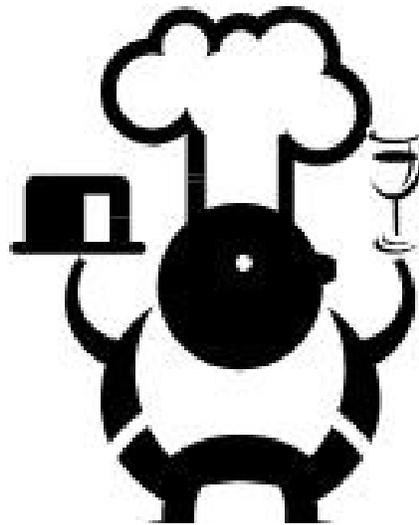


*Seneca Lake Wine Trail's
2011*

Smokin' Summer Kickoff

Recipes



Sponsored by

JAVA-GOURMET

Think Coffee Outside Of The Cup...

www.java-gourmet.com

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!

Anthony Road Wine Company, *Grilled BBQ Chicken Pizza*

Atwater Estate Vineyards, *Smoke N' Bones Mojito Chicken Wings*

Belhurst Winery, *Mesquite Grilled Organic Flat Iron Steaks with Roasted Garlic Merlot Steak Sauce*

Castel Grisch Winery, *Chocolate Walnut Strudel*

Catharine Valley Winery, *Pulled Pork Sandwiches with Los Irishman BBQ Sauce*

Caywood Vineyards, *Chocolate Lab Iced Coffee*

Chateau LaFayette Reneau, *Java Jelly Meatballs*

Fox Run Vineyards, *Cajun Bayou Rubbed Grilled Shrimp*

Fruit Yard Winery's *Fabulous Chicken Kabobs*

Fulkerson Winery, *Simple & Sumptuous Summer Dessert Sauce*

Glenora Wine Cellars, *Dry Rubbed Flank Steak with Chipotle Lime Corn Relish*

Hazlitt 1852 Vineyards, *John Santos' Smoked Jamaican Jerked Around Chicken*

J.R. Dill Winery's *Grilled Chicken*

Lakewood Vineyards, *Grilled Java Jerked Chicken Skewers with Pineapple Sauce*

Leidenfrost Vineyards, *Grilled Stuffed Mushrooms*

Miles Wine Cellars, *Miles Beer Boiled Brats with Spicy Mustard*

Penguin Bay Winery, *Cajon Chicken Rice*

Prejean Winery, *Java Barbequed Beef*

Rock Stream Vineyards, *Meatballs*

Seneca Shore Wine Cellars, *Grilled Pineapple & Pear Salad with Blueberry Sauce*

Three Brothers Wineries & Estates, *That's Pork*

Ventosa Vineyards, *Fire Grilled Chicken Wings*

Wagner Vineyards, *Pork with Red Wine BBQ*

White Springs Winery, *On the Grill Wings*

Anthony Road Wine Company
GRILLED BBQ CHICKEN PIZZA

Ingredients:

1 medium pizza shell

8 oz.  *Java Mop Sauce*

2 boneless grilled chicken breasts, sliced thin

$\frac{1}{2}$ cup shredded cheddar

$\frac{1}{2}$ cup shredded mozzarella

$\frac{1}{4}$ cup blue cheese crumbles

$\frac{1}{4}$ cup caramelized onions

$\frac{1}{4}$ sliced scallions

Directions:

Preheat oven to 375°F. Grill chicken breasts, cool and slice thin. Cover pizza shell with Java Mop Sauce. Sprinkle sliced chicken, caramelized onions and cheeses on top of sauce. Bake for 20 minutes. Sprinkle with sliced scallions.

Enjoy with a glass of *Anthony Road Tony's Red!*

Atwater Estate Vineyards

SMOKE N' BONES MOJITO CHICKEN WINGS

500 CHICKEN WING DRUMETTES

5 (12) OZ. SHAKER CANS OF  *MOJITO RUB*

COOL SOUTHWEST DIPPING SAUCE (SOUS CREAM, CILANTRO, LIME, LITTLE BIT OF MINT AND MOJITO SPICE ABOVE)

SHAKE LIBERALLY THE MOJITO SPICE OVER THE WINGS COVERING ALL SIDES. REFRIGERATE 6 TO 8 HOURS. SLOW SMOKE THE WINGS OVER A MILD WOOD (APPLE OR GRAPEVINE). SPRINKLE WITH MORE SPICE WHEN DONE.

Belhurst Winery

*MESQUITE GRILLED ORGANIC FLAT IRON STEAKS
WITH ROASTED GARLIC MERLOT STEAK SAUCE*

(6) 8 ounce flat iron steaks

8 ounces Executive Chef Casey Belile's Mesquite Steak Marinade

(Available in the Wine & Gift Shop)

12 ounces Executive Chef Casey Belile's Roasted Garlic Merlot Steak Sauce

(Available in the Wine & Gift Shop)

- Cover steaks thoroughly with steak marinade and refrigerate for 2-3 hours.
- Pre-heat grill and bring steaks to room temperature.
- Cook to desired doneness.
- Either drizzle with steak sauce before serving or serve sauce on the side.

Castel Grisch Winery
CHOCOLATE WALNUT STRUDEL

Ingredients:

1 Pastry Sheet
1 Egg - Beaten
1 Tbsp. Water
4 Squares Semi-Sweet Chocolate
2 Tbsp. Milk
1 Tbsp. Butter
½ Cup Walnuts - Chopped
½ Cup  *Java Sprinkles*

Preparation:

Preheat oven to 375°F.

Mix egg and water. In a microwave safe bowl microwave chocolate, milk, butter on high for 1½ minutes or until chocolate is almost melted, stirring halfway through heating. Stir until chocolate is completely melted.

Unfold pastry on lightly floured surface. Roll into 16in x 12in rectangle. Spread chocolate mixture evenly on pastry to within 1½in from edges. Sprinkle walnuts over chocolate. Starting at sort side, roll up like a jelly roll. Place seam side down on baking sheet. Tuck ends under to seal. Brush with egg mixture. Sprinkle the *Java Sprinkles* on top of the loaf. Bake 35 minutes or until golden. Cool on baking sheet on wire rack at least 30 minutes. Slice and serve.

WINE ACCOMPANIMENT:

Castel Grisch Winery Estate Reserve Burgundy

Catharine Valley Winery

PULLED PORK SANDWICHES WITH THE LOST IRISHMAN BBQ SAUCE

8 lbs. pork butt roast

The Lost Irishman BBQ sauce
(secret sauce ingredients)

Marinate roast for 8 hours in the sauce.

Grill over medium coals 4 hours. Transfer the roast into a slow cooker and cook until tender.

Pull roast apart with fork and mix with BBQ until desired consistency.

Serve with bun and a glass of *The Lost Irishman!*

Caywood Vineyards
CHOCOLATE LAB ICED COFFEE

Ingredients:

1 cup freshly brewed coffee, chilled

2 tbsp. *Pleasant Valley Wine Co. Chocolate Lab*

dollop of whipped cream

 *Java Sprinkles*

milk or cream optional

Directions:

Brew and chill desired amount of coffee until ice cold. Pour cold coffee into glass over ice. Add 2 tbsp. of *Chocolate Lab* to each glass. Top with a dollop of whipped cream and *Java Sprinkles*.

Chateau LaFayette Reneau
JAVA JELLY MEATBALLS

1 ½ lbs. cooked, frozen meatballs

1 cup **JAVA-GOURMET**
Think Coffee Outside Of The Cup... *Java Mop Sauce*

1 cup purple grape jelly

2 cups catsup

1 cup chili sauce

Preheat oven to 350°F.

Defrost meatballs. Mix together *Java Mop Sauce*, jelly, catsup and chili sauce. Pour sauce over meatballs. Bake until meatballs are hot and sauce has thickened - about 40 minutes.

Serves about 30.

Fox Run Vineyards
CAJUN BAYOU RUBBED GRILLED SHRIMP
JAVA MOP BBQ CHIMICHURRI SAUCE

1 cup chopped parsley

$\frac{1}{2}$ cup olive oil

$\frac{1}{3}$ cup red wine vinegar

$\frac{1}{4}$ cup chopped cilantro

$\frac{1}{4}$ cup minced garlic

$\frac{3}{4}$ tsp crushed red pepper

$\frac{1}{2}$ tsp cumin

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup  *Java Mop Sauce*

Place all ingredients in a food processor except oil which you add slowly to incorporate after all is blended.

Fruit Yard Winery
FRUIT YARD FABULOUS CHICKEN KABOBS

Roasted chicken using  Think Coffee Outside Of The Cup... *Shanghai Six Spice Rub*, diced into bite size pieces

Bite size assorted fruit (pineapple, peach, plum, strawberry, etc.)

Bite size assorted vegetables (tomatoes, zucchini, onion, etc.)

Skewer, alternating chicken, fruit and vegetables

Serve with Fruit Yard BBQ Sauce using  Think Coffee Outside Of The Cup... *Java Yaki Sauce* blended with Blueberry Wine

Serve with *Fruit Yard Winery Blueberry Wine*

Fulkerson Winery
SIMPLE AND SUMPTUOUS SUMMER DESSERT SAUCE

Ingredients:

- 1 can (15 ounces) peach slices in juice*
- $\frac{1}{4}$ cup granulated sugar
- 1 tablespoon cornstarch
- $\frac{1}{2}$ teaspoon almond flavoring
- 6 to 8 large fresh strawberries, de-stemmed and sliced
- 1 teaspoon  *Fruit, Dessert & More Rub***

Preparation:

Drain the juice from the peaches into a saucepan, reserve peach slices and set aside. In a small mixing bowl, mix the granulated sugar, cornstarch, and Java Gourmet Fruit, Dessert, & More Rub until well combined. Stir the sugar mixture slowly into the peach juice in saucepan. Cook over medium-low heat until thickened. [Note: It is important to keep your heat medium-low and not cook the mixture too quickly so as not to burn your syrup.] Add the almond flavoring, reserved peach slices, sliced strawberries and heat through. Serve over pound cake, sponge cake, shortcake biscuits or angel food cake.

Enjoy with a crisp and refreshing glass of *Fulkerson Riesling!*

Notes:

*Canned peaches work particularly well for this recipe, but if you'd prefer to use fresh peaches, use $1 \frac{1}{2}$ cups of fresh peach slices, and substitute $\frac{1}{2}$ cup of peach nectar or juice for the canned peach juice. Add additional nectar/juice or cornstarch in small amounts to thin or thicken the syrup as needed.

**We recommend starting with 1 teaspoon of the Java Gourmet Fruit, Dessert & More Rub and adding more to suit your taste. As another option, slice pound cake, spread with butter, sprinkle the rub onto the pound cake, then broil for 3-5 minutes. Top with the prepared sauce and serve. This easy sauce also makes a great ice cream topping.

Glenora Wine Cellars

DRY RUBBED FLANK STEAK WITH CHIPOTLE LIME CORN RELISH

3 pounds	flank steak
To taste	salt
To taste	ground black pepper
2 teaspoons	ground cumin
1 teaspoon	ground coriander
1 tablespoon	minced garlic
2 tablespoons	olive oil
1 tablespoon	

Method:

Combine salt, pepper, cumin, coriander, garlic and olive oil together to form a rub. Place the rub on the outside of the flank steak. Grill the flank steak till desired temperature. Slice thin and serve with corn relish

CHIPOTLE LIME CORN RELISH

1 cup onions, small dice
1 tablespoon garlic, minced
 $\frac{1}{4}$ cup white wine vinegar
 $\frac{1}{2}$ cup *Glenora Chardonnay*
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tablespoon dry thyme
1 each bay leaf
4 cups fresh corn kernels
1 each red pepper, small dice
To taste salt and pepper
1 teaspoon chipotle, finely chopped
2 teaspoons lime juice

Method:

Combine all ingredients but corn and peppers and reduce till almost dry in a medium sauce pan. Add fresh corn and peppers cook for 10 minutes then cool in refrigerator.

Paired with *Syrah* and *Bobsled Red*

Hazlitt 1852 Vineyards

JOHN SANTOS'

SMOKED JAMAICAN JERKED AROUND CHICKEN

Ingredients:

2 to 3 pounds chicken breast, bone in with skin

JAVA-GOURMET
Think Coffee Outside Of The Cup... *Jamaican Java Jerk Rub*

3 cloves garlic

1 large onion

4 Scotch bonnets - Habenero peppers

5 small sweet peppers

$\frac{1}{2}$ cup soy sauce

$\frac{1}{4}$ cup red wine vinegar

$\frac{1}{4}$ cup olive oil

$\frac{1}{4}$ cup brown sugar

1 tsp peppercorns crushed

$\frac{1}{2}$ tsp allspice

$\frac{1}{2}$ tsp ground cloves

$\frac{1}{2}$ tsp ground nutmeg

$\frac{1}{2}$ tsp cinnamon

2 Tbsp minced ginger

Directions:

- Rub chicken breasts with **JAVA-GOURMET** Think Coffee Outside Of The Cup... *Jamaican Java Jerk Rub*, place in smoker and smoke for 4 hours.
- Place all remaining ingredients in a food processor and blend.
- Remove bones and skin from chicken and cut into strips.
- Marinate the breast strips for 1 to 2 days.
- Cook on grill.

Note: This recipe is great for all kinds of meat and will keep for up to a week in the fridge. (Add 1 tablespoon of rosemary and use for a pork roast marinade.)

Yield: 4 servings

J. R. Dill Winery
J.R. DILL'S GRILLED CHICKEN

1 ½ lbs. boneless skinless chicken breast cut into 1 inch cubes

¼ cup olive oil

¾ cup apple cider vinegar

1 egg

1 tbsp. salt

1 tsp. black pepper

2 tbsp  *Pork, Poultry & More Rub*

Directions:

Cut 1 ½ lbs. chicken into 1 inch cubes (or whatever size you like)

- Emulsify the egg and olive oil together.
- Then add the salt, pepper and  *Pork, Poultry & More Rub*, mix well.
- Lastly add the apple cider vinegar and mix well.
- Add the chicken to the mixture and let sit refrigerated for 30-45 minutes.
- Pre heat the grill to low heat.
- Put chicken on the grill and baste with the leftover marinade.
- For best results baste and turn chicken every 60 seconds until done.

Lakewood Vineyards
GRILLED JAVA JERKED CHICKEN SKEWERS
WITH PINEAPPLE SAUCE

Served with Vignoles

4 Lbs. Chicken breast cut into strips or use chicken tenders

1 - 12oz. bottle  *Java Soak Sauce*
Think Coffee Outside Of The Cup...

$\frac{1}{2}$ C. *Lakewood Vineyards Vignoles*

1 package bamboo skewers

 *Jamaican Java Jerk Rub*
Think Coffee Outside Of The Cup...

In a large bowl, combine *Java Soak Sauce* with $\frac{1}{2}$ C. *Lakewood Vineyards Vignoles* and add chicken to marinade. Cover bowl and marinate in refrigerator overnight. Put skewers in water and soak them overnight while chicken marinates.

Thread chicken strips (these can be cut smaller for appetizers, in which case you can use smaller skewers) onto skewers and generously rub with *Jamaican Java Jerk Rub*. Grill over a high heat outdoors, or broil in the oven until done. Enjoy dipped in Pineapple Sauce with a chilled glass of *Lakewood Vineyards Vignoles*!

PINEAPPLE SAUCE

1 - 20 oz. can crushed pineapple in natural juice

Splash of lemon juice

Drizzle of olive oil

Generous spritz of whipped cream

Place first 3 ingredients in a blender and blend until incorporated. Add the generous spritz of whipped cream and pulse just until combined.

Leidenfrost Vineyards
GRILLED STUFFED MUSHROOMS

8 to 10 medium mushrooms, firm, closed caps

1 tbsp. olive oil

2 tbsp. minced onion or green onion

1 tbsp. finely chopped garlic

$\frac{1}{4}$ tbsp.  *Java Sauce* (or Worcestershire sauce)

$\frac{1}{4}$ cup seasoned bread crumbs

$\frac{1}{4}$ cup shredded sharp cheddar cheese

Salt and pepper to taste

Fire up the grill!

Start by washing the mushrooms quickly under cold running water; drain on paper towels. Pull stems from mushrooms and chop finely.

Heat olive oil in a skillet over medium low heat; add chopped mushroom stems, garlic and onion.

Sauté until tender. Stir in *Java Sauce* (provided by our lovely sponsor at ), bread crumbs, cheese, salt and pepper. Sprinkle salt over mushroom caps and fill with sautéed mixture, mounding over the top.

Brush the grill with a dab more olive oil and arrange caps on grill surface. Cover the mushrooms to retain heat and moisture whilst cooking. Grill until mushroom cap is tender and thoroughly cooked.

Cool and serve with a glass of your favorite Leidenfrost Vineyards wine!

Makes 8 to 10 appetizers.

Miles Wine Cellars

MILES BEER BOILED BRATS WITH SPICY MUSTARD

1 quart of Beer

6-8 Brats

Put brats and beer in a saucepan and bring to boil. Turn down heat and simmer for about 15 minutes, while you mix up the mustard.

In a small bowl mix:

1 20 oz. jar stone ground mustard

1 cup onion, minced

1/4 cup *Miles Scottish Lure Beer*

1/4 cup honey

JAVA-GOURMET

Think Coffee Outside Of The Cup... *Java Mop Sauce*

Grill the brats and serve on a roll with the mustard or *Java Mop Sauce* and a chilled glass of *Miles Riesling*.

Penguin Bay Winery
CAJON CHICKEN RICE

3 cups white rice cooked in chicken broth instead of water

$\frac{1}{2}$ cup green red bell pepper

$\frac{1}{2}$ cup chopped onion

$\frac{3}{4}$ cup shredded cooked chicken

1 tbsp. olive oil

$\frac{1}{2}$ cup corn

$\frac{1}{2}$ tsp. black pepper

1 tsp. salt

1-2 tbsp.  Think Coffee Outside Of The Cup... *Java Cajon Seasoning*

In medium saucepan sauté onion and pepper in olive oil for 3-5 minutes. Then add corn, seasonings and shredded chicken. Once heated through add hot cooked rice and combine thoroughly and serve.

Serve with *Gewurztraminer* or *Humboldt Red*

Prejean Winery
JAVA BARBEQUED BEEF

- Sear 7 lb. beef brisket on barbeque.
- Rub with 1/3 cup  *Java Sicilian Citrus Coffee Rub.*
- Wrap tightly in aluminum foil and cook on medium heat for 6-8 hours or until very tender.
- Remove and drain some fat and juice. Shred beef. Serve on buns or French bread accompanied by sauce and a glass of *Prejean Proprietor's Red.*

Sauce:

Proportion 2/3  *Java Mop Sauce* to 1/3 Thai chili sauce.

Rock Stream Vineyards

MEATBALLS

Simply purchase pre-made frozen meatballs.

Coat with about a cup of the  *Espresso BBQ Sauce* and 1/4 cup *Rock Stream Vineyards Grappa*.

Seneca Shore Wine Cellars

GRILLED PINEAPPLE AND PEAR SALAD WITH BLUEBERRY SAUCE

1 pineapple, rind removed and sliced $\frac{1}{2}$ inch thick or 1 $\frac{1}{2}$ cans pineapple, juice reserved

4 pears cut in half and seeded or 1 can pears

$\frac{1}{2}$ cup brown sugar

1 $\frac{1}{2}$ tsp. vanilla

$\frac{1}{4}$ cup butter, melted

$\frac{3}{4}$ cup pineapple juice

JAVA-GOURMET

Think Coffee Outside Of The Cup... *Fruit, Dessert & More Rub* to taste

assorted salad greens

2 cups *Seneca Shore Wine Cellars Blueberry Wine*

2 tsp. cornstarch

$\frac{1}{4}$ cup dried blueberries

Whisk together brown sugar, vanilla, butter and pineapple juice. Place pineapple and pears in a baking dish. Pour mixture over fruit and marinate 20 minutes.

Meanwhile, in a small sauce pan over low heat, warm the *Seneca Shore Blueberry Wine* and whisk in the cornstarch. Once it starts to thicken add the blueberries and cook for 1 minute, then remove from heat.

Pre-heat grill on medium high heat. Remove fruit to grilling tray and sprinkle with

JAVA-GOURMET

Think Coffee Outside Of The Cup... *Fruit, Dessert & More Rub* to taste. Grill over medium high heat for 5 minutes.

Remove from heat and arrange over salad greens. Drizzle with blueberry sauce and serve with your favorite Seneca Shore Wine.

Three Brothers Wineries & Estates

THAT'S PORK

Ingredients:

- 1 pkg.  Think Coffee Outside Of The Cup... *Java Brine*
- 6 Lbs. boneless whole pork loin
- 2 oranges, halved
- 6 oz. of  Think Coffee Outside Of The Cup... *Shanghai Six Spice Rub*
- $\frac{1}{2}$ cup dark brown sugar
- 1 tsp. salt
- 1 Tbs. pepper

Directions:

- Make java brine according to package directions. Add juice from two oranges, let meat brine for 12 hrs. to 2 days.
- After allotted time, remove meat from brine, pat dry. Cut meat into chops or keep whole.
- Mix together Shanghai Six-spice, brown sugar, salt, and pepper. Rub over pork, let sit for five to ten minutes before cooking.
- Grill on medium to high heat rotating occasionally or roast, uncovered, at 450 degrees for 10 minutes, then cover and roast at 300 degrees for 45 minutes.
- Cook to internal temperature of 160 degrees, carve and serve.

Ventosa Vineyards
FIRE GRILLED CHICKEN WINGS

We are going to be cooking fire-grilled chicken wings with the  *Sicilian Citrus Java*
Rub.

There is not really a recipe to include other than the application of the rub after frying the chicken.

Wagner Vineyards
PORK WITH RED WINE BBQ

Boneless Pork Loin	3 lbs.
Brown sugar	2 Cups
Sea Salt	$\frac{1}{2}$ cup
Thyme	1 tbsp.
Rosemary	1 tbsp.
Water	1 gallon
 <i>Pork, Poultry & More Rub</i>	1 oz.
<i>Wagner Reserve Red</i>	4 oz.
Olive Oil	$\frac{1}{2}$ oz.
Onion	1 medium
 <i>Jara Mop Sauce</i>	1 bottle

In one gallon of water dissolve salt, sugar and add chopped herbs. Place three pounds of boneless pork loin into liquid and allow to marinate two hours. Remove from liquid and apply *Pork, Poultry & More Rub* over surface of pork. Refrigerate till time to cook.

In a medium sauce pan, sauté medium diced onion in olive oil. Deglaze pan with *Wagner Reserve Red* add *Jara Mop Sauce*, bring to simmer and reserve.

Slowly grill pork loin while basting meat with sauce. After cooking slice, serve on bread with your favorite Wagner wine and enjoy.

White Springs Winery
ON THE GRILL WINGS

Ingredients:

2 pounds chicken wings

6 tablespoons  *Java Yaki Sauce*

3 tablespoons Dijon mustard

1 tablespoon ground black pepper

1 cup extra virgin olive oil

Pre-preparation:

The night before you grill: Place the chicken wings in a stock pot and add water to just cover the wings. Bring water to boil and parboil wings for 10 minutes, do not completely cook.

Parboiling will allow the wings to grill quickly without drying out. Plunge the wing in cold water and when cool, drain. Combine the marinade ingredients in a reseal able plastic bag, add the wings and shake until well coated. Refrigerate overnight.

Prepare the grill of your choice. Coat the grill with a light covering of oil. Grill wings over a medium fire until cooked through and the skins are caramelized

Serve with *White Springs Cabernet Sauvignon* or *Happenstance*