



Seneca Lake Wine Trail's

2012 *Smokin' Summer Kickoff* 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 - Jalapeño Turkey Meatball Sliders

White Springs Winery - *recipe not provided in advance*

Fox Run Vineyards - Roasted Potato and Carrot Salad with Basil-Citrus Dressing

Seneca Shore Wine Cellars - Magical Chicken Summer Salad

Anthony Road Wine Company - Doug Martini's World Traveling BBQ Sauce

Prejean Winery - *recipe not provided in advance*

Miles Wine Cellars – Pulled Pork

Fruit Yard Winery - Grilled Chicken and Peppers

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

Glenora Wine Cellar - Avocado Shooters with Lime Crème Fraiche and Pico de Gallo

Fulkerson Winery – Berry Cheesecake Pie

Rock Stream Vineyards - Espresso Meatballs with Grappa

Lakewood Vineyards - Sloppy Abby-Q's

Castel Grisch Winery - Vidal Blanc Ice Wine Zabaglione

Catharine Valley Winery- *recipe not provided in advance*

J.R. Dill Winery - Bacon Wrapped Grilled Chicken

Atwater Estate Vineyards - Pork Tenderloin Stuffed with Cherries and Gorgonzola

Chateau LaFayette Reneau - *recipe not provided in advance*

Red Newt Cellars - Spit Roasted Chicken Sliders with Verjooz Vinaigrette

Leidenfrost Vineyards - Grilled Summer Pizettes

Hazlitt 1852 Vineyards – Pulled Pork Sliders

Tickle Hill Winery - *recipe not provided in advance*

Penguin Bay Winery - Cowboy Baked Beans

Caywood Vineyards- *recipe not provided in advance*

Wagner Vineyards - Roast Beef Slider with White Wine Horseradish Sauce

Kings Garden Vineyards - *recipe not provided in advance*

Zugibe Vineyards - *recipe not provided in advance*

Three Brothers Wineries & Estates - Pulled Pork-WarHorse Style

Ventosa Vineyards- *recipe not provided in advance*

Belhurst Estate Winery

Jalapeño Turkey Meatball Sliders

1¼ pound ground turkey
1 egg
½ cup Italian bread crumbs
¼ cup grated Parmigiano reggiano
¼ cup chopped parsley
4 minced garlic cloves
2 minced jalapeños (seeded)
salt and pepper to taste
2 cups marinara sauce
24 small slices mozzarella
24 slider rolls

- Mix first eight ingredients until well blended.
- Roll meatballs about 1.5 ounces and flatten slightly.
- Cook over open flames.
- After turning add tomato and cheese to each meatball.
- Serve on warm roll.

Fox Run Vineyards

Roasted Potato and Carrot Salad with Basil-Citrus Dressing

3 pounds small new or purple potatoes, rinsed
1½ pounds carrots, peeled
2 tablespoons olive oil
¾ teaspoon kosher salt
½ teaspoon finely ground black pepper
1 pound cherry tomatoes, halved (mixed red and yellow, if available)

Dressing

3 green onions minced
¾ cup chopped fresh basil
1 tablespoon fresh lemon juice
3 tablespoons fresh orange juice
½ tablespoon fresh lime juice
¾ cup sour cream
1 tablespoon Dijon mustard
½ tablespoon honey
¼ teaspoon jalapeno Tabasco or other hot sauce
¼ cup olive oil
Kosher salt and freshly ground black pepper

Preheat oven to 375°F. Prick potatoes in several places with a fork. Place potatoes and carrots in a large ovenproof dish or baking sheet. Drizzle with oil, using hands to coat the vegetables, and sprinkle with salt and pepper. Roast for 1 hour.

Remove from oven and cool. Quarter potatoes and cut carrots into 1-inch, bite sized pieces. Place in a large, non reactive bowl. Add tomatoes.

To prepare dressing, combine green onions, basil, citrus juices, sour cream, mustard, honey, and Tabasco and whisk thoroughly. Add olive oil in a slow drizzle while whisking. Season to taste.

Add dressing to potato mixture and mix thoroughly to coat vegetables. Season to taste. Refrigerate for 2 to 3 hours, covered, before serving. Serve at room temperature. Serves 6.

Serve with *Fox Run Vineyards' Semi-dry Riesling*.

Seneca Shore Wine Cellars
Magical Chicken Summer Salad

2 skinless, boneless chicken breasts
1 cup your favorite Italian salad dressing
3 cups torn mixed salad greens
4 pineapple slices
¼ cup crumbled feta cheese
¼ cup dried cherries or dried cranberries
¼ cup sliced red onion
¼ cup chopped walnuts or pecans, if desired.

Place chicken breasts and Italian dressing into a re-sealable plastic bag. Mix together to coat the chicken with the dressing; squeeze out excess air and seal the bag. Marinate in the refrigerator at least one hour.

Preheat outdoor grill for medium-high heat, and lightly oil grate.

Remove chicken from marinate, shaking off excess marinade. Discard the remaining marinade. Grill chicken breasts 8 to 10 minutes on each side or until no longer pink in center, or to an internal temperature of 165°F. Set aside to cool while preparing the ingredients for the salad, then thinly slice.

Divide salad greens between 2 serving plates; top with pineapple, dried fruit, cheese, onions and walnuts, if used. Place sliced chicken on the salads. Drizzle with dressing of choice and serve.

Anthony Road Wine Company

Doug Martini's World Traveling BBQ Sauce

This Martini Family recipe was created by Doug Martini—who traveled the world with this BBQ sauce, taking it virtually everywhere he went!

Ingredients:

2 tablespoons vinegar

1 tablespoon salt

1 teaspoon paprika

1 teaspoon chili powder

½ teaspoon red pepper

¾ cup ketchup

¾ cup water

2 medium onions, chopped

2 tablespoons Worcestershire sauce

Combine all ingredients in a saucepan. Simmer 15-20 minutes. Serve over chicken, spare ribs, pork—YOU NAME IT!! This sauce is delicious!!

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

Miles Wine Cellars

Miles wine cellars pulled pork

Place large pork loin in roaster pan, fat side up. Pour 1/2 cup of *Miles Call Me A Cab* over. Sprinkle with 1/2 teaspoon each of salt, pepper and garlic powder. Cover tightly and bake at 350°F for 20 minutes. Turn heat to 200°F and roast for about 4 hours.

Once the pork is in the oven, start the BBQ sauce.

Fry 1/2 lb. bacon until crisp, remove and set aside.

Fry 1 cup onion, finely chopped

Add all the following ingredients and simmer for a few hours:

2, 29 oz. cans tomato sauce

1 cup *Miles Wine Cellars Call Me A Cab* wine

1/2 cup brown sugar

1/2 cup molasses

2 tsp. garlic powder

2 tbsp. balsamic vinegar

1 tsp. salt

1/2 tsp. black pepper

Fruit Yard Winery

Grilled Chicken and Peppers

2 chicken breasts, grilled and cubed into bite size pieces (tofu may be substituted for vegetarian menu)

Peppers (green, yellow, red and orange) sliced into bite size pieces

Onions, chopped into bite size pieces

Bread cubes

Assorted fruit, chopped into bite size pieces

Grilled chicken, onions, peppers and bread cubes, using your favorite grilling spices

Serve

Avocado Shooters with Lime Crème Fraiche and Pico de Gallo

Avocado Shooter:

4 each ripe avocado, deseeded and peeled
½ teaspoon cumin
½ teaspoon coriander
1 each lime juice
1 cup crème fraiche or sour cream

Method: In a food processor add all ingredients and puree till smooth. Season with salt and pepper to taste. Keep refrigerated until ready to serve.

Lime Crème Fraiche:

½ cup crème fraiche or sour cream
1 each juice and zest of lime
Pinch of kosher salt

Method: Mix all ingredients together and reserve in refrigerator

Pico De Gallo:

4 each plum tomatoes seeded, and small diced
1 each lime juice
1 tablespoon chopped cilantro
½ small red onion, small dice
1 each jalapeno
1 teaspoon salt
½ teaspoon black pepper

Method: Mix all ingredients together in a small bowl and reserve.

Assembly: Place the Avocado soup in a clear shoot glass; place a dollop of lime crème fraiche on top. Then top off with Pico de Gallo and serve.

Fulkerson Winery

Berry Cheesecake Pie

8 sheets phyllo dough (14 inches x 9 inches)
6 tablespoons butter, melted
2 packages (8 ounces each) cream cheese
½ cup sugar
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 cups fresh or frozen blueberries*
½ cup strawberry jelly
1 cup whipped topping
Sliced fresh strawberries and additional blueberries, optional

1. Place on phyllo sheet in a greased 9-inch pie plate; brush with butter. Repeat seven times; trim edges. (Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.)
2. Bake at 425°F for 6-8 minutes or until edges are lightly browned (center will puff up). Cool on a wire rack.
3. For filling, in a large bowl, beat the cream cheese, sugar and vanilla until smooth. Add eggs; beat on low speed until just combined. Fold in blueberries. Spoon into crust.
4. Cover edges with foil to prevent overbrowning and back at 350°F for 10 minutes. Bake 23-27 minutes longer or until center is almost set. Cool on wire rack for 1 hour. Refrigerate until chilled.
5. In a small bowl, beat jelly until smooth; spread over filling. Spread with whipped topping. Garnish with strawberries and additional blueberries if desired.

Serves 6-8 serving

Enjoy with a glass of *Fulkerson Riesling!*

*If using frozen blueberries, use without thawing to avoid discoloring the batter.

Rock Stream Vineyards

Espresso Meatballs with Grappa

80, 5/8" frozen meatballs

1½ espresso cups - BBQ Sauce

¼ cup - *Rock Stream Grappa*

Stir together and heat in a slow cooker for 3 hours or until hot.

Lakewood Vineyards
Sloppy Abby-Q's

½ cup ketchup
2 tbsp. brown sugar
2 tbsp. Corny's Concord Cayenne Sauce
½ cup *Abby Rose*
1 tsp. garlic powder
1 tsp. mustard powder
¼ tsp. salt
1 lb. ground beef

Blend all ingredients in a small sauce pan over a medium heat and simmer while you brown the ground beef separate in a frying pan.

Drain the ground beef when cooked and add back to the frying pan. Pour the Abby-Q sauce over the beef and stir to blend.

Serve on rolls and enjoy with a chilled glass of *Abby Rose*!

Castel Grisch

Vidal Blanc Ice Wine Zabaglione

INGREDIENTS:

6 egg yolks

$\frac{3}{4}$ cup sugar

6 oz. *Vidal Blanc Ice Wine*

$\frac{1}{2}$ orange, zest

1 qt. fresh berries

PREPARATION:

Put all ingredients into bowl over a pot of boiling water. Whisk back and forth until thickens. Do not whisk in a circular motion! Spoon zabaglione over bowl of fresh fruit and serve.

Serves 4 people

WINE ACCOMPANIMENT:

Castel Grisch Winery

Seneca Dream White

J.R. Dill Winery

Bacon Wrapped Grilled Chicken

Ingredients:

1 lb. bacon (can cut bacon in half-sized length, depends on chicken size)
Package of 3 boneless skinless chicken breasts, cut into 1 inch cubes
¼ cup olive oil
¼ cup *J.R. Dill Lake Glass White*
½ cup white vinegar
1 tbsp. salt
1 egg
1 tsp. black pepper
1 tsp. poultry seasoning (or JAVA GOURMET poultry rub and extra for cooking)
Skewers soaked in water for 30 minutes

Directions:

Combine egg and oil stirring well, and then add vinegar, wine, salt, pepper and seasoning in a bowl. Put the cubed chicken in a bowl and pour this mixture over chicken. Let marinate in fridge for 2 hours, no longer.

Drain mixture from chicken and wrap bacon around each chunk once and put each wrapped piece on skewer. Cook on grill at medium heat until bacon has shrunk tightly around chicken and ends of chicken slightly browned.

Atwater Estate Vineyards

Pork Tenderloin Stuffed with Cherries and Gorgonzola

Note: as always Atwater will provide a vegetarian option

1, 14-18 ounce pork tenderloin
1 cup (4 oz.) crumbled Gorgonzola cheese or other blue cheese
1 cup fresh pitted sweet cherries
½ cup chopped green onions (2)
2 sprigs fresh thyme
1 tbsp. garlic grapeseed oil for rubbing over roast
salt
ground black pepper
1 (500) ml bottle of Verjooz for making drizzle syrup
1/3 cup brown sugar
1, 6" sprig fresh rosemary
1 loaf Wegman's "Pain de Campagne" bread sliced

1. Trim the fat from meat. Make a lengthwise cut down the center of the meat, cutting almost to, but not through, the other side. Spread open. Place meat between two pieces of plastic wrap. Using the flat side of a meat mallet, pound meat lightly from center to edges until meat is about 1/2 inch thick. Remove plastic wrap.
2. For filling, in a small bowl, stir together cheese, cherries, green onions and chopped thyme.
3. Spread filling over meat to within 1/2 inch of the edges. Starting from a long side, roll up meat. Tie at 2-inch intervals with 100 percent cotton kitchen string. Rub meat with a tablespoon of garlic grape seed oil and sprinkle with salt and pepper.
4. Pre-heat propane grill on high and reduce to medium-high. Adjust for indirect cooking. Place meat on a rack in a roasting pan, place pan on grill. Cover grill for 30-35 minutes or until an instant-read thermometer reads 155*.
5. Make Verjooz drizzle – pour contents of bottle into heavy saucepan, add sugar and rosemary, simmer until reduced to 1/3. Let cool slightly to thicken.
6. Remove roasting pan from grill. Cover loosely with foil; let stand for 10 minutes. The meat's temp will rise 5* during standing. Remove and discard string. Slice meat with sharp knife starting at long end into round disks.
7. Assemble little sandwiches, one medallion per slice drizzled with Verjooz sauce. Fold bread in half and enjoy.

Serve this tasty tidbit with *Atwater Estate Vineyard's "Big Blend" red wine*, or go all out and splurge on one of our finest *Syrah* vintages. Enjoy with a beautiful summer sunset and friends.

Makes 10-12 Servings

Spit Roasted Chicken Sliders with Verjooz Vinaigrette

1, 3-3½ lb. roaster chicken
2 tbsp. kosher salt
1 tbsp. garlic powder and fresh black pepper
2 shallots, thinly sliced
2 cloves garlic, thinly sliced
½ cup Verjooz
2 tbsp. fresh thyme, chopped
1 tbsp. granulated sugar
2 tbsp. whole grain or Dijon mustard
1 tsp. kosher salt
1 tsp. fresh ground black pepper
1 cup canola or grapeseed oil
2 tbsp. fresh leaf parsley, roughly chopped
12 slider buns

Method:

1. Rinse chicken in cold water and pat dry
2. In a small saucepan, cook shallots, garlic, Verjooz, thyme and sugar on medium-high heat until shallots begin to look slightly transparent and soft. Pour into a small mixing bowl and cool for 10 minutes.
3. Whisk the mustard, salt and pepper into the shallot mixture. Then slowly whisk in the oil. Stir in the parsley. (Reserve ½ cup of the vinaigrette for mixing in with the cooked pulled chicken)
4. Place the chicken on a BBQ spit over hot charcoal or hardwood fire basting with the vinaigrette and cook until 165* near the thigh bone or until the juice runs clear.
5. Cool the chicken enough to “pull” all of the meat off the bone into a bowl. Mix the reserved Verjooz vinaigrette and toss to combine. Place a generous portion of meat on each bun.

Leidenfrost Vineyards
Grilled Summer Pizettes

Ingredients:

- 1 round pita flatbread
- 1 teaspoon olive oil
- 3 tablespoons pizza sauce
- ½ cup shredded mozzarella cheese
- ½ cup of your veggies of choice
- 1/8 teaspoon garlic salt

Directions:

1. Preheat grill for medium-high heat.
2. Spread one side of the pita with olive oil and pizza sauce. Top with cheese and veggies, and season with garlic salt.
3. Lightly oil grill grate. Place pita pizza on grill, cover, and cook until cheese completely melts, about 5 minutes.

*** Enjoy your slice with a glass of *Leidenfrost Cabernet franc* or *Burlesque*.***

Hazlitt 1852 Vineyards

PULLED PORK SLIDERS

Provided by: SMOKE on the WATER catering, Hector, NY

Ingredients:

Brine:

8 ounces or $\frac{3}{4}$ cup molasses
12 ounces pickling salt
2 quarts bottled water
6 to 8 pound Boston butt

Sauce:

4 cups apple cider vinegar
2 sticks butter
2 tablespoons red pepper flakes
2 tablespoons Hazlitt RedCatastrophe hot sauce

Rub:

1 tablespoon ground cumin
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon chili powder
1 tablespoon cayenne pepper
1 tablespoon salt
1 tablespoon ground pepper
1 tablespoon paprika
 $\frac{1}{2}$ cup brown sugar

Directions:

1. Combine the molasses, pickling salt and water in a 6 quart pot. Add Boston butt making sure it is completely submerged in brine, cover, and let sit in refrigerator for a minimum of 8 hours. 12 hours is ideal.
2. Combine all of the rub ingredients in mixing bowl and mix well.
3. Remove the Boston butt from brine and pat dry. Sift the rub evenly over the shoulder and then pat onto the meat making sure as much of the rub as possible adheres. More rub will adhere to the meat if you are wearing latex gloves during the application.
4. Preheat the smoker to 210°F. Place butt in smoker and cook for 10 to 12 hours, maintaining a temperature of 210°F. Begin checking meat for doneness after 10 hours of cooking time. Use a fork to check for doneness. Meat is done when it falls apart easily when pulling with a fork. Once done, remove and set aside to rest for at least 1 hour. Pull meat apart with 2 forks and serve as a sandwich with sauce.
5. Sauce: Place all sauce ingredients in 2 quart saucepan, bring to boil and continue to boil for 5 minutes. Reduce heat to simmer. Ladle sauce onto sandwich.

Penguin Bay Winery

Cowboy Baked Beans

2, 15 oz. cans pork and beans
1 can light red kidney beans
1/2 cup packed brown sugar
1/2 onion, chopped
1/2 cup BBQ sauce
1 tablespoon prepared mustard
1 teaspoon Worcestershire sauce
salt and pepper to taste
Shredded pork

Preheat oven to 350°F.

In a 9x9 inch baking dish, combine beans, brown sugar, onion, BBQ sauce, mustard, Worcestershire sauce and season with salt and pepper to taste. Stir in shredded pork. Bake at 350°F for 1 hour, or until sauce is thickened.

Wagner Vineyards

Roast Beef Slider with White Wine Horseradish Sauce

3 lb. sirloin or beef (figure on ~ 1/4 lb per slider)
1/4 cup beef rub seasoning
1/2 cup horseradish
1/2 cup mayonnaise
1/2 cup *Wagner Barrel Fermented Chardonnay*
3/4 cup Smoked Gouda Cheese
Sandwich Rolls

Beef Rub Seasoning: Combine all ingredients, reserve.

1/4 cup kosher salt
1 tbsp. crushed black pepper
2 tbsp. garlic powder
2 tbsp. paprika
1 tsp. sage
1 tbsp. sugar

Beef/Sirloin Roast:

Cover roast with beef rub seasoning (using approx 1/4 cup- use more or less as desired). On an outdoor grill, roast the beef or sirloin roast to preferred temperature, no less than 140°F. After cooking is complete, let beef/sirloin rest 7-10 minutes.

White Wine Horseradish Sauce:

In a small bowl combine mayonnaise, horseradish finely shredded smoked Gouda cheese and *Wagner Vineyards Barrel Fermented Chardonnay*.

Top sandwich rolls with beef, approximately ¼ lb. per roll, and top with sauce.

Wine Pairing:

Wagner Vineyards Barrel Fermented Chardonnay, Wagner Vineyards Reserve Chardonnay, or Wagner Vineyards un-oaked Chardonnay

Three Brothers Wineries & Estates
Pulled Pork-WarHorse Style

Ingredients:

- 1, 2 lb. pork tenderloin
- 1, 12 oz. can or bottle root beer
- 1, 18 oz. bottle your favorite barbecue sauce
- 8 hamburger buns, split and lightly toasted

Directions:

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours.

Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.