large tomatoes, chopped
- ½ tsp. paprika
- ⅛ tsp. ground cinnamon

- Flatten the chicken breasts using the bottom of a wide glass jar to about 1 ½” thickness and season both sides with 1 tsp salt, ½ tsp pepper and garlic powder.
- Bring a medium saucepan to medium high heat and when it is quite hot add one tbsp. olive oil and swirl the pan to coat the bottom. Cook chicken for just one minute and then flip to cook for another minute. Turn heat to medium-low, cover pot with a tight-fitting cover and cook for 10 minutes (but don’t open the lid). Turn off the heat and cook for an additional 10 minutes. Transfer chicken to a cutting board and chop well (or hand pull) when cooled.
- Add one tsp. olive oil to the pan and bring to medium heat. Add the onions and cook until translucent, about 7-8 minutes.
- Add the rice and minced garlic to the pan and cook for 2-3 minutes, stirring constantly.
- Stir in the chicken stock and tomato paste, and stir well to dissolve the paste.
- Add the tomatoes, paprika and cinnamon and bring to a boil. Cover and reduce heat to medium low and allow to simmer for 20-25 minutes, until the rice is absorbed and the sauce is thickened. When finished stir in the chicken before serving.

This dish is our version of comfort food!

**THREE BROTHERS WINERIES & ESTATES**

*Slow Cooker Corned Beef & Cabbage Soup– a taste of Ireland*

- 4 cups chicken stock
- 12 oz. *War Horse Brewing Co Royal Kilt Inspector Scotch Ale*
- 1.5 pounds corned beef, cubed
- 1.5 pounds Yukon gold potatoes, diced into bite sized pieces
- 2 carrots, peeled and diced
- 1 small head green cabbage, shredded
- 1 bay leaf
- Generous pinch of salt
- Freshly ground black pepper

Directions: Combine all ingredients in a large slow cooker, cook on low 7-8 hours or 3-4 hours on high. Enjoy!