

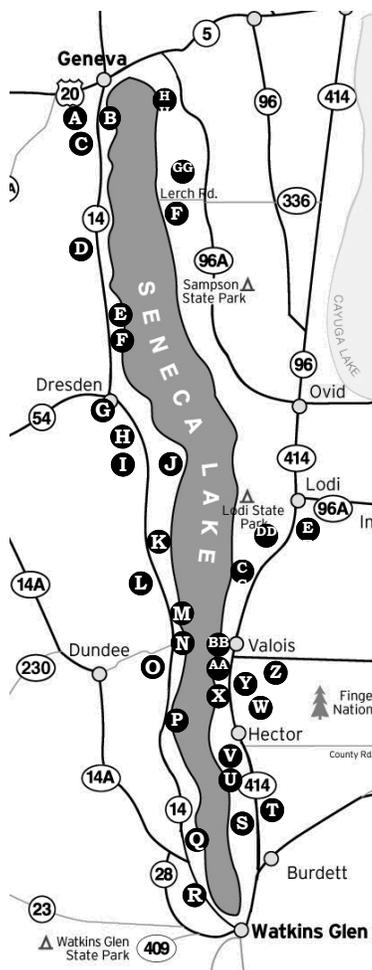


Seneca Lake Wine Trail's  
**2013 Smokin' Summer Kickoff Recipes**  
 co-sponsored with



**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, **Sweet Corn & Smoked Bacon Chowder**
- B. Belhurst Winery, **Chardonnay Bratwurst with Imported Dijon**
- C. White Springs Winery, **JAVA RUB Sicilian Citrus Barbequed Chicken Wings**
- D. Fox Run Vineyards, **Grilled Pineapple**
- E. Seneca Shore Wine Cellars, **Magical Pulled Pork with Coleslaw**
- F. Anthony Road Wine Company, **Grilled BBQ Chicken Pizza**
- G. Prejean Winery, **Cuban Pork with Black Beans & Yams**
- H. \*not participating
- I. \*not participating
- J. Miles Wine Cellars, **Smoers Galore**
- K. Villa Bellangelo, **Slow Cooker Texas Pulled Pork served over French Baguette**
- L. Fruit Yard Winery, **Chicken & Blueberry Pasta Salad**
- M. Hickory Hollow Wine Cellars, none provided in advance
- N. Glenora Wine Cellars, **Yellow Cab Sausage with Smokey Ancho Chili Sauce**
- O. Fulkerson Winery, **Barbequed Chicken Nachos**
- P. Rock Stream Vineyards, none provided in advance
- Q. Lakewood Vineyards, **Zippy Grilled Wingz**
- R. Castel Grisch Winery, **Chocolate Raspberry Strudel**
- S. Catharine Valley Winery, **Chicken Satay on a Stick**
- T. J.R. Dill Winery, **Pulled Pork with JAVA**
- U. \*not participating
- V. Chateau LaFayette Reneau, **JAVA Jelly Meatballs**
- W. Red Newt Cellars, **BBQ Pork Sliders with Rhubarb BBQ Sauce**
- X. Leidenfrost Vineyards, **Grilled Summer Kabobs**
- Y. Hazlitt 1852 Vineyards, **Grilled Chicken Drumsticks with Hazlitt's Cabernet BBQ Sauce**
- Z. Tickle Hill Winery, none provided in advance
- AA. Penguin Bay Winery, **Apple Cake**
- BB. Caywood Vineyards, non provided in advance
- CC. Wagner Vineyards, **Carolina Beef Ribs**
- DD. \*not participating
- EE. Kings Garden Vineyards, none provided in advance
- FF. Zugibe Vineyards, none provided in advance
- GG. Three Brothers Wineries, **Cheese Spread with JAVA RUB Tuscan Seaside**
- HH. Ventosa Vineyards, none provided in advance

## Ravines Wine Cellars

### Sweet Corn & Smoked Bacon Chowder

6 large ears sweet corn	1 medium onion, peeled & diced
3 tbsp. butter	1/2 cup white wine
2 cups chicken stock	1 tbsp. fresh lemon juice
1/2 lb. local double smoked bacon, diced	2 cups heavy cream
1 small sweet red pepper, seeded & diced	Salt & freshly ground pepper
2 stalks celery, diced	1/4 cup fresh flat leaf parsley, minced
1 clove garlic, minced	

Steam corn in salted water until tender for 5 minutes, cool and remove kernels from cob. Set aside. Cook bacon until soft, add next four ingredients and cook at low heat until tender. Add wine and cook at low heat until liquid is reduced by half. Add chicken stock and heavy cream, lemon, salt and pepper. Simmer on low for 30 minutes. Serve with **Ravines Chardonnay** and garnish with parsley.

## Belhurst Winery

### Wood Fired House Made Chardonnay Bratwurst with Imported Dijon

3 lb. pork butt	1 tbsp. dry mustard
2 lb. chuck roast or venison	1 tsp. cumin
2 eggs	1 tsp. sage
1 cup <b>Belhurst Chardonnay</b>	2 tsp. sugar
2 tsp. red pepper flakes	2 tsp. onion powder
1 tsp. paprika	2 tsp. garlic powder
1 tsp. black pepper	1 cup Roland Dijon Mustard (available in the Belhurst Wine & Gift Shop)
1/2 tsp. nutmeg	

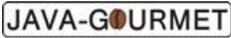
Cut meat into small cubes and run through grinder twice. Mix eggs and wine. Add dry spices to meat and mix well. Add egg mixture and fold until well blended. Let rest 6 hours. Stuff casings to the desired size, cook and serve with Dijon.

## White Springs Winery Recipes

### JAVA RUB Sicilian Citrus Barbequed Chicken Wings

#### Marinade Sauce:

1/4 cup extra virgin olive oil	2 tbsp. fresh lemon juice
1/4 cup <b>White Springs Sauvignon Blanc</b> or <b>Chardonnay Pinot Grigio</b>	2 tbsp. fresh basil
	2 tbsp. fresh oregano

1/4 oz.  Think Coffee Outside Of The Cup... **JAVA RUB Sicilian Citrus**

Prepare marinade and toss chicken wings in marinade for 2 – 4 hours in a non-metallic container.

- Preheat oven to 375°F.
- Bend wings and tuck the tips under the large joint to form a triangle.
- Season the wings on both sides with Seneca Lake Lemon Salt and fresh ground pepper.
- Set the wings in a single layer on a large roasting or baking pan. Use 2 pans as necessary.
- Bake the wings, turning once, until browned, about 30-40 minutes.
- Remove the wings from the oven.
- Serve hot or at room temperature.

## Fox Run Vineyards

### Grilled Pineapple

1 large ripe golden pineapple, peeled, cored and cut into 8 to 10 wedges  
good olive oil  
1/4 cup honey  
**Fox Run Hedonia** (white port)

Prepare a charcoal grill with a single layer of hot coals or use a gas grill. When the grill is ready, brush the pineapple wedges lightly with the Hedonia and olive oil and place them on the grill. Cook for 6 to 8 minutes per side until nicely charred and lightly colored. Remove to a serving plate and drizzle with honey.

## Seneca Shore Wine Cellars

### Magical Pulled Pork with Coleslaw

2 1/2 to 3 lb. pork sirloin roast  
1/2 tsp. salt  
1/2 tsp. black pepper  
1 tbsp. cooking oil

  
32 oz. Think Coffee Outside Of The Cup... **JAVA MOP**  
(Memphis-Style Barbeque Sauce)

Trim fat from meat. If necessary, cut meat to fit 3½ to 5 quart crockery cooker. Sprinkle meat with salt and pepper. In large skillet brown meat on all sides in hot oil. Drain off fat. Transfer meat to cooker. Add desired amount of JAVA-GOURMET JAVA MOP. Cover and cook on low-heat setting for 8 to 10 hours or on high-heat setting for 4 to 5 hours.

Transfer meat to a cutting board or serving platter. Using 2 forks, pull meat apart into shreds. To serve, if desired, line buns with coleslaw (see below). Add meat, spoon on more sauce, if desired. Serve with a glass of **Seneca Shore Red Castle**.

#### Magical Coleslaw:

1 small cabbage, shredded	1/2 cup vegetable oil
1 small onion, chopped	3 tbsp. sugar
1 carrot, shredded	1 tsp. celery seeds
1/2 cup chopped green pepper	1/2 tsp. salt
1/2 cup chopped red pepper	1/4 tsp. black pepper
1/2 cup cider vinegar	

Combine first 6 ingredients in a bowl and set aside. Combine vinegar, oil, sugar, salt and pepper in a small bowl; stir well. Add to cabbage mixture; toss gently. Cover and chill

## Anthony Road Wine Company

### Grilled BBQ Chicken Pizza

1 medium pizza shell	1/2 cup shredded mozzarella
 8 oz <small>Think Coffee Outside Of The Cup...</small> <b>JAVA MOP</b>	1/4 cup blue cheese
2 boneless grilled chicken breasts	1/4 cup caramelized onions
1/2 cup shredded cheddar cheese	1/4 cup sliced scallions

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. Place in preheated 370°F oven and bake for about 20 minutes. Sprinkle with scallions and enjoy!

## Prejean Winery

### Cuban Pork with Black Beans and Yams

1 pork loin  
2, 14 oz. cans black beans, drained  
1, 26 oz. can of yams  
1 tbsp. OJ concentrate

4 to 5 drops of hot sauce

**JAVA-GOURMET**

Think Coffee Outside Of The Cup... **JAVA RUB Sicilian Citrus**

Rub the pork loin with the citrus rub. Place pork loin in pan. Add black beans, yams, OJ and hot sauce. Cover and place in 350°F oven. Cook until done, about 45 minutes. Slice and serve.

## Miles Wine Cellars

### Smores Galore

20 large graham crackers  
10.5 oz. mini marshmallows  
1/2 cup walnuts, finely chopped  
1/2 cup coconut, shredded

1/2 cup maraschino cherries, chopped  
2 cups chocolate chips  
1/2 cup of **Miles Call Me A Cab** wine

Layer the bottom of a 13x9" pan with half of the graham crackers. On the crackers, layer marshmallows, walnuts, coconut and cherries. Melt chocolate chips and wine in microwave until just melted. Stir to smooth and pour over top. Top with remaining graham crackers. Cover with foil and bake at 350°F for 30 minutes or until marshmallows are melted.

Cut into squares and serve warm with chilled **Miles Call Me A Cab** wine. This recipe can be done in a metal pan and placed on the grill.

## Villa Bellangelo

### Slow Cooker Texas Pulled Pork Served over French Baguette

1 tsp. vegetable oil  
1, 4 lb. pork shoulder roast  
1 cup barbecue sauce  
1/2 cup apple cider vinegar  
1/2 cup chicken broth  
1/4 cup light brown sugar  
1 tbsp. prepared yellow mustard

1 tbsp. Worcestershire sauce  
1 tbsp. chili powder  
1 extra large onion, chopped  
2 large cloves garlic, crushed  
1 1/2 tsp. dried thyme  
1 French baguette, sliced  
2 tbsp. butter, or as needed

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar and chicken broth. Stir in brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic and thyme. Cover and cook on high until the roast shreds easily with a fork, 5 to 6 hours.

Remove the roast from the slow cooker and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

## Fruit Yard Winery

### Chicken & Blueberry Pasta Salad

1 lb. boneless, skinless chicken breast

**JAVA-GOURMET**

Think Coffee Outside Of The Cup... **JAVA RUB Sicilian Citrus**

8 oz. whole wheat fusilli

3 tbsp. extra-virgin olive oil

1 large shallot, thinly sliced

1/3 cup reduced-sodium chicken broth

1/3 cup crumbled feta cheese

3 tbsp. lime juice

1 cup fresh blueberries

1 tbsp. chopped fresh thyme

1 tsp. freshly grated lime zest

1/4 tsp. salt

- Rub chicken with JAVA-GOURMET JAVA RUB Sicilian Citrus. Place chicken in lightly oiled pan or grill the chicken until done and no pink remains (10–12 minutes). Transfer to cutting board to cool. Shred into bite size strips.
- Bring large pot of water to a boil. Cook pasta until just tender (about 9 minutes), drain, place in large bowl.
- Place oil and shallot in a small skillet and cook over medium-low heat, stirring occasionally, until softened and just beginning to brown (2–5 minutes) Add broth, feta and lime juice and cook, stirring occasionally until the feta begins to melt (1 – 2 minutes)
- Add the chicken to the bowl with the pasta. Add the dressing, blueberries, thyme, lime zest and salt. Toss to combine.

## Glenora Wine Cellars

### Yellow Cab Sausage with Smokey Ancho Chili Sauce

4 grilled yellow cab sausage

#### Ancho chili sauce:

1 oz. olive oil

1 roasted garlic

1/4 lb. onion

4 oz. rehydrated ancho chilies

1 oz. tomato paste

1/4 lb. roasted red peppers

1 cup chicken stock

1 tsp. ground cumin

1/8 tsp. cayenne pepper

**JAVA-GOURMET**

1 tsp. Think Coffee Outside Of The Cup... **JAVA MOP**

In a small pan add the olive oil, garlic and onions together for 5 minutes. Next add the remainder of ingredients and simmer for 10 minutes then place in blender and puree.

## Fulkerson Winery

### Barbequed Chicken Nachos

8 cups corn tortilla chips

3 cups cut-up cooked chicken (substitute ground beef for chicken, if desired)

**JAVA-GOURMET**

1 1/2 cups Think Coffee Outside Of The Cup... **JAVA MOP**

2, 15 oz. cans chili beans in sauce, undrained

2, 2-1/4 oz. cans sliced olives, drained

2 large tomatoes, chopped (equivalent of 2 cups)

6 cups (24 oz.) shredded Colby-Monterey Jack cheese

- Heat coals or gas grill. Spray two 30 x 18-inch pieces of heavy-duty aluminum foil with cooking spray.
- Spread tortilla chips on center of each foil piece. Mix chicken and barbeque sauce. Spoon chili beans, chicken mixture, olives, tomatoes and cheese on top of tortilla chips.
- Wrap foil securely around tortilla chips. Cover and grill foil packets, seam sides up, 4 to 6 inches from medium heat for 8 to 10 minutes or until cheese is melted.
- You can easily add other ingredients to suit your tastes including lettuce, black beans, sour cream, etc.

Enjoy with a glass of **William Vigne Juicy Sweet Riesling**.

## Lakewood Vineyards

### Zippy Grilled Wingz

4 lb. fresh chicken wings

1/2 cup canola oil

**JAVA-GOURMET**

2 tbs. Think Coffee Outside Of The Cup... **JAVA RUB Shanghai Six Spice**

1/2 cup **Lakewood Vineyards Catawba**

1, 12oz. bottle Chef William Creations Chipotle Brew-B-Que Sauce

- Preheat oven to 275°F.
- Combine canola oil and Shanghai Six Spice and wine in a large bowl. Toss wings in seasoned oil and wine. Marinate for an hour to overnight. Bake on cookie sheets (with edges) for two hours. This step can be done a day ahead so that “Wingz” are ready to grill when you are!
- Move to grill and brush with Brew-B-Que Sauce as you grill. Finally, place the grilled “Wingz” in a large bowl and toss with more Brew-B-Que Sauce....serve hot with a chilled glass of **Lakewood Vineyards Catawba**!

## Castel Grisch Winery

### Chocolate Raspberry Strudel

1 pastry sheet  
1 egg, beaten  
1 tbsp. water  
1/2 cups raspberry chocolate chips

2 tbsp. milk  
1 tbsp. butter  
  
2/3 cup Think Coffee Outside Of The Cup... **JAVA SPRINKLES**

- 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 16x12-inch rectangle. Spread chocolate mixture evenly on pastry to within 1½-inches from edges. Starting at long 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.
- Best paired with *Castel Grisch Winery Rosé of Chancellor*.

## Catharine Valley Winery

### Chicken Satay on a stick

Boneless chicken pieces cut up

Secret chicken satay sauce

- Marinade chicken pieces in satay sauce for 24 hours.
- Put chicken pieces on skewer sticks and grill over medium heat until cooked through.
- Serve and Enjoy!

## J.R. Dill Winery

### Pulled Pork with JAVA

4 lb. pork shoulder  
  
Think Coffee Outside Of The Cup... **JAVA GRIND**

1/2 cup brewed coffee  
  
1 cup Think Coffee Outside Of The Cup... **JAVA MOP**

- Cover pork should with JAVA GRIND and brown on all sides. Place pork shoulder in slow cooker with 1/4 cup brewed coffee and 1/4 cup JAVA MOP. Cook on low for 4-6 hours until meat falls off the bone. Remove the pork and discard the liquid. Pull the pork into shredded chunks.
- Place the pork back into slow cooker with other 1/4 cup brewed coffee and the remaining JAVA MOP. Cook on low till heated through and serve.

## Chateau LaFayette Reneau

### JAVA Jelly Meatballs

1 1/2 lbs. cooked, frozen meatballs  
  
1 cup Think Coffee Outside Of The Cup... **JAVA MOP**  
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 at 350°F until meatballs are hot and sauce has thickened - about 40 minutes.

## Red Newt Cellars

### BBQ Pork Sliders - (Rhubarb BBQ Sauce)

1 onion, diced	1 qt. diced tomatoes
3 to 4 rhubarb stalks, diced	2 cups brown sugar
2 garlic cloves, minced	flake salt
1 cup Verjooz	2 lbs. braised pork shoulder, pulled
1 tbsp. dried chilis	slider buns/sliver dollar rolls

In a large saucepan, cook the onions, rhubarb, garlic, Verjooz, chilis, tomatoes, sugar and salt in medium heat until it is thick and the onions are soft, about 1 hour. Puree until smooth. Mix the BBQ sauce with the pulled port and serve on slider buns.

## Leidenfrost Vineyards

### Grilled Summer Kabobs

Bamboo kabob skewers  
Boneless chicken breast, cubed  
Assorted cut raw vegetables. We like, cherry tomatoes, mushrooms, eggplant, yellow squash, onions and bell peppers... but whatever you fancy!

Plus for the marinade:



1/2 cup Think Coffee Outside Of The Cup... **JAVA SOAK**, gourmet marinade  
1/4 cup dry white wine - we use our **Reserve Chardonnay**  
1 tbsp. honey  
salt and pepper

Preparation for the Marinade: Combine in a jar and vigorously shake all ingredients until well blended. Note that the ingredients will separate if left unattended so you will need to re-shake the mixture every once in a while before applying to veggies when grilling.

For the Kabob assembly:

- Soak skewers in water 1 hour to avoid burning.
- Thread pre-cut or sliced vegetables and chicken onto skewers.
- Preheat grill to 350-400°F (medium-high).
- Brush veggies with marinade and grill when ready. Your goal is to achieve tender, slightly charred vegetables.
- Remove from grill, allow to cool and serve on or off the skewer.

We love to serve our fresh Kabobs with a glass of **Leidenfrost Vineyards Rhapsody or Cayuga White!!**

## Hazlitt 1852 Vineyards

### Grilled Chicken Drumsticks with Hazlitt's World Famous Cabernet BBQ Sauce

**BBQ Sauce:** In a saucepan on the stove, over low heat, start with the 2 cans of tomato sauce and add each ingredient, start minimally, let simmer, taste and add more as needed. Bubble gently and stir frequently until the desired consistency and balance is achieved.

2, 8 oz. cans tomato sauce	2 tbsp. molasses or honey
2 garlic cloves, crushed	1 tbsp. Worcestershire
1/4 cup diced onion	crushed red pepper flakes
2 tbsp. ground mustard	cayenne pepper
1/4 cup cider vinegar	fresh basil, chopped
1/4 cup <b>Hazlitt Cabernet Sauvignon</b>	Salt and pepper to taste
2 tbsp. brown sugar	

Grilled Chicken:

- Rinse chicken drummies with cold water and pat dry.
- Melt butter and spread evenly over chicken. Season chicken with salt, pepper, paprika and lemon pepper.
- Heat grill to 350°F add chicken and cover (or close lid). To brown skin, let cook for 5 minutes, turn over, and cook another 5 minutes.
- Brush drummies with BBQ sauce and cover. Cook for roughly 25 more minutes, turning and brushing more BBQ sauce on every 5-7 minutes. Remove when chicken is cooked all the way through, to an internal temperature of 170°F.

## Penguin Bay Winery

### Apple Cake

1 pkg. spice cake mix	1 tbsp. butter
3 eggs	1 tsp. cinnamon
1 can apple pie filling	 <b>JAVA RUB Fruit, Dessert &amp; More</b>
3/4 cup packed brown sugar	1/2 tsp. <small>Think Coffee Outside Of The Cup...</small>
1 tbsp. all purpose flour	1 cup chopped
walnuts	

Preheat oven to 350°F. Grease and flour a 9x13-inch baking pan. In a large bowl mix together the cake mix, eggs and apple pie filling. Pour into the prepared pan. Combine brown sugar, flour, butter, cinnamon, JAVA RUB Fruit, Dessert and More walnuts. Sprinkle over top of the batter. Bake for 35-40 minutes or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

## Wagner Vineyards

### Carolina Beef Ribs

5 lb. beef ribs	1 tsp. salt
1 cup cider vinegar	1 tsp. black pepper
1/2 cup brown sugar	6 oz. Wagner Valley Brewery Grace House Honey Wheat
1/4 cup brown mustard	

On open grill slow cook beef ribs till tender. For the Carolina BBQ sauce, combine all ingredients in a bowl and baste meat till done. Turn meat several times and serve with side of sauce or pull meat and serve on roll with Wagner Honey Wheat Beer.

**Three Brothers Wineries & Estates**

**Cheese Spread featuring JAVA RUB Tuscan Seaside**

8 oz. cream cheese, softened

1/4 cup butter, softened

3/4 tsp.  **JAVA RUB Tuscan Seaside**

1 clove garlic, pressed

1 1/2 tsp. finely minced fresh parsley

1 tsp. red wine vinegar

1/4 tsp. Worcestershire sauce

Place cream cheese and butter in food processor and beat until smooth and fluffy. Add remaining ingredients and beat until well combined. Pack mixture into airtight containers and allow to rest for at least 12 hours in the refrigerator before serving.

If kept in an airtight container, this can be stored for up to one month in the refrigerator. Do not freeze.