



## Seneca Lake Wine Trail's 2012 Spring Wine & Cheese Recipes



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We welcome you to the Seneca Lake Wine Trail and this year's Spring Wine & Cheese weekend event! The Seneca Lake wine district is one of the finest in America. With thirty two member wineries in 2012, 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.*

McCadam Cheese—voted “America’s Best Cheese” at the 2007 U.S. Cheese Championships—has a proud heritage of cheese making dating from 1876. McCadam, in Chateaugay, NY, shares top honors with its sister brand, Cabot of Vermont, which has twice been named “World’s Best Cheddar.” McCadam and Cabot are part of the Northeast's leading dairy cooperative which is owned by 1200 dairy farm families throughout New England and New York. More than half of the dairy farmer owners are from New York State. Whether you purchase McCadam or Cabot cheese, you are supporting local dairy farmers and enjoying the best cheese on the planet.

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](#) - Chipotle Cheddar Cheeseburger Chowder
- [White Springs Winery](#) - recipe not provided in advance
- [Fox Run Vineyards](#) - New York Cheddar Bisque
- [Seneca Shore Wine Cellars](#) - Magical Cheesy Apple Crisp
- [Anthony Road Wine Company](#) - Three-Cheese Pasta Gratin with Almond Crust
- [Prejean Winery](#) - Cheesy Potato Casserole
- [Torrey Ridge Winery](#) - Pork & Broccoli Cheese Delight
- [Earle Estates Winery & Meadery](#) - Sundried Tomato Ravioli
- [Miles Wine Cellars](#) - Fresh Spinach and Veggies Dip
- [Fruit Yard Winery](#) - Cheese Soup
- [Hickory Hollow Wine Cellars](#) - Crock Pot Cheesy Bacon Dip
- [Glenora Wine Cellars](#) - Orecchiette with Italian Sausage, broccoli Rabe and Muenster Cheese
- [Fulkerson Winery](#) - Cabot Extra Sharp Cheddar & Berry Pecan Tarts
- [Rock Stream Vineyards](#) - Easy Cheese Bread
- [Lakewood Vineyards](#) - Tapenade Cheddar Crostini
- [Castel Grisch Winery](#) - Adirondack Mushroom Shallot Quiche
- [Catharine Valley Winery](#) - Cheesy Quesadillas with Tomato Basil Salsa
- [J.R. Dill Winery](#) - Cheesy Spinach Bites
- [Atwater Estate Vineyards](#) - Grilled Cheese and Asparagus Panini
- [Chateau LaFayette Reneau](#) - Smoked Cheese Bread
- [Red Newt Cellars](#) - Cheddar Bacon Scones
- [Leidenfrost Vineyards](#) - Cheddar and Chive Scones
- [Hazlitt 1852 Vineyards](#) - Cheeseburger Soup
- [Tickle Hill Winery](#) - Buffalo Chicken Pasta Salad
- [Penguin Bay Winery](#) - Chipotle Mac and Cheese
- [Caywood Vineyards](#) - Sherry Cheddar
- [Wagner Vineyards](#) - Chicken Medallions with Peppered White Wine Cheese Sauce
- [Lamoreaux Landing Wine Cellars](#) - Pepper Jack Biscuits
- [Kings Garden Vineyards](#) - recipe not provided in advance
- [Zugibe Vineyards](#) - recipe not provided in advance
- [Three Brothers Wineries & Estates](#) - Sultry Smoked Mac and Cheese with a Bark
- [Ventosa Vineyards](#) - Baked Macaroni and Cheese



Belhurst Estate Winery  
Chipotle Cheddar Cheeseburger Chowder

.5 pounds ground beef or turkey  
¾ cup chopped onion  
4 tbsp. butter divided  
2 tbsp. minced garlic  
1 cup diced carrots  
1 cup diced celery  
1 tsp. fresh chopped parsley  
3 cups chicken broth  
4 cups diced potatoes  
¼ cup flour  
1½ cups milk  
2 cups *Cabot Chipotle Cheddar*  
¼ cup sour cream  
¼ cup ketchup  
¼ cup Dijon  
¼ cup pickle relish  
shaved lettuce garnish optional

- Brown meat and drain.
- Add 1 tbsp. butter and sauté vegetable a couple of minutes.
- Add broth, beef and potatoes.
- Melt remaining butter and add flour, mix well.
- Bring to a boil and thicken with flour mixture.
- Slowly add remaining ingredients and simmer until all is melted and smooth.
- Garnish with lettuce.

Fox Run Vineyards  
New York Cheddar Bisque

1½ cups peeled potatoes cut into ½ inch dices  
2 cups chicken stock  
¼ cup (½ stick) unsalted butter  
1 cup finely chopped onions  
3 tbsp. unbleached all-purpose flour  
1½ cups milk  
2 tsp. Dijon mustard  
1½ cups grated *Cabot Extra-sharp Cheddar Cheese*  
salt and freshly ground pepper to taste  
pinch of cayenne pepper

Combine the potatoes and stock in a medium-size saucepan. Cover, bring to a simmer, and let simmer until the potatoes are tender, 8 to 10 minutes. Remove from the heat.

Meanwhile, melt the butter in a large saucepan over moderately low heat. Add the onions and cook, stirring, until translucent, 6 to 8 minutes. Add the flour and cook, stirring, for 1 minute. Add the potatoes and stock and continue to cook over moderate heat, stirring, until thickened.

Stir the milk into the soup. Heat, stirring, for 7 to 8 minutes, then take off the heat and stir in the mustard and cheese, about half at a time. Season to taste with the salt, black pepper and cayenne pepper. Serve piping hot.

Makes 4 to 5 servings.

Seneca Shore Wine Cellars  
**Magical Cheesy Apple Crisp**

3¼ quarts apples (about 10 medium), peeled and sliced  
¼ cup of *Seneca Shore Wine Cellars Forbidden Apple Wine*  
¼ cup of water  
2 cups brown sugar  
2 cups oatmeal  
1 1/3 cups of flour  
½ tbsp. of cinnamon  
1 1/3 cup butter  
2 cups of *Cabot Sharp Cheddar Cheese or Extra-sharp Cheddar Cheese*

Arrange apples in a greased 13 X 9 inch baking dish. Combine water and wine; sprinkle over apples. Sprinkle cheese over apples. Combine the flour, sugar, cinnamon and oatmeal; cut in butter until crumbly. Spread over apples.

Bake at 350°F for 30-35 minutes or until apples are tender and topping is crisp.

Serve with a glass of *Seneca Shore Wine Cellars Forbidden Apple Wine*.

Anthony Road Wine Company  
**Three-Cheese Pasta Gratin with Almond Crust**  
Recipe adapted from *Gourmet Magazine*

Ingredients:

3 tbsp. butter  
1 garlic clove, pressed  
3 tbsp. all purpose flour  
3 cups hot whole milk  
1 cup *Anthony Road Devonian White* (or dry white wine)  
10 oz. *Cabot Sharp Cheddar Cheese*, grated (about 3 cups)  
8 oz. *McCadam Pepper Jack Cheese*, grated (about 2 ½ cups)  
1 2/3 cups lightly packed grated parmesan  
1 tsp. hot pepper sauce  
½ cup whole almonds  
¼ cup fine dry breadcrumbs  
1 pound short tube-shaped pasta (such as cavatappi or macaroni)

Melt butter in heavy medium saucepan over medium heat. Add garlic; sauté until fragrant, about 1 minute. Add flour; stir 3 minutes. Whisk in hot milk & wine. Bring to simmer, stirring. Cover partially; simmer until sauce thickens slightly, stirring occasionally, about 8 minutes. Remove from heat.

Add cheddar and pepper jack cheeses, 1 1/3 cups parmesan and hot pepper sauce. Whisk until sauce is smooth. Season with salt and pepper.

Preheat oven to 400°F. Generously butter bottom and sides of 13x9" baking dish.

Blend 1/3 cup parmesan, almonds and breadcrumbs in processor until nuts are coarsely ground. Add ½ cup almond mixture to prepared dish. Tilt dish to coat bottom and sides. Return any loose almond mixture to the processor.

Cook pasta as directed. Drain well. Return pasta to pot. Add sauce; stir to coat. Transfer to prepared dish. Sprinkle remaining almond mixture over. Bake until almond mixture is golden and crunchy and sauce bubbles, about 30 minutes.

Enjoy with a glass of *Anthony Road Semi-Sweet Riesling*!

Prejean Winery  
**Cheesy Potato Casserole**

Ingredients:

Canola oil cooking spray  
2 pounds red potatoes, diced  
1 cup low-fat milk  
2 tbsp. cornstarch  
8 oz. *McCadam Adirondack Cheddar Cheese*, shredded (about 2 cups)  
1 cup nonfat Greek yogurt  
1 medium onion, chopped  
½ tsp. plus a pinch of salt, divided  
½ tsp. freshly ground pepper  
2 cups crushed unsweetened corn flakes

1. Preheat oven to 350°F. Coat a 9x13" (or similar-size) baking dish with cooking spray.
2. Place potatoes in a large pot, add water to cover and bring to a boil. Immediately drain and rinse with cold water; drain well. Return to the pot.
3. Meanwhile, whisk milk and cornstarch in a large saucepan. Bring to a boil over medium-high heat, whisking often until bubbling and thickened enough to coat the back of a spoon, 2 to 4 minutes total. Remove from the heat and stir in cheddar, yogurt, onion, ½ tsp. salt and pepper until combined. Pour the sauce over the potatoes and mix well. Spread evenly in the prepared pan.
4. Sprinkle the casserole with corn flakes. Using short bursts coat the corn flakes with cooking spray; sprinkle with the remaining pinch of salt. Bake until browned and bubbling at the edges, about 1 hour. Let cool for 20 minutes before serving.

Makes: 10 servings

To make ahead: Prepare through Step 3; cover and refrigerate for up to 1 day. Let the casserole stand at room temperature while preheating the oven. Proceed with Step 4.

Torrey Ridge Winery  
**Pork & Broccoli Cheese Delight**

1, 1-2 lb. Small port loin tender  
2 cups broccoli florets  
2, 26 oz. cans cream of mushroom soup  
2 cups milk  
2 cups *McCadam Adirondack Cheddar Cheese*  
1-3 cups minute rice  
3-4 tbsp. butter  
pepper

Bake pork loin in covered casserole dish with small amount of water at 350°F for 1-2 hour or until very tender.

After cooling shred pork into small pieces, placing in large oven casserole dish. Add soup, milk, broccoli and desired amount of rice, butter and pepper. Bake covered 45 minutes at 350°F.

Remove from oven long enough to stir in 3/4 the cheese and return to oven for 15 minutes.

Pull out, uncover and sprinkle remaining cheese on top. Put back in oven uncovered for 5 minutes to melt top cheese. Remove and serve.

Pair with your favorite Torrey Ridge wine.

Earle Estates Winery & Meadery  
**Sundried Tomato Ravioli**

1 lb. ravioli  
1 lb. ground beef  
1 tbsp. garlic powder  
10 oz. diced onions  
10 oz. green peppers  
1-2 tbsp. Italian seasoning  
1-2 tsp. basil  
1-2 tsp. thyme  
1-2 tbsp. Worchester sauce  
1, 67 oz. jar Prego traditional spaghetti sauce  
2 cups *Cabot Sundried Tomato Basil Cheddar Cheese*

- To make sauce cook ground beef over medium heat with peppers, onions and seasonings until done. Drain off any excess grease.
- Stir in Prego and Worchester and simmer on low to medium heat.
- While sauce is cooking prepare ravioli according to package directions & drain.
- Combine sauce and ravioli in large oven pan and gently stir in 3/4 of cheese.
- Bake at 350°F for 30-45 minutes covered or until bubbly.
- Remove and serve with remaining cheese sprinkle on top.

Pair with *Earle Estates Cardinal Red, Honey Mead or Blueberry Bounty*.

Miles Wine Cellars  
**Fresh Spinach and Veggie Dip**

2 cups sour cream  
2 cups mayonnaise  
2 cups *McCadam Adirondack Cheddar Cheese*, shredded  
2 tbsp. *Miles Wine Cellars Long Weekend*  
1 tbsp. basil, dried  
1 tsp. garlic powder  
1 tsp. salt  
¼ tsp. black pepper

Mix all above ingredients until smooth. Fold in the following;

1, 9 oz. bag of fresh spinach, chopped  
1 cup onion, chopped fine  
1 cup red bell pepper, chopped fine  
1 cup carrot, shredded fine

Serve hot or cold with crackers, pita chips or crusty bread with a chilled glass of *Miles Wine Cellars Long Weekend*.

Also great served warm over pasta or as an omelet filling.

Fruit Yard Winery  
**Cheese Soup**

1½ cups diced carrots  
1½ cups diced onions  
1½ cups diced celery  
2 garlic cloves, minced  
1 tsp. hot pepper sauce  
1/8 tsp. cayenne pepper  
½ tsp. salt  
¼ tsp. black pepper  
3 cups chicken broth (vegetarian may use vegetable stock)  
2 cups beer  
1/3 cup butter  
1/3 cup flour  
4 cups milk or 4 cups half-and-half  
6 cups shredded *Cabot Extra Sharp Cheddar Cheese*  
or you can try using *Sundried Tomato Basil* or *Chipotle Cheddar*!  
1 tbsp. Dijon mustard  
2 tsp. Worcestershire sauce  
1 tsp. dry mustard

Directions:

1. In a large saucepan over medium heat, stir together carrots, onion, celery and garlic. Stir in hot pepper sauce, cayenne pepper, salt and pepper. Pour in chicken broth and beer; simmer until vegetables are tender, about 12 minutes. Remove from heat.
2. Meanwhile, heat butter in a large soup pot over medium-high heat. Stir in flour with a wire whisk; cook, stirring until the flour is light brown, about 3 or 4 minutes. Gradually stir in milk, whisking to prevent scorching, until thickened. Remove from heat, and gradually stir in cheese. Keep warm.
3. Stir beer mixture into cheese mixture. Stir in Dijon mustard, Worcestershire sauce, and dry mustard. Adjust for hot pepper sauce. Bring to a simmer, and cook 10 minutes. Serve topped with popcorn.

Hickory Hollow Wince Cellars  
**Crock Pot Cheesy Bacon Dip**

Ingredients:

16 slices bacon (about 12 oz.) diced, fried and well drained  
16 oz. cream cheese, cubed, room temperature  
4 cups shredded *Cabot Extra Sharp Cheddar Cheese*  
1 cup half-and-half  
2 tsp. Worcestershire sauce  
1 tsp. dried minced onion  
½ tsp. dry mustard  
½ tsp. salt  
dash of hot sauce

Put all ingredients in the slow cooker; cover and cook on low, stirring occasionally, for about 1-2 hours, until cheese is melted and mixture is hot. Taste and adjust seasonings, add bacon and keep on low to serve. Serve with cubed or sliced French bread or with other dippers.

Glenora Wine Cellars  
**Orecchiette with Italian Sausage, Broccoli Rabe and Muenster Cheese**

2 lbs. broccoli rabe, cleaned and blanched  
10 oz. olive oil  
1 onion, small dice  
8 oz. tomato paste  
1 lb. Italian sausage, take out of casing and crumble  
2 lbs. pasta, cooked  
2 garlic cloves, sliced  
¼ tsp. red pepper flakes  
4 oz. *Glenora Chardonnay* wine  
2 oz. chopped parsley  
2 oz. basil finely sliced  
2 oz. chopped oregano  
2 oz. chopped chives  
5 oz. grated *McCadam Muenster Cheese*

Method:

- In a large sauté pan, heat the olive oil and sweat the onions over medium heat for about five minutes.
- Next add sausage to pan, tomato paste, garlic, pepper flakes cook for about 3 minutes then deglaze with *Glenora Chardonnay* wine.
- Now add the pasta, broccoli rabe and remainder of herbs.
- Cover and cook for about five minutes or until everything is heated through.
- Top pasta dish off with desired cheese and serve.

Yield: 8 servings

Fulkerson Winery  
**Cabot Extra Sharp Cheddar & Berry Pecan Tarts**

Adapted from an original Cabot Recipe

8 oz. *Cabot Extra Sharp Cheddar Cheese*, diced (about 2 cups)  
1 cup half-and-half  
1 large egg, lightly beaten  
¼ tsp. ground cinnamon  
¼ tsp. grated nutmeg  
¼ tsp. salt  
2 sheets puff pastry, thawed  
1 cup frozen raspberries, thawed  
1 cup frozen blueberries, thawed  
½ cup chopped pecans  
12-cup silicon or Teflon-coated muffin pan

1. Preheat oven to 350°F.
2. Cut cheese into a small dice, set aside.
3. In mixing bowl, combine half-and-half, egg, cinnamon, nutmeg, and salt.
4. On work surface, spread out 1 sheet puff pastry. Cut into thirds along fold lines. Cut each strip crosswise into 3 squares, for 9 squares total.
5. Cut fourth strip from second pastry sheet and cut into 3 more squares. (Reserve remaining pastry for another use.)
6. Press one pastry square down into each muffin cup. Fill each to top with some of the cheese, raspberries, blueberries and pecans.
7. Ladle some of the half-and-half mixture into each tart, but do not fill past top of pastry.
8. Bake for 15 to 20 minutes, or until pastry is golden and cream mixture is set.

Serves 12

Enjoy with a glass of *Fulkerson Riesling*!

Rock Stream Vineyards

**Easy Cheese Bread**

2 cups shredded *Cabot Extra Sharp Cheddar Cheese*

French bread or baguette - or any bread you choose

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

1 tbsp. Hidden Valley Ranch dressing mix (powder)

1 tbsp. *Rock Stream Riesling* or *Chardonnay*

- Combine cheese, mayonnaise and ranch dressing mix powder.
- Slice bread, spread with cheese mix.
- Broil for about 3 minutes or until tops are golden and bubbly in 350°F oven.
- Enjoy! They go fast.

Lakewood Vineyards  
**Tapenade Cheddar Crostinis**

Tapenade:

2 anchovy fillets  
4 garlic cloves, thinly sliced  
finely grated zest of 2 lemons  
1 tsp. freshly ground pepper  
1 cup pitted green olives  
1/3 cup extra-virgin olive oil

Non-stick cooking spray  
8 oz. *Cabot Sharp Cheddar Cheese*, thinly sliced  
1 baguette, sliced into 1/4" pieces

Preheat oven to 400°F. Spray a cookie sheet with non-stick cooking spray.

*For the Tapenade:* In a food processor, combine the anchovies, garlic, lemon zest, and pepper then pulse until finely chopped. Add the olives and pulse until finely chopped. With the machine on, add the olive oil and process to a coarse paste.

Top sliced baguette with Tapenade and a thin slice of sharp cheddar cheese. Bake a single layer per cookie sheet in the preheated oven for about 7 minutes or until the cheese is melty! This is an excellent easy-to-eat appetizer paired with *Lakewood Vineyards Long Stem White!*

Castel Grisch Winery  
**Adirondack Mushroom Shallot Quiche**

INGREDIENTS:

1 unbaked 9-inch pie shell  
1½ tbsp. unsalted butter  
1/3 cup chopped shallots  
½ lb. mushrooms, cut into ¼-inch slices  
5 tsp. thyme, divided  
16 oz. *McCadam Adirondack Cheddar Cheese*, finely shredded  
2 green onions, white and pale green parts only, thinly sliced  
1½ cups heavy cream  
3 eggs  
¼ tsp. salt  
¼ teaspoon white pepper

PREPARATION:

Melt butter in large nonstick skillet over medium heat. Add shallots; sauté until soft, about 2 minutes. Add mushrooms; sprinkle with salt and pepper. Increase heat to high and sauté until liquid is absorbed and mushrooms are tender, about 8 minutes. Sprinkle with 2½ teaspoons thyme and cook 1 minute. Transfer mixture to plate. Cool mushrooms completely.

Preheat oven to 350°F. Place crust in pan on baking sheet. Sprinkle with remaining 2½ teaspoons thyme. Drain mushrooms, if needed. Scatter mushrooms over thyme and top with cheese.

Beat eggs, cream, salt, and pepper. Pour into the pie shell over cheese and mushrooms. Bake at 350°F for 55 minutes.

WINE ACCOMPANIMENT:

*Castel Grisch Winery, Chablis Grand Cru*

Catharine Valley Winery  
**Cheesy Quesadillas with Tomato Basil Salsa**

Ingredients:

4, 6-inch flour tortillas

1/2 cup salsa

2/3 cup shredded cheddar cheese & pepper jack cheese

Directions: Place two tortillas on a greased baking sheet. Top each with salsa, cheese and remaining tortillas. Broil 4 in. from the heat for 3 minutes on each side or until golden brown. Cut into wedges.

J.R. Dill Winery  
**Cheesy Spinach Bites**

Ingredients:

4 tbsp. butter

3 eggs

1 cup flour

1 cup milk

1 tsp. salt

1 tsp. baking powder

1 tsp. nutmeg

1 tsp. butter

1 tsp. garlic powder

1 lb. *McCadam Pepper Jack* or *Cabot Extra Sharp Cheddar Cheese*, grated

2 cups frozen spinach, chopped and cooked

Directions:

In 9x13-inch pan, melt 4 tbsp. butter in a bowl, beat eggs and add flour, milk, salt, baking powder, nutmeg and garlic powder. Fold in cheese and spinach to that mixture. Pour batter over melted butter in pan and spread out.

Bake at 350°F for 35 minutes. Cool 45 minutes. Take 1 tsp. melted butter and brush over top, then cut into pieces.

Atwater Estate Vineyards  
**Grilled Cheese and Asparagus Panini**

Inspired by *Food & Wine* article “Best Wines for Grilled Cheese” January 9th, 2012  
Ray Isle (@islewine on Twitter) is *Food & Wine*'s executive wine editor

One loaf *Wegmans* Pain de Campagne bread, sliced  
8 oz. block of *Cabot Extra Sharp Cheddar Cheese*, shredded  
¾ lb. of young asparagus stems, steamed  
½ head of roasted garlic  
1 stick unsalted butter, softened  
black pepper to taste  
½ lemon

In a small bowl, cream together butter, garlic and pepper. Spread on butter on sliced bread; assemble sandwiches with cheese, asparagus and lemon sprinkle. Grill on Panini maker or flat grill with a weight on top of the sandwich. A tea kettle with water in it works.

Enjoy with a glass of chilled *Atwater Pinot Gris*.

Chateau LaFayette Reneau  
**Smoke Cheese Bread**

2 sticks unsalted butter at room temperature  
3-6 anchovy fillets, more or less to taste  
1 tsp. dried oregano  
1 tbsp. *Chateau LaFayette Reneau Chardonnay* or *Seyval-Chardonnay*  
4 oz. shredded *Cabot Sharp Cheddar Cheese*  
4 oz. shredded *McCadam Muenster Cheese*  
thick-sliced country bread or Italian bread  
grape chips for smoker\*

Fire up smoker and add a liberal amount of grape chips for best flavor.

Combine first four ingredients in blender or food processor for sixty seconds or until well blended. Spread thin layer on bread slices. Top each bread slice with sharp and muenster cheese and arrange on a foil-lined baking sheet. Place in preheated smoker, close lid and smoke for 5-7 minutes or until melted. Serve immediately.

Enjoy!

\*Note: This recipe is greatly enhanced when using a smoker and great for campfires as well. To substitute for smoker, place prepared bread slices under broiler 2-3 minutes until melted or place on charcoal/gas grill and cover with lid until melted. Mixture lasts in refrigerator for three weeks and freezes well.

Red Newt Cellars  
**Cheddar Bacon Scones**

1½ sticks of butter  
1 tsp. salt  
1 tbsp. sugar  
3 cups all purpose flour  
2 tbsp. fresh herbs, rough chopped  
2 tbsp. baking powder  
4 strips cooked bacon  
½ cup cheddar cheese, diced small  
1 cup buttermilk

Fresh herbs can be any of the following: thyme, chives, sage, rosemary, parsley  
Use half the quantity if using dry herbs.

- In a large bowl combine the butter, salt, sugar, flour, herbs and baking powder.
- Cut in the butter with a fork or pastry cutter until the size of peas.
- Add the bacon and cheese and toss together to mix evenly.
- In a small bowl, whisk the eggs and buttermilk until combined.
- Add the egg mixture to the dry ingredients and mix with fork or hands.
- Scoop two inch balls onto a parchment lined baking sheet 1-2 inches apart.
- Bake at 375°F, 14-16 minutes or until golden brown.

Leidenfrost Vineyards  
**Cheddar and Chive Scones**

Ingredients:

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 2 teaspoons salt
- ½ cup finely chopped fresh chives
- 5 oz. *Cabot Extra Sharp Cheddar Cheese*, coarsely grated (1½ cups)
- 2 cups heavy cream
- 1 stick of salted butter, melted
- 1 fresh tart apple slice to server as a compliment

Preparation:

- Preheat oven to 400°F.
- Whisk together flour, baking powder, sugar and salt. Add chives and cheddar, tossing to combine. Stir in cream with a fork until a sticky dough forms.
- Turn dough out onto a lightly floured surface and knead 8 times with floured hands. Halve dough and form each half into a 7-inch round. Brush tops of rounds with melted butter and cut each into 8 wedges.
- Arrange wedges about ½" apart on an un-greased large baking sheet and bake in middle of oven until golden brown, about 20 minutes.
- Cool on a rack.

Serve with some slices of fresh tart apple and a glass of *Leidenfrost Vineyards Dry Riesling* or *Log Cabin White*.

Hazlitt 1852 Vineyards  
**Hazlitt's World Famous Cheeseburger Soup**

Ingredients:

½ pound ground beef  
¾ cup chopped onion  
¾ cup shredded carrots  
¾ cup chopped celery  
1 teaspoon dried basil  
1 teaspoon dried parsley  
4 teaspoons butter  
3 cups chicken broth  
4 cups cubed potatoes  
¼ cup all-purpose flour  
1 cup shredded *McCadam Muenster Cheese*  
1 cup shredded *Cabot Sharp Cheddar Cheese*  
1½ cups milk  
¼ cup sour cream  
1 bottle *Hazlitt Semi-dry Riesling*

Directions:

1. Pour a glass of *Hazlitt Semi-dry Riesling*, drink while prepping vegetables and during cooking, replenish as necessary!
2. In a large pot, melt 1 tablespoon butter (or margarine) over medium heat: cook and stir vegetables and beef until beef is brown.
3. Stir in basil and parsley. Add broth and potatoes. Bring to a boil then simmer until potatoes are tender, about 10-12 minutes. (*A perfect time to replenish the Riesling*).
4. Melt the remainder of butter and stir in flour. Add the milk, stirring until smooth.
5. Gradually add milk mixture to the soup, stirring constantly. Bring to a boil and reduce heat to simmer. Stir in cheese. When cheese is melted, add sour cream and heat through. Do not boil!

Tickle Hill Winery  
**Buffalo Chicken Pasta Salad**

Ingredients:

1, 16 oz. package uncooked rotini pasta  
½ cup mayonnaise  
1 cup ranch dressing  
½ cup buffalo wing sauce  
1 tsp. salt  
½ tsp. black pepper  
1 lb. frozen cooked chicken strips, defrosted and diced  
1 lb. *McCadam Muenster Cheese*, cubed  
½ cup red bell pepper, diced  
½ cup green bell pepper, diced  
1 cup red onion, diced

Directions:

Fill a large pot with lightly salted water and bring to a boil over high heat. Once the water is boiling, stir in the rotini and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, about 8 minutes. Drain well and set aside.

Stir together the mayonnaise, ranch dressing, buffalo wing sauce, salt and pepper in a large bowl. Add the chicken, cheese, bell peppers, red onion and cooked pasta, tossing to coat with the dressing.

Cover and chill at least 1 hour in the refrigerator before serving.

Pair with a glass of *Tickle Hill Sweetie Pie* for a flavor explosion you will crave!

Penguin Bay Winery  
**Chipotle Mac and Cheese**

1, 16 oz. package pasta  
3 cups milk  
½ cup butter  
½ cup minced onion  
2 cloves garlic, minced  
3 chipotle chiles finely chopped  
6 tbsp. flour  
1 tsp. paprika  
salt and pepper to taste  
1 cup shredded *Cabot Sharp Cheddar Cheese*  
2 cups shredded *Cabot Chipotle Cheddar Cheese*

Cook pasta until al dente. Drain well and set aside.

Preheat oven to 350°F. Spray 9x13" pan with cooking spray and place pasta in bottom of dish.

Heat milk in saucepan until hot but not boiling.

In separate saucepan melt butter and cook onion, garlic and chiles about 5 minutes. Whisk in flour and let cook about 3 minutes.

Then whisk in hot milk, stir in paprika, salt and pepper. Bring mixture to simmer until thickened about 2 minutes.

Whisk in cheeses about ½-cup at a time and stir until melted. Pour over pasta and combine.

Bake about 30 minutes.

Caywood Vineyards  
**Sherry Cheddar**

1 lb. *Cabot Sharp Cheddar Cheese*, grated  
8 oz. cream cheese  
2 tsp. Worcestershire sauce  
2 dashes hot sauce  
¼ tsp. garlic salt  
½ cup *Pleasant Valley Solera Sherry*  
chili powder

Combine *Cabot Sharp Cheddar Cheese* and cream cheese. Soften to room temperature. Add Worcestershire sauce, hot sauce, garlic salt and *Pleasant Valley Solera Sherry*. Beat with electric mixer until smooth. Spread on assorted crackers. Sprinkle with chili powder and serve.

24 servings.

Wagner Vineyards

## Chicken Medallions with Peppered White Wine Cheese Sauce

4, 6 oz. chicken breasts  
½ cup flour for chicken  
¼ tsp. salt  
¼ tsp. pepper  
½ cup vegetable oil for sauté  
½ *Wagner Vineyards Vintner's Chardonnay*  
1 cup heavy cream  
1 cup *Cabot Sharp Cheddar Cheese*  
1 tsp. cracked black peppercorns  
2 tbsp. butter  
2tbsp. flour for sauce  
½ cup chicken broth

### Chicken Medallions:

Slice each 6 oz. chicken breast into 4-6 medallions. Season with salt and pepper and then lightly flour the chicken. Heat vegetable oil in medium-sized sauté pan and lightly sauté chicken on each side until cooked through. Reserve chicken in a warm place until sauce is completed.

### Peppered White Wine Cheese Sauce:

In a small sauce pan, melt 2 tbsp. butter and mix in 2 tbsp. flour. Continue to stir while adding chicken broth, cream, shredded cheddar and cracked peppercorns. Continue to heat until sauce thickens. Once sauce has thickened, stir in *Wagner Vineyards Vintner's Chardonnay*. Warm through, then ladle sauce over the chicken medallions and serve.

Wine pairing: *Wagner Vineyards Vintner's Chardonnay* or *Wagner Vineyards Melody*

Lamoreaux Landing Wine Cellars

**Pepper Jack Biscuits**

4 cups *Bisquick* baking mix  
3 oz. *McCadam Pepper Jack Cheese*, shredded  
1½ cups water  
½ cup melted butter  
1 tsp. minced garlic  
¼ tsp. salt  
⅓ tsp. onion powder  
⅓ tsp. dried parsley

Preheat oven to 375°F. Line a baking sheet with parchment paper.

In a mixing bowl combine the baking mix, cheese and water. Mix until dough is firm. Using a small scoop place dough on the prepared pan. Bake for 10 to 12 minutes or until golden brown.

Combine the melted butter, garlic powder, salt, onion powder and parsley. Brush over baked biscuits immediately upon removing from oven.

Three Brothers Wineries & Estates  
**Sultry Mac and Cheese with a Bark**

Ingredients:

3 cups uncooked elbow macaroni  
1½ cups whipping cream  
1 tsp. Dijon mustard  
½ tsp. coarse kosher or sea salt  
¼ tsp. ground red pepper (cayenne)  
8 oz. *Cabot Sharp Cheddar Cheese*, shredded  
2, 14.5 oz. cans roasted diced tomatoes, well drained  
¼ cup sliced green onions  
1/3 cup grated Parmesan cheese  
1/3 cup plain dry bread crumbs  
2 tsp. olive oil  
6 hot dogs, cut into medallions

Directions:

1. Cook and drain macaroni as directed on box. Return to saucepan; keep warm.
2. Meanwhile heat oven to 375°F. Spray 13x9-inch glass baking dish with cooking spray.
3. In 2-quart saucepan, heat cream, mustard, salt and red pepper to boiling. Reduce heat; stir in cheddar cheese with wire whisk until smooth. Pour sauce over macaroni. Stir in tomatoes, onions and hot dogs. Pour into baking dish.
4. In small bowl, stir together Parmesan cheese and bread crumbs; stir in oil. Sprinkle over top of macaroni mixture.
5. Bake 20 to 25 minutes or until edges are bubbly and top is golden brown.

Ventosa Vineyards  
**Baked Macaroni and Cheese**

2 tbs. butter  
2 tbs. flour  
¼ tsp. salt  
1 cup milk- hot  
dash of cayenne  
dash of pepper  
6 oz. roasted red pepper-chopped  
1, 8 oz. pkg. macaroni  
1½ to 2 cups shredded *Cabot Extra Sharp Cheddar Cheese*  
½ cup bread crumbs  
2 tbs. melted butter for bread crumbs

Melt 2 tbs. butter in saucepan; stir in flour. Cook slowly over slow heat, stirring constantly, until roux bubbles and foams for about 3 minutes. It will be slightly golden but should not brown. Remove from heat. Add salt, cayenne and milk. Stir rapidly with a wooden spoon or beat vigorously with wire whisk. Cook over medium heat, stirring constantly, until sauce bubbles. Cook 1 minute longer.

Heat oven to 375°F.

Cook macaroni as label directs.

Layer macaroni, sauce, roasted red peppers and cheese alternately into greased 1½ quart casserole, ending with layer of cheese. Toss bread crumbs with melted butter and sprinkle over casserole. Bake 25 to 30 minutes or until sauce is bubbly and crumbs are browned.

Makes 6 servings.