

2019 Smokin' Summer Kickoff Weekend



We welcome you to the Seneca Lake Wine Trail and this year's event! The Seneca Lake wine district is one of the finest in America. With thirty one member wineries in 2019, 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 . . .

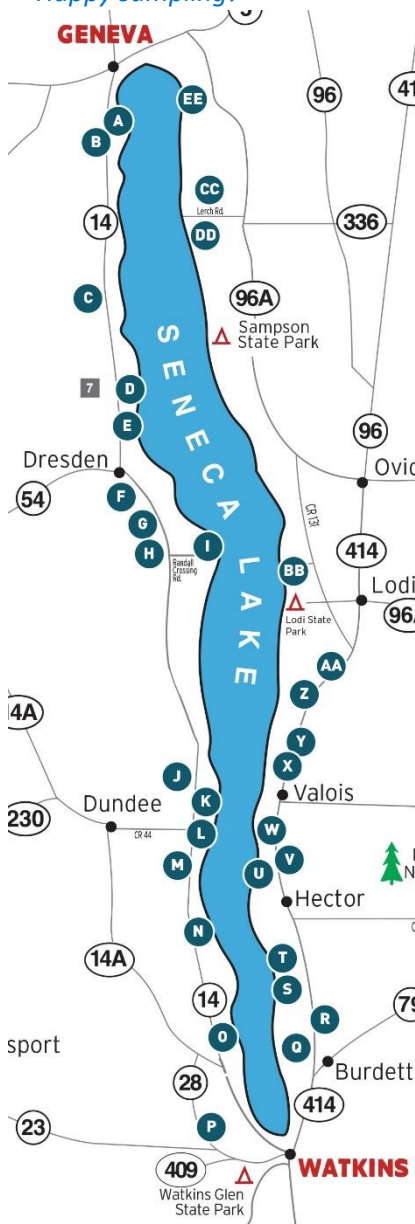
Truly a tasteful experience!



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. *not a participant in this event*

B. White Springs Farm Winery, **White Chicken Chili**

C. *not a participant in this event*

D. Seneca Shore Wine Cellars, **Chili**

E. Anthony Road Wine Company, **BBQ Chicken Pizza**

F. Prejean Winery, please call to inquire 315-536-7524

G. Torrey Ridge Winery, please call to inquire 315-536-1210

H. Earle Estate Winery, please call to inquire 315-536-6755

I. *not a participant in this event*

J. Fruit Yard Winery, **White Chicken Chili**

K. Hickory Hollow Wine Cellars, **Corn & Black Bean Salad**

L. Glenora Wine Cellars, **Trestle Creek Cider Braised Pork**

M. Fulkerson Winery, **S'mores Brownies**

N. Rock Stream Vineyards, **Espresso Meatballs with Grappa**

O. Lakewood Vineyards, please call to inquire 607-535-9252

P. *not a participant in this event*

Q. Catharine Valley Winery, please call to inquire 607-546-5300

R. J.R. Dill Winery, **Chicken Spiedies**

S. *not a participant in this event*

T. Chateau LaFayette Reneau, **Chipotle and Cilantro Hummus with Toasted Garlic Pita**

U. Leidenfrost Vineyards, **Tomato, Feta and Cucumber Salad with Lemony-herb Vinaigrette**

V. Hazlitt 1852 Vineyards, **Hazlitt's World Famous Pulled Pork BBQ Sliders**

W. Penguin Bay Winery, please call to inquire 607-546-5115

X. Bagley's Poplar Ridge Vineyards,

Y. Caywood Vineyards, **Blackberry Cream Frosting Angel Food Cake**

Z. *not a participant in this event*

AA. *not a participant in this event*

BB. *not a participant in this event*

CC. *not a participant in this event*

DD. Zugibe Vineyards, **Smoked Brisket with Chimichurri Sauce**

EE. Ventosa Vineyards, please call to inquire 315-719-0000



Looking for local food?

Many of our member wineries use as much local produce in their event recipes as is practical. They believe that it is not only the responsible thing to do, but also believe that locally sourced foods are fundamentally superior to those trucked into our region from far away. The Finger Lakes Culinary Bounty is a nonprofit organization dedicated to strengthening connections across the Finger Lakes food system and celebrating local farms, foods, beverages, culinary talent, and businesses. The organization works to promote regional cuisine and agri-tourism, advocate for regional farms and foods, and act as an informational resource for members, residents, and visitors. Check out www.FLCB.org to find a current directory and map of local food growers and retailers in the Finger Lakes. And when you see the Finger Lakes Culinary Bounty logo displayed at a business, you know they carry local products.

SAVOR LOCAL

When you buy local, you're buying flavor, quality, and good health and you support local farmers and their families.



That means a thriving future for our region.

Eat local year-round and discover the bounty of the Finger Lakes.



Join us. Savor local.
www.flcb.org

Buy Local, Eat Seasonal

Finger Lakes farmers harvest a wide range of fruits and vegetables throughout the year

Savor the year-round bounty of the Finger Lakes!

Not sure what's available when?
Use this chart to identify when local crops are available*.



*The above only represents approximate availability and does not reflect all local crops.

Visit www.prideofny.com/harvest.html for more complete information



You're never far from a local food source in the Finger Lakes

Find the freshest local produce at:
CSA's, farmers' markets, roadside stands,
u-pick farms, local grocers

www.flcb.org

WHITE SPRINGS FARM WINERY

White Chicken Chili

3 lb. boneless, skinless chicken breast, cubed
1 onion, chopped fine
4 sweet red peppers, chopped
1 dried hot chili pepper, chopped fine
2 cloves garlic, minced
1 teaspoon salt
1 teaspoon ground cumin

1 teaspoon dried sage
1 teaspoon fine black pepper
2 tablespoons olive oil
½ cup butter
½ cup all-purpose flour
4 cups chicken broth
4 cans white chili beans, undrained

- In large skillet, heat olive oil over medium heat. Add chicken, and sauté until cooked through.
- Remove the chicken from the pan. Sauté the onions, red sweet peppers, hot chili peppers and garlic in the same skillet. Return the chicken, along with the salt, sage, cumin and pepper. Mix thoroughly.
- In a separate small saucepan or skillet, melt butter over medium heat. Stir in flour to make a roux. Whisk in the chicken broth and mix together. Stir this mixture into the sautéed chicken and vegetable. Stir in the beans with liquid, and simmer all over low heat for 15-20 minutes or until cooked and heated through.

Serve with your favorite wine from White Springs Winery!

SENECA SHORE WINE CELLARS

Chili

1/4 cup vegetable oil
2 onions, chopped
3 cloves garlic, minced
2 lb. ground beef
1 1/2 lb. Delmonico steak, cubed
3 cups canned diced tomatoes in juice
3 cups Coca Cola
2 cups strong brewed coffee

3 cups tomato paste
4 1/2 cups beef broth
1 cup packed brown sugar
3 tbsp. chili powder
1 tbsp. ground cumin
2 tbsp. unsweetened cocoa powder
2 tsp. salt
1 can kidney beans

- Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed steak in oil until the meat is well browned and the onions are tender.
- Mix in the diced tomatoes with juice, coke, coffee, tomato paste and beef broth.
- Season with brown sugar, chili powder, cumin, cocoa powder, and salt. Stir in beans.
- Reduce heat to low, and simmer for 1.5 hours or until thick.

Serve with your favorite wine from Seneca Shore Wine Cellars!

ANTHONY ROAD WINE COMPANY

BBQ Chicken Pizza

To top your pizza with the following:

- Spread prepared dough with your favorite BBQ sauce - we use Java Gourmet's - Java Mop, about 1/3 to 1/2 cup BBQ sauce, or enough to cover shell.
- Caramelized onions - 1/2 onion sliced thin and sautéed over medium heat until deep golden color.
- Sprinkle with a combination of 2/3 cup mozzarella, 2/3 cup cheddar and 1/4 cup blue cheese.
- Shredded grilled chicken on top - we use Bostrom Farms chicken breast - 1, 8 oz. chicken breast.

Optional : scallions, bacon, cilantro, other cheese (smoked gouda)

Bake in pre-heated 400F oven until pizza is cooked and cheese is bubbly.

*Enjoy with a glass of **Tony's Red** or your favorite Anthony Road wine!*

PREJEAN WINERY

Recipe TBA

TORREY RIDGE WINERY

Recipe TBA

EARLE ESTATES MEADERY

Recipe TBA

FRUIT YARD WINERY

White Chicken Chili

3 lb. boneless, skinless chicken breast –cubed
1 onion, chopped fine
4 sweet red peppers, chopped
1 dried hot chili pepper, chopped fine
2 cloves garlic, minced
1 teaspoon salt
1 teaspoon ground cumin

1 teaspoon dried sage
1 teaspoon fine black pepper
2 tablespoons olive oil
1/2 cup butter
1/2 cup all-purpose flour
4 cups chicken broth
4 cans white chili beans, undrained

- In large skillet, heat olive oil over medium heat. Add chicken and sauté until cooked through.
- Remove the chicken from the pan. Sauté the onions, red sweet peppers, hot chili peppers and garlic in the same skillet.
- Return the chicken, along with the salt, sage, cumin and pepper. Mix thoroughly.
- In a separate small saucepan or skillet, melt butter over medium heat. Stir in flour to make a roux. Whisk in the chicken broth and mix together. Stir this mixture into the sautéed chicken and vegetable.
- Stir in the beans with liquid, and simmer all over low heat for 15-20 minutes or until cooked and heated through.

Serve with your favorite Fruit Yard Wine

HICKORY HOLLOW WINE CELLARS

Corn & Black Bean Salad

6 ears of corn or 1, 15 oz. can
2 cans of black beans, rinsed
1/4 red onion, chopped
1/2 pepper, diced
3 tbsp. vegetable oil
cilantro
hot sauce to taste
salt
3 tbsp. lime juice

Combine oil, lime juice, hot sauce and salt. Add beans, corn, pepper and onion. Adjust seasonings to taste.

GLENORA WINE CELLARS

Trestle Creek Cider Braised Pork

2 1/2 to 3 lbs. boneless pork shoulder, smoked
about 1 1/2 tsp. kosher salt
about 1 tsp. pepper
3 tbsp. extra-virgin olive oil
1 medium onion
3 medium regular carrots
2 large celery stalks
2 large garlic cloves
about 2 cups Trestle Creek Cider
about 1 cup chicken broth
1 tbsp. chopped fresh thyme leaves
1 tbsp. chopped fresh flat-leaf parsley leaves

- Preheat oven to 300°. Season roast with 1 1/2 tsp. salt and 1 tsp. pepper. Heat oil in a 4- to 5-qt. dutch oven over high heat until very hot. Brown pork on all sides, turning as needed, about 10 minutes total.
- Meanwhile, cut onion, carrots and celery into 2-inch chunks. Arrange around the browned roast with garlic. Pour in 2 cups cider and 1 cup broth (*"I make mine from the bones of Sunday night's chicken"*), adding more of either if the liquid doesn't completely cover meat. Bring to a boil. Cover with foil, pressing it down onto meat to eliminate any air gaps, then add the lid.
- Braise in oven 2 to 2 1/2 hours, until a fork slides right in; "it means the connective tissue has lost the battle and the muscle is loosening."

Let cool, then chill overnight, or let sit until cool enough to handle.

- Preheat oven to 375°. Spoon off fat from roast and discard. Transfer roast to a plate. Remove twine and break roast into 2-inch chunks with your fingers. Strain braising liquid and return to pot (discard vegetables).
- Reduce braising liquid to 2 cups over medium heat, 10 to 20 minutes. Return pork to pot. Taste and add more salt or pepper if you like. Finish about 50 minutes.
- Stir in thyme. Scatter parsley on top.

FULKERSON WINERY

S'mores Brownies

www.crumbsandchaos.net

Honey Maid lil' squares graham crackers

2 cups semi-sweet chocolate chips

1/2 cup butter

3/4 cup white sugar

3/4 cup brown sugar

4 eggs

1 tsp. vanilla

1 cup flour

1/2 tsp. salt

1 cup milk chocolate chips

2 cups mini-marshmallows

- Preheat oven to 325°F.
- Line a 9x13 pan with foil and grease with cooking spray. Line bottom of the pan with 1 layer of graham cracker squares. Set aside.
- In a saucepan, over low heat, melt together semi-sweet chocolate chips and butter. Stir well, remove from heat. Add in sugars and allow to cool slightly.
- Whisk in eggs, one at a time, and then add vanilla. Gently stir in flour and salt. Spread in pan over graham cracker layer.
- Bake for 35 minutes, remove from oven. Sprinkle with milk chocolate chips and marshmallows. Return to oven for 10 more minutes. Allow to cool before cutting.

Enjoy with ***Fulkerson Winery Semi-Dry Riesling or Rosé!***

ROCK STREAM VINEYARDS

Espresso Meatballs with Grappa

80, 5/8" frozen meatballs

1 1/2 cups of Sweet Baby Ray's BBQ sauce

1/2 cup bacon bits

1/4 cup - ***Rock Stream® Grappa***

6 oz. espresso (K-cup or homemade)

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

LAKEWOOD VINEYARDS

Recipe TBA

CATHARINE VALLEY WINERY

Recipe TBA

J.R. DILL WINERY

Chicken Spiedies

1 lb. skinless, boneless breast chicken cut in chunks
3/4 cup apple cider vinegar
1/4 cup canola oil
2 tsp. pepper
2 tsp. salt
2 tsp. poultry seasoning
1 egg

- Combine all ingredients except chicken and mix well. Pour over chicken and marinate for 4-6 hours refrigerated.
- Skewer chicken and grill till cooked. Server on a roll or by itself.

CHATEAU LaFAYETTE RENEAU

Chipotle and Cilantro Hummus with Toasted Garlic Pita

2, 15 oz. cans garbanzo beans, drained
1 ½ tbsp. Tahini
3 tbsp. fresh lemon juice
2 tbsp. olive oil
2 ½ tsp. minced canned chipolte chilies
1 tbsp. roasted garlic clove puree
1 1/2 tsp. ground cumin
1/2 cup roasted red peppers
1/3 cup fresh cilantro finely chopped
8 pitas, cut into 10 pieces each
1 tbsp. olive oil
1/2 tbsp. granulated garlic
1 tsp. Grapevine Smoked Salt from Seneca Salt Co.
1/2 tsp. ground white pepper

- Blend garbanzo beans and next six ingredients in a food processor until smooth. Add roasted red peppers; pulse in processor until peppers are coarsely chopped. Transfer hummus to medium bowl. Stir in cilantro. Season hummus to taste with salt and pepper.
- Pre-heat oven to 425°F. In a medium mixing bowl, toss pita triangles with olive oil to coat. Sprinkle in seasonings and toss to coat. Place pita triangles on a baking pan and bake in oven for 8-10 minutes or until golden brown and slightly crisp. Pita crisps should be toasted on outside and still chewy on interior. Serve with hummus.

LEIDENFROST VINEYARDS

Tomato, Feta and Cucumber Salad with Lemony-herb Vinaigrette

5-6 Roma tomatoes chopped (about 4 cups)
2 large cucumbers, peeled and chopped
1 large red onion chopped
8 oz. feta cheese cut into squares

For the dressing:
1/2 cup olive oil
1/4 cup lemon juice
1/4 cup red wine vinegar
1/2 tbsp. dried oregano
1/2 tbsp. dried parsley
1/2 tbsp. minced garlic 3 cloves
1/2 tsp. dijon mustard
1/4 tsp. salt
1/4 tsp. pepper

- Combine cucumbers, tomatoes, onion and feta in a large salad bowl.
- Prepare dressing by combining all ingredients and shaking well. Pour dressing over salad and stir to combine.

We love this refreshing summer salad with a glass of **Leidenfrost Vineyards Semi-Dry Riesling or Bluebird Blend**.

HAZLITT 1852 VINEYARDS

Hazlitt's World Famous Pulled Pork BBQ Sliders

For the pork:

1, 3-pound Boston butt pork roast
1 1/2 tbsp. smoked paprika
1 tbsp. garlic powder
1 tsp. cayenne pepper
1 1/2 tsp. packed brown sugar
1 1/2 tsp. celery salt
1 1/2 tsp. mustard powder
kosher salt
12-16 oz of beer, preferably stout
1, 6 oz. bottle of **Red Catastrophe Hot Sauce**
16 slider rolls, split and toasted

For the sauce:

1 cup apple cider vinegar
1/2 cup **Schooner Red**
1 clove garlic, smashed
1 fresno chile pepper, halved lengthwise (remove seeds for less heat)
2 tablespoons packed brown sugar
2 tablespoons tomato paste
1 tablespoon dijon mustard
Kosher salt

Preheat the oven to 225°F. Set the pork on a cutting board and score the fat in a crosshatch pattern, making the cuts about 3/4 inch deep and 1 inch apart. Make the rub: Combine salt and spices in a small bowl. Massage it into the meat.

Place the pork in a roasting pan and pour the beer and hot sauce into the pan. Cover with foil and roast 3 hours. Check it periodically, and turn the roast over every hour.

Remove the foil and continue roasting until the pork has reached an internal temperature of 190°F, about 1 1/2 more hours. Remove from the oven, cover loosely with foil and let rest 30 minutes.

Combine the vinegar, **Schooner Red**, garlic, chile, brown sugar, tomato paste, dijon mustard and 1 1/2 teaspoons salt in a small saucepan and bring to a boil. Remove the chile.

Pull the pork into long shreds using 2 forks. Get rid of the fat and anything else that doesn't look delicious. Toss the pork with any residual pan juices and add salt to taste.

Serve the pork on slider rolls with a drizzle of sauce.

PENGUIN BAY WINERY

[Recipe TBA](#)

BAGLEY'S POPLAR RIDGE VINEYARDS

[Recipe TBA](#)

ZUGIBE VINEYARDS

[Smoked Brisket with Chimichurri Sauce](#)

5 Pound Beef Brisket
1 tbsp. garlic powder
1 bsp onion powder
1 tbsp paprika
2 tsp. salt
1 tsp. black pepper
1 tbsp. sugar
2 tbsp. liquid smoke
water

Here's an easy method for grilling a brisket without a smoker:

- Heat grill to high heat and cover grill.
- In a bowl, mix together the seasonings until well blended. Cover the entire brisket with the rub. Once the grill is hot, sear the meat on all sides until caramelization begins.
- In a large aluminum roasting pan add the liquid smoke and water. Place brisket in roasting pan, cover with foil, and reduce one side burner to low and turn off the other burner. Once the internal grill temperature is around 225°F, place the roasting pan onto the grill where there's no direct heat. After 3 hours check the internal temperature of the brisket, and once the thermometer reaches 190°F (may take up to 2 more hours) remove the brisket and serve.

Chimichurri Sauce

2 cups, packed fresh chopped parsley
2 tbsp. oregano
4 garlic cloves, minced
3 tbsp. onion, chopped
1/4 cup olive oil
2 tbsp. red wine vinegar
2 tbsp. lime juice
1/4 tsp. salt
1/4 tsp. cayenne pepper

Combine all of the ingredients into a blender or food processor and pulse until incorporated into a thick sauce. You will need to use a spatula in between pulsing to make sure you get everything in there.

VENTOSA VINEYARDS

[Recipe TBA](#)