



Seneca Lake Wine Trail's 2013 Spring Wine & Cheese Recipes

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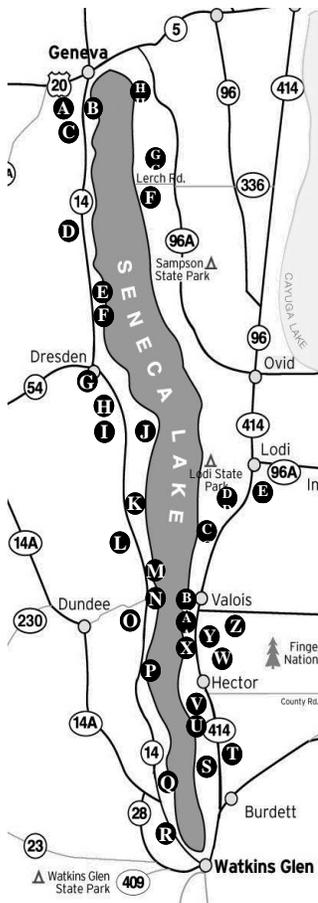


We welcome you to the Seneca Lake Wine Trail and this year's Spring Wine & Cheese weekend event! The Seneca Lake wine district is one of the finest in America. With thirty four member wineries in 2013, you are sure to find wines that suit your unique tastes. Vineyards have flourished on these temperate 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. Ravines Wine Cellars, *Muranda Blue Cheese, Pear & Walnut Toasts***
- B. Belhurst Winery, *Gorgonzola Crostini with Cranberry Walnut Balsamic***
- C. White Springs Winery, *Spinach and Cheese Squares***
- D. Fox Run Vineyards, *Quiche Lorraine***
- E. Seneca Shore Wine Cellars, *Poached Pears with Blue Cheese and Toasted Walnuts***
- F. Anthony Road Wine Company, *Potato Spinach Gratin***
- G. Prejean Winery, *Cheesy Chorizo Fritta***
- H. Torrey Ridge Winery, *Cheese Chicken Soup***
- I. Earle Estates Winery & Meadery, *Swiss Apple Treat***
- J. Miles Wine Cellars, *Bacon, Cheddar, Cab Spread***
- K. Villa Bellangelo, *Feta Cheese and Sun-dried Tomatoes Quiche***
- L. Fruit Yard Winery, *Cheesy Chicken Pasta***
- M. Hickory Hollow Wine Cellars, *Tomato and Feta Appetizer***
- N. Glenora Wine Cellars, *Cheesy Lollypop Meatballs***
- O. Fulkerson Winery, *Vanillen Dairy Morning Glory Cheesecake***
- P. Rock Stream Vineyards, *none provided in advance***
- Q. Lakewood Vineyards, *Creamy Apricot Cheese Bites***
- R. Castel Grisch Winery, *Buffalo Wing Cheese Quiche***
- S. Catharine Valley Winery, *Excellent Broccoli Cheese Soup***
- T. J.R. Dill Winery, *Macaroni and Sunset View Creamery Cheese***
- U. Atwater Estate Vineyards, *Deep Seneca Cheese Log***
- V. Chateau LaFayette Reneau, *Smoke Cheese Bread***
- W. Red Newt Cellars, *Asiago & Roasted Garlic Crostini***
- X. Leidenfrost Vineyards, *Red Buddy Fondue***
- Y. Hazlitt 1852 Vineyards, *Herbed Pepper Cheese Pinot Balls***
- Z. Tickle Hill Winery, *none provided in advance***
- AA. Penguin Bay Winery, *Cheesy White Chicken Chili***
- BB. Caywood Vineyards, *none provided in advance***
- CC. Wagner Vineyards, *none provided in advance***
- DD. Lamoreaux Landing Wine Cellars, *Goat Cheese Cookies***
- EE. Kings Garden Vineyards, *none provided in advance***
- FF. Zugibe Vineyards, *none provided in advance***
- GG. Three Brothers Wineries, *Creamy Roasted Tomato Soup & Parmesan Rosemary Crackers***
- HH. Ventosa Vineyards, *Garlic Cheddar Stuffed Bread***



RAVINES WINE CELLARS

Muranda Blue Cheese, Pear & Walnut Toasts

- 1/2 lb. blue cheese from *Muranda Cheese Company*
- ½ cup mascarpone cheese
- 2 fresh red pears, sliced
- 1/2 cup chopped walnuts
- 1 demi baguette, halved lengthwise

Cream blue cheese and mascarpone in a bowl until blended. Spread on each cut side of halved baguette. Layer on sliced pears and chopped walnuts. Bake in 375°F oven until well toasted. Cut and serve for appetizer with *Ravines Meritage*.

BELHURST WINERY

Gorgonzola Crostini with Cranberry Walnut Balsamic

- 1 baguette
- 1/4 cup melted butter
- 6 sage leaves chopped
- 2 cups crumbled gorgonzola
- 1 cup cranberry walnut balsamic vinegar

Slice baguette ¼" thick. Brush with melted butter. Bake in oven on cookie sheet until lightly browned. Mix chopped sage and gorgonzola and put enough on top of each baguette to cover and place back in oven until cheese is softened. Drizzle with vinegar to finish.



WHITE SPRINGS WINERY

Spinach and Cheese Squares

- 2 large eggs
- 6 tbsp. unbleached flour , whole wheat or other
- 10 oz. frozen chopped spinach, defrosted and drained well, squeeze out extra liquid
- 16 oz. (2 cups) *Vanillen Dairy Morning Glory Chive cheese*
- 6 oz. (2 cups) *Sunset View Creamery Sharp Cheddar Cheese* grated
- 1/2 tsp. freshly ground pepper, to taste
- 1/8 tsp. cayenne or to taste
- Pinch of nutmeg
- 3 tbsp. wheat germ

- In a large bowl, beat eggs with the flour until the mixture is smooth.
- Add the spinach, Vanillen Chive Cheese, Sunset View Creamery Sharp Cheddar cheese, pepper, cayenne, and nutmeg, and mix the ingredients well. Pour the mixture into a well-greased 13x9x2-inch baking pan.
- Sprinkle the top with wheat germ, and bake the mixture in a preheated oven for about 45 minutes. Let the spinach and cheese mixture stand for about 10 minutes and then cut into 1½ inch squares for serving.

Makes about 54 squares.

FOX RUN VINEYARDS

Quiche Lorraine

pie shell	1 1/2 cups light cream
8 slices bacon	1/8 tsp. nutmeg
1 small onion chopped	1/2 tsp. salt
1/2 lb. Swiss cheese shredded	dash pepper
4 eggs	

- Bake pie shell 10 min in 400°F. Take pie shell out of oven, then reduce oven to 375°F.
- Sauté bacon till crisp and drain on paper towel.
- Sauté onion till clear in bacon grease.
- Put bacon and onion in bottom of pie pan, add cheese.
- Beat remaining ingredients and pour over bacon.
- Bake 40 minutes or until knife is clean at edge of quiche.



SENECA SHORE WINE CELLARS

Poached Pears with Blue Cheese and Toasted Walnuts

4 firm ripe Bartlett pears	1/4 cup lemon juice
1 cup water	2 oz. Muranda Cheese Co. blue cheese , crumbled
1/2 cup Seneca Shore Red Castle	2 1/2 tbsp. coarsely chopped walnuts, toasted

Peel and core pears; cut in half lengthwise. Combine water, wine and lemon juice in a skillet; bring to a boil. Place pear halves, cut side down, in skillet. Cover, reduce heat, and simmer 20 minutes, turning and basting once with wine mixture. Remove pears from wine mixture, using a slotted spoon. Place pear halves on a serving platter; sprinkle evenly with cheese and walnuts. Serve immediately.



ANTHONY ROAD WINE COMPANY

Potato Spinach Gratin

We are using **Muranda Cheese Company's Red Buddy** for this recipe. Red Buddy is a Swiss Cheddar blend and it tastes great in this recipe.

1 3/4 lb. Yukon Gold potatoes, washed and unpeeled	4 cloves garlic minced
2 large onions halved and thin sliced	1/4 tsp. ground nutmeg
1/4 cup water	4 tsp. chopped fresh thyme
2 tbsp. olive oil	1 cup nonfat sour cream
8 oz. mushrooms thinly sliced	1/2 cup 1% milk
1, 10 oz. package frozen chopped spinach	4 oz. Muranda's Red Buddy Cheese thinly sliced

Cook potatoes until tender, about 30 minutes. Drain, cool and then cut into 1/3 inch slices and set aside. Combine onions and water in a non-stick skillet. Cover and simmer until onions are tender, 10-12 minutes (add a bit more water if necessary). Increase heat and add oil, then mushrooms and sauté uncovered. Add spinach, garlic, thyme and nutmeg and stir for 3-5 minutes. Remove pan from heat and stir in sour cream and milk. Season with salt and pepper. Preheat oven to 350°F. Lightly grease an 11x17x2-inch dish. Layer half the potatoes, overlapping them. Spread half the onion mixture on top, then half the Red Buddy cheese. Repeat layering and top with the remaining Red Buddy. Bake the gratin until hot, about 30 minutes. Let stand about 5 minutes before serving.

PREJEAN WINERY

Cheesy Chorizo Fritta

1/4 lb. chorizo crumbled
1 pkg. baby spinach leaves 6oz
2 cups grape tomatoes halved
4 green onions sliced

6 eggs
1/2 cup milk
1 1/2 cups shredded cheese your choice

Cook chorizo until done. Remove from skillet. Add spinach to skillet cook until wilted. Stir in tomatoes and green onions. Remove from heat. Whisk eggs in bowl add cheese, add to skillet stir until blended, top w/ remaining cheese bake 25 minutes or until knife comes out clean.



TORREY RIDGE WINERY

Cheesy Chicken Soup

3-4 boneless chicken breasts, diced
2, 14.5 oz. cans green wax beans, juice included
1, 26 oz. can condensed cream of mushroom soup
Milk, same equivalent as soup, fill 26 oz soup can

1-2 cups **Muranda Cheese Scallion Onion Cheddar**
1-2 cups minute rice
3-4 tbsp. butter
pepper

Bake chicken in covered casserole dish, with small amount of water at 350°F, 1-2 hour or until very tender. After cooling, cut into small pieces & place in large pot. Add soup, milk, beans, cheese and desired amount of rice butter and pepper. Place on stove on high just until bubbles appear then turn down to medium heat stirring occasionally until warm enough for individual taste. Sprinkle extra cheese on top if desired.

Serve and enjoy! Pair with **Torrey Ridge Seyval, Catawba Diamond or Lucky.**



EARLE ESTATES MEADERY

Swiss Apple Treat

1 yellow cake mix
1 cup water
1/2 cup vegetable oil
3 eggs
2 cans apple pie filling
1 cup brown sugar
1 cup shredded **Muranda Cheese Company Red Buddy Swiss Cheddar Blend.**

- Mix all ingredients except apple filling & cheese in large mixing bowl. Fold in 3/4 to 1 can apple filling.
- Grease a 13x9-inch baking pan and pour batter in. Bake at 350°F for 28-30 minutes or until done. Remove from oven and spread apple filling on top and sprinkle lightly with brown sugar. Return to oven for no more than 5 minutes. Remove and place on cooling rack.
- Sprinkle top with Red Buddy Swiss Cheddar Blend. Cover to cool to warm serving temperature.
- Pair with **Earle Estates Apple Enchantment.**



MILES WINE CELLARS
Bacon, Cheddar, Cab Spread

- 2, 8 oz. blocks cream cheese, softened
- 1 cup **Muranda Cheese Company Red Buddy Swiss Cheddar Blend**, shredded
- 1/2 cup onion, chopped
- 1/2 cup bacon, cooked and chopped
- 1/4 cup **Miles Call Me A Cab** wine
- 1/2 tsp. black pepper

Blend all ingredients in food processor until just blended. Spread in pie pan. Garnish with parsley and freshly ground black pepper, if you like. Serve with a chilled glass of **Miles Call Me A Cab** wine.

VILLA BELLANGELO
Feta Cheese and Sun-dried Tomatoes Quiche

- 1 puff pastry sheet
- 5 eggs
- 10 cl of heavy cream
- 2 glasses of milk
- 1 cup of Feta Cheese
- 6.5 ounces of sundried tomatoes

- Preheat the oven at 410°F.
- Follow manufacturer's recommendation to spread and work the puff pastry sheet to the desired size. Place puff pastry in large baking dish. Distribute the feta cheese and the sundried tomatoes over the puff pastry.
- In a large bowl, beat the eggs, add in milk and cream while beating. Pour the mixture over feta cheese and sundried tomatoes.
- Put the whole dish in the oven at 410F for 40 minutes. Take out of the oven and serve immediately.

Serves 8-10. Preparation time: 15 minutes. Cooking time: 40 minutes



FRUIT YARD WINERY
Cheesy Chicken Pasta

- 8 oz. whole-wheat penne
- 2 cups half-inch cauliflower florets
- 1 tbsp. extra virgin olive oil
- 1/2 cup finely chopped onion
- 1/2 cup dry white wine
- 3 cups low-fat milk
- 3 tbsp. all-purpose flour
- 3/4 tsp. salt
- 1/2 tsp. freshly ground pepper
- 1 cup shredded **Muranda Red Buddy Swiss Cheddar Blend cheese**
- 3 cups shredded cooked chicken or turkey (12 oz)
- 1 tsp. Dijon mustard
- 2 tbsp. chopped fresh chives or scallion greens

- Bring a large pot of water to a boil. Add pasta and cook for 5 minutes. Add cauliflower florets and cook until the pasta and florets are tender, about 4 minutes more. Drain, rinse and return to the pot.
- Heat the oil in a large saucepan over medium heat. Add onion and cook, stirring until tender 2-3 minutes. Add wine and cook until reduced slightly, about 1 minute. Whisk milk, flour, salt and pepper together in a medium bowl and add to the pan. Bring to a boil over medium-high heat, stirring frequently. Cook and stir until thickened, about 1 minute. Reduce heat to low and stir in cheese until smooth. Stir chick/turkey and mustard into the cheese sauce; cook until heated through, about 2 minutes.
- Stir the sauce into the drained pasta and cauliflower. Serve sprinkled with chives or scallion greens.

HICKORY HOLLOW WINE CELLARS

Tomato and Feta Appetizer

1/4 cup olive oil
2 tomatoes diced
green onions chopped

crumbled feta
Greek seasoning

- Pour olive oil on plate, place tomatoes and green onions on top and cover with feta cheese.
- Sprinkle Greek seasoning on top and then mix it up (better result if it has time to blend together).
- Serve at room temperature on baguette slices.

Wine Pairing: serve with *hickory hollow Semi-Dry Riesling* or *Highland Cellars Riesling* and enjoy!



GLENORA WINE CELLARS

Cheesy Lollypop Meatballs

Meatballs:

2 lb. ground beef
1 red onion, finely chopped
1 tbsp. mustard

1 cup bread crumb
1 cup *Muranda Farms- Scallion Onion Cheddar*, grated
1 egg yolk

Mix all ingredients together and form meatballs; cook in a 325°F oven for 15 minutes on a sheet pan

Glenora Cabernet Franc Marinara:

2 cups crushed tomatoes
1 tbsp. minced garlic
1/2 tsp. crushed red pepper

1 cup *Glenora Cabernet Franc*
1 tbsp. Chiffonade basil

In a pan cook garlic in a little olive oil on low heat till garlic aroma is in the air. Next add Cabernet Franc and let reduce by half. Then add remainder of ingredients and let simmer for 15 minutes and serve with meatballs.



FULKERSON WINERY

Vanillen Dairy Morning Glory Cheesecake

1 cup chocolate cookie crumbs
3 tbsp. sugar
1/4 cup butter, melted
3, 7 oz. pkg. *Vanillen Dairy's Morning Glory cheese*,
room temperature

1, 14 oz. can sweetened condensed milk
2 eggs
2 tsp. vanilla
1/2 semi-sweet chocolate chips

- Preheat oven to 350°F. Mix cookie crumbs, sugar, butter and press into the bottom of a 9-inch spring form pan. Bake for 5 min. Set aside.
- In large bowl, beat cheese and milk until smooth. Beat in eggs and vanilla. Pour over crust, bake for approximately 1 hour or until knife inserted in center is clean. Let cool 15 minutes then cool in fridge. When completely cool, microwave chocolate at medium power at 1 minute intervals, stirring between, until melted. Remove sides of pan. Drizzle melted chocolate with a spoon over the cake.

Enjoy with a glass of *Fulkerson Ravat 51*. *This recipe is courtesy of Vanillen Dairy in Ovid, NY.*



LAKWOOD VINEYARDS
Creamy Apricot Cheese Bites

6 dried apricots, diced
3 tbsp. **Lakewood Vineyards Muscat**
4 oz. **Keeley's Cheese Company's Maura** - cubed

1 tbsp. **Los Gatos Apricot Preserves**
12 phyllo cups

Place the diced apricots and **Lakewood Vineyards Muscat** in a shallow dish and let stand for 30 minutes.

In a microwave safe dish combine the Maura cheese and apricot preserves. Microwave for 30 seconds, add the apricots and stir well. With a teaspoon, spoon into the phyllo cups.

Serve warm with **Lakewood Vineyards Muscat**.

CASTEL GRISCH WINERY
Buffalo Wing Cheese Quiche

1 unbaked 9-inch pie shell
1 1/2 cups heavy cream
3 eggs

1/4 tsp. salt
7 oz. wedge **Yancey's Fancy Buffalo Wing Cheese**,
shredded

Place cheese in pie shell. Beat eggs, heavy cream, and salt. Pour over cheese. Bake in 350° F oven for 45-60 minutes. Best Paired with **Castel Grisch Winery Seneca Blush**.

CATHARINE VALLEY WINERY
Excellent Broccoli Cheese Soup

3/4 cup butter
3/4 cup flour
9 cups chicken stock
9 cups milk

1 tsp. salt
5 cups fresh broccoli
1 1/2 lb. cheddar cheese
3 cups shredded cheese

- Melt the butter in a large pot over med heat. Mix in the flour. Reduce the heat to low, cook, stirring constantly, about 2 minutes. Mix in the chicken stock and milk, season with salt and pepper. Bring to a boil, reduce heat to low, and simmer about 10 min.
- Bring a pot of lightly salted water to a boil. Place the broccoli in the water, and cook 2 minutes, drain.
- Gradually mix the cheese into the pot until melted. Mix the broccoli into soup and cook about 5 min.

Serve and Enjoy!



J.R. DILL WINERY
Macaroni and Sunset View Creamery Cheese

1 stick of butter
1 cup of flour
1 1/2 qt. milk, preferably whole
1 1/2 lb. of **cheddar cheese from Sunset View**

Creamery. Choose to fit your taste but we use **Deep Seneca** and **Down on the Beach**
6 cups of elbow macaroni cooked and drained

Melt the butter in a pan, stir in the flour until blended; add milk and stir until thickened (be careful not to scorch it). Cut the cheese into cubes, and add to the thickened sauce, stir until melted. Pour over the cooked macaroni and either put in a casserole pan and bake or put in a large slow cooker till heated through.



ATWATER ESTATE VINEYARDS
Deep Seneca Cheese Log

This over the top creation is a delight to the taste buds. We have tried to use as many local food producers as possible.

4 slices of bacon from **"The Piggery"** (a small, family farm owned butcher shop in Ithaca)
8 tbsp. organic butter
8 oz. cream cheese, softened
1 1/2 cups **Sunset View Raw Milk Deep Seneca Sharp Cheddar Cheese**, grated
3/4 cup **Organic Chutney Fever** Apricot Ginger Chutney
2 scallions, chopped very fine
1 baguette from **Village Bakery Montour Falls**, sliced thin

- Put slices of bacon into a medium skillet and cook over medium heat, turning occasionally until crisp. Transfer to paper towels.
- Put butter, cream cheese and cheddar cheese into a medium bowl and mix with a wooden spoon until well combined. Transfer mixture to a large sheet of plastic wrap. Work the cheese it a long shape and roll into log form as long as you would like it.
- Chop the bacon into very small bits and combine with the scallions. Using kitchen gloves slather the Apricot Ginger Chutney onto the outside of your cheese log; roll the whole thing in the bacon onion mixture. Wrap in wax paper and refrigerate until it firms up and the flavors meld, a couple of hours.
- Serve on baguette slices paired with **Atwater's Riesling**. Yum!!

CHATEAU LaFAYETTE RENEAU

Smoke Cheese Bread

1 cup unsalted butter at room temperature
3-6 anchovy fillets, more or less to taste
1 tsp. dried oregano
1 tbs. **Chateau LaFayette Reneau Chardonnay** or
Seyval-Chardonnay

4 oz. shredded mozzarella cheese
4 oz. shredded 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 a hefty handful of mozzarella 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 3 weeks and freezes well.



RED NEWT CELLARS

Asiago & Roasted Garlic Crostini

1 loaf "skinny" Italian bread, the size of a flute
1/2 cup roasted garlic puree (about 2 heads, depending on size)
thyme infused flake salt (grind fresh thyme and flake salt in a spice grinder, infuse overnight)
8 oz. **Muranda Asiago Provolone**, grated
fresh parsley, rough chopped

Slice the bread into 1/2" thick slices. Spread each with 1/2 tsp. of roasted garlic puree. Sprinkle with Asiago cheese. Dust lightly with infused salt. Sprinkle with parsley.

Bake in a 375°F oven for 6-8 minutes or until *slightly crispy but not crunchy (*some call that "crunchewy").



LEIDENFROST VINEYARDS

Red Buddy Fondue

1 cup dry sparkling white wine (we use **Blanc de Blanc**, our dry Chardonnay sparkling wine)
1 lb. **Muranda Cheese Company's Red Buddy cheese**
2 tbs. all-purpose flour
1/4 tsp. salt
1/4 tsp. ground nutmeg
bread sticks, cubed bread or fruit and veggies to dip

Simmer sparkling wine in fondue pot. Add shredded cheese, 1/4 pound at a time. Stir after each addition of cheese until melted. Stir in flour. When all the cheese has melted, stir in salt and nutmeg. Serve with bread sticks, cut-up French bread and veggies of your choice.

We love to serve this fondue with a glass of our sparkling **Blanc de Blanc** or our **Reserve Chardonnay**.

HAZLITT 1852 VINEYARDS

Hazlitt's World Famous Herbed pepper Cheese Pinot Balls

3 tbsp. chopped fresh chives
2 tbsp. chopped fresh parsley
1, 8-oz. pkg. cream cheese, softened
4 oz. goat cheese
2 oz. **Hazlitt Pinot Gris**

3 tbsp. fresh basil
1/2 tsp. cracked black pepper
1 clove garlic, minced
assorted crackers

- In small saucepan, heat garlic in white wine and simmer on low for 5 minutes.
- In shallow dish, combine 1 tbsp. of the chives and all of the parsley; set aside.
- In a medium mixing bowl, beat cream cheese, goat cheese, wine and garlic with an electric mixer on medium speed until smooth.
- Beat in basil, pepper and remaining 2 tbsp. of chives.
- Form mixture into a ball. Roll cheese ball in chives and parsley mixture.
- Wrap and chill for 4 to 24 hours. Serve with crackers.



PENGUIN BAY WINERY Cheesy White Chicken Chili

1 tbsp. olive oil
1 small onion chopped
2 cloves garlic, chopped
1, 4 oz. can chopped green chili
2 tsp. ground cumin
1 tsp. dried oregano

1 tsp. cayenne pepper
4 cubes chicken bouillon
3-4 cups water
4 cans white beans
3 cups chicken cooked and shredded
2 cups **Muranda Cheese Company's Colby Cheese**

Pour oil in Dutch oven. Sauté onion and garlic for about 5 minutes until clear. Then add all other ingredients except for the cheese and cook for about 2 hours, letting simmer. When ready to each top with shredded cheese and serve with tortilla chips.

LAMOREAUX LANDING WINE CELLARS

Goat Cheese Cookies

6 oz. soft cheese divided in half
3/4 cup of flour
6 tbsp. butter
1/2 tsp. salt
1 tbsp. brown sugar

1 small white onion, finely diced and caramelized
Up to 2 tbsp. milk
1/4 cup of pecans or walnuts also may be added in this recipe

- Combine all ingredients except for the milk in food processor. Run for about 20 seconds or until the mixture is even, crumble and sticks together when you press it with your fingers. If mixture look to dry and will not stick together add milk one tablespoon at a time.
- On a sheet of parchment paper, roll dough into an even log about 1½" wide. Roll tightly in parchment paper and refrigerate for at least one hour.
- Preheat oven to 375°F. Remove dough log from refrigerator and slice ¼ to ½ inch thick slices. Place on silicone or parchment lined pan. Using your thumb make an impression in each cookie. Bake for 10 to 12 minutes. Take cookies out of oven and using remaining cheese fill each thumb print indentation with cheese and place back into oven until cheese has melted.

THREE BROTHERS WINERIES & ESTATES

Creamy Roasted Tomato Soup with Parmesan Rosemary Crackers

Soup Ingredients:

2, 28 oz. cans whole tomatoes packed in juice, drained,	2 tbsp. all-purpose flour
3 cups juice reserved	1 3/4 cups chicken stock, homemade or canned low-sodium
1 1/2 tbsp. dark brown sugar	1/2 cup heavy cream
4 tbsp. unsalted butter	2 tbsp. brandy or dry sherry
4 large shallots, minced, about 1/2 cup	Salt and cayenne pepper
1 tbsp. tomato paste	
pinch ground allspice	

- Adjust oven rack to upper-middle position and heat oven to 450°F. Lined rimmed baking sheet with foil. With fingers, carefully open whole tomatoes over strainer set in bowl and push out seeds, allowing juices to fall through strainer into bowl. Spread seeded tomatoes in single layer on foil. Sprinkle evenly with brown sugar. Bake until all liquid has evaporated and tomatoes begin to color, about 30 minutes. Let tomatoes cool slightly, then peel them off foil; transfer to small bowl and set aside.
- Heat butter over medium heat in large saucepan until foaming. Add shallots, tomato paste and allspice. Reduce heat to low, cover, and cook, stirring occasionally, until shallots are softened, 7 to 10 minutes. Add flour and cook, stirring constantly, until thoroughly combined, about 30 seconds. Gradually add chicken stock, whisking constantly to combine; stir in reserved tomato juice and roasted tomatoes. Cover, increase heat to medium, and bring to a boil. Reduce heat to low and simmer, stirring occasionally, to blend flavors, about 10 minutes.
- Transfer to blender and puree until smooth. Place pureed mixture back in saucepan. Add cream and warm over low heat until hot, about 3 minutes. Off heat, stir in brandy and season with salt and cayenne. Serve immediately. (Soup can be refrigerated in an airtight container for up to 2 days. Warm over low heat until hot; do not boil.)

Cracker Ingredients:

1 cup all-purpose flour, more as needed	4 tbsp. unsalted butter
1/2 tsp. salt	1/4 cup cream or half-and-half, more as needed
1/2 cup finely grated fresh Parmesan cheese	coarse salt and pepper, optional
3 sprigs of rosemary, with the herb removed from stem	

- Heat oven to 400°F. Line a baking sheet with parchment paper or lightly dust with flour. Put flour, salt, cheese, rosemary, and butter in bowl of food processor. Pulse until flour and butter are combined. Add about ¼ cup cream or half-and-half and let machine run for a bit until a dough forms. If it does not come together add more liquid a teaspoon at a time, until mixture holds together but is not sticky.
- Roll out dough on a lightly floured surface until ¼ inch thick or even thinner, adding flour as needed. From here, form them into individual crackers (any size you want) and bake them ½ inch apart on your baking sheet. Stab all over with a fork and sprinkle with salt and pepper if desired. Bake until moderately browned, about 12 minutes. Cook on a rack; serve warm or at room temperature or store in a tin for a few days



VENTOSA VINEYARDS Garlic Cheddar Stuffed Bread

1 ball of your favorite bread dough
2 cups **Muranda Cheese Company's Garlic Cheddar Cheese**, sliced or shredded
6 slices salami, optional
1 egg, beaten

Roll your bread dough into a rectangular shape. On the top half lengthwise layer your cheese and salami. Fold bottom half over the top and seal with egg wash. Bake for 12-15 minutes at 350°F. Feel free to serve your favorite pasta sauce on the side for dipping.