

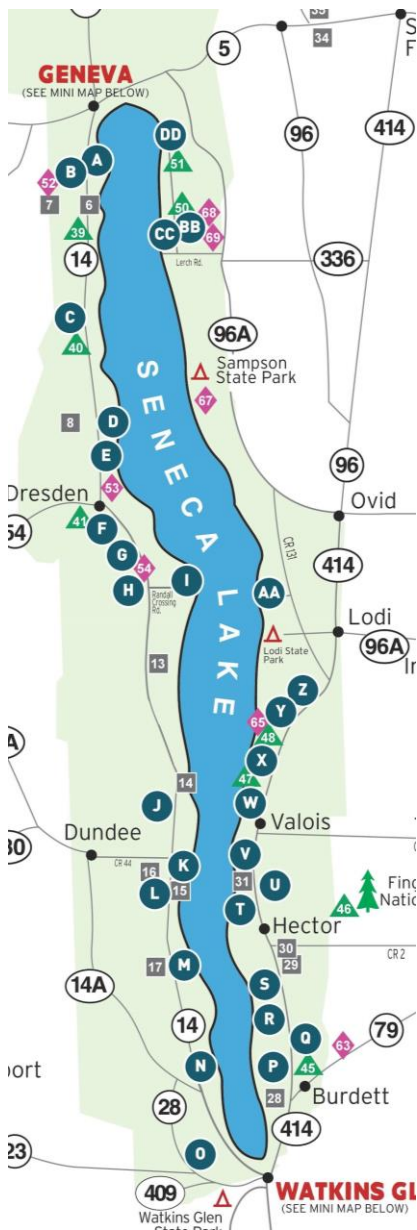
Chocolate & Wine Weekend, February 7-9, 2020



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 member wineries, 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 participating*
- B. White Springs Farm Winery, **Chocolate Raspberry Cookies**
- C. Fox Run Vineyards, **Fudge Brownie Truffles with Toasted Almond & Sesame Seeds**
- D. Seneca Shore Wine Cellars, **Chocolate Chili**
- E. *not participating*
- F. *not participating*
- G. Torrey Ridge Winery, **call winery to inquire**
- H. Earle Estate Winery, **call winery to inquire**
- I. *not participating*
- J. Fruit Yard Winery, **Cherry Wine Brownies**
- K. Glenora Wine Cellars, **Chocolate Truffle with a Pomegranate Pizzazz Reduction**
- L. Fulkerson Winery, **Chocolate and Chili**
- M. Rock Stream Vineyards, **Chocolate Fountain**
- N. Lakewood Vineyards, **Chocolate-Hazelnut and Brie Crostini**
- O. Castel Grisch Winery, **Chocolate Dipped Candied Orange Peel with Sea Salt**
- P. Catharine Valley Winery, **Chocolate Cayenne Meatballs**
- Q. *not participating*
- R. Atwater Estate Vineyards, **Black Bottom Cupcakes**
- S. Chateau LaFayette Reneau, **call winery to inquire**
- T. Leidenfrost Vineyards, **Chocolate Covered Potato Chip Trio**
- U. Hazlitt 1852 Vineyards, **Bramble Berry Brownies with Bramble Berry Ice Cream**
- V. Penguin Bay Winery, **Black Forest Cake**
- W. Bagley's Poplar Ridge Vineyards, **Bagley's Bear Paw Cookies**
- X. Caywood Vineyards, **Chocolate Lab Brownies**
- Y. Wagner Vineyards, **Chocolate Dipped Fruit Kabobs**
- Z. *not participating*
- AA. Boundary Breaks Vineyard, **Chocolate Bark with Pistachios & Dried Cherries**
- BB. Three Brothers Wineries & Estates, **call winery to inquire**
- CC. Zugibe Vineyards, **Pulled Pork with Sesame Chocolate BBQ Sauce**
- DD. *not participating*

WHITE SPRINGS FARM WINERY

Chocolate Raspberry Cookies

MIX TOGETHER:

1 ¼ lbs. brown sugar
4 ½ cups sugar
2 ½ pounds butter
3 ¾ cups eggs
¼ cup

ADD:

3 lbs. flour
2 cups cocoa
¾ tbsp. baking soda
1/3 tbsp. salt
4 lbs. chocolate raspberry chips

DIRECTIONS:

Mix all ingredients well, until smooth. Use an ice cream or round scoop and place dough onto cookie sheets and bake in a preheated 350°F oven for 11-12 minutes. Remove from oven and place on a cooling rack.

Enjoy with a glass of your favorite wine from White Springs Winery.

FOX RUN VINEYARDS

Fudge Brownie Truffles with Toasted Almond & Sesame Seeds

Makes 4-5 dozen (depending on the size)

Pan Size: 9"X13"

1 1/2 cups of dark chocolate chips in a small mixing bowl
1 1/2 sticks butter, melted (hot)
4 eggs
1 1/2 cups granulated sugar
1 3/4 cups all-purpose flour
1/2 tsp. kosher salt
1 tsp. baking powder
12 oz. bittersweet chocolate chips, melted
1 cup crushed almonds
1/2 cup sesame seeds

1. In a stand mixer with the paddle, beat the eggs and sugar on high until thick and pale yellow.
2. In a small saucepan on medium heat, melt butter and pour over chocolate chips. Whisk until smooth. Set aside briefly.
3. Measure flour, salt and baking powder into a small bowl.
4. Add warm chocolate mixture to the mixer. Blend on medium speed for 30 seconds until combined and light brown.
5. Add flour mixture and blend on low speed until just combined about 15-20 seconds.
6. Immediately remove and scrape paddle with a rubber spatula. Quickly mix the bottom of the bowl to ensure batter is evenly mixed and remains spreadable.
7. Scrape batter into a buttered 9X13" pan and spread evenly.
8. Bake at 300°F for 40 minutes or until a wooden skewer comes out clean.
9. While brownies are baking, melt the bittersweet chocolate and set aside and keep warm.
10. On a baking sheet, toast the almonds and sesame seeds in the oven until golden brown...about 6-8 minutes.
11. Cool both the brownies and almond/sesame mixture completely. Cut the brownies into 1/2" cubes and form into balls placing on a parchment lined baking tray. Crush the almond/sesame mixture slightly and place in a small bowl.
12. Using a fork, dip each truffle completely in melted chocolate, then into the almond/sesame mixture. Cool at room temperature until the chocolate forms a shell.

SENECA SHORE WINE CELLARS

Chocolate 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 tomato paste
4 1/2 cups beef broth concentrate
1 cup packed brown sugar

3 tbsp. chili powder
1 tbsp. ground cumin
3 tbsp. unsweetened cocoa powder
2 tbsp. dried oregano
1 1/3 tsp. ground red pepper
3/4 tbsp. ground coriander
3/4 tbsp. salt
1 can kidney beans

- Heat the 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, tomato paste and beef broth.
- Season with brown sugar, chili powder, cumin, cocoa powder, oregano, ground red pepper, coriander 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!

TORREY RIDGE WINERY

Call to inquire

EARLE ESTATES MEADERY

Call to inquire

FRUIT YARD WINERY

Cherry Wine Brownies

Cook over low heat, stirring constantly, until boiling:

3 cups sugar

1 cup plus 3 Tablespoons butter

1 1/8 cup ***Fruit Yard Cherry Wine***

Immediately add and stir until melted:

4 cups chocolate chips

Remove from heat and stir in:

2 1/2 beaten eggs

1 1/2 tbsp. vanilla

ADD:

1.37 lb. all-purpose flour

1 1/2 tsp. baking soda

2 1/4 tsp. salt

1.4 lb. chocolate wafers

Mix all ingredients well.

Preheat oven 350°F. Pour batter into greased pan, leveling off the top, and bake for 25-35 minutes. Start checking brownies at 25 minutes. The brownies are done when a toothpick inserted in the middle comes out without raw batter on it (fudgy crumbs are OK). Do not over-bake. Remove from oven and place on a cooling rack. Once cooled, cut with a plastic knife or other plastic utensil for best results.

Serve with a glass of ***Fruit Yard Winery's Cherry Wine*** & enjoy it, guilt-free...rumor has it that the alcohol in the wine cancels out the calories in the brownies :)

GLENORA WINE CELLARS

Chocolate Truffle with a Pomegranate Pizzazz Reduction

Yields approximately 10 to 20 truffles depending on the size of truffle

Truffle:

8 oz. of semi-sweet or bitter chocolate chopped into small pieces
1/2 cup of heavy cream
2 tsp. of Madagascar vanilla extract or similar
1/4 tsp. of cayenne pepper
1 tsp. of cinnamon

Truffle Coating:

Cocoa Powder

Pomegranate Pizzazz Reduction

2 cups **Glenora Wine Cellars Pomegranate Pizzazz**

Truffle

- Heat heavy cream to a simmer. While heating the cream, put chocolate in a mixing bowl and once cream has come to a simmer, add it to the bowl of chocolate. Add vanilla, cinnamon, and cayenne to chocolate mixture and stir until smooth. This chocolate base is also known as a Ganache.
- Refrigerate for two hours.
- Once the ganache has rested, use a tablespoon to scoop out and quickly use your hands to roll into small balls. Let rest in the refrigerator for two more hours and then roll the truffles in cocoa powder.

Pomegranate Pizzazz Reduction

- Add 2 cups of wine to a sauce pot and on moderate to high heat, bring to a boil. Once the wine has come to a boil, turn the heat down to a low/medium heat and let it cook for approximately 15 minutes or until desired thickness has been achieved.
- Once the desired thickness has been achieved, transfer to a container and allow to rest. Chill in the refrigerator until it has completely cooled and use, as desired, with truffles.

FULKERSON WINERY

Chocolate and Chili

| | |
|--------------------------------|--|
| 1 tbsp. oil | 1/8 tsp. nutmeg |
| 2 cloves of garlic, minced | 1/8 tsp. cinnamon |
| 2 medium onions, chopped | 1 bay leaf |
| 1 lb. lean ground beef | 1 tsp. salt |
| 1/2 green pepper, chopped | 1/2 tsp. black pepper |
| 1 large stalk celery, chopped | a pinch each: dry mustard, ginger, cloves, and all spice |
| 2 cans kidney beans | 2 tbsp. to 1/4 cup semi-sweet chocolate chips |
| 16 oz. can of tomatoes, cut up | 1/2 to 1 cup Fulkerson Syrah |
| 1 tbsp. chili powder | 1/2 tsp. hot pepper sauce |

Brown meat, onion and garlic, then add all other ingredients. Start with minimum amounts of chocolate chips, wine and hot sauce and add more to suit your tastes.

Simmer very slowly for 3 hours, stirring now and then or bake covered in low oven (200°F).

ROCK STREAM VINEYARDS

Chocolate Fountain

A chocolate fountain to dip strawberries, cinnamon pretzels and marshmallows.

LAKEWOOD VINEYARDS

Chocolate-Hazelnut and Brie Crostini

36 baguette slices toasted
6 oz. Lively Run Dairy Sheldrake Moon (brie style cheese)
1 1/4 cups of chocolate hazelnut spread
sea salt

Preheat oven to 400°F

- Place toasted baguette slices on a cookie sheet in a single layer.
- Spread about 1 tbsp. of chocolate hazelnut spread on each slice and top with 1/8 inch thick slice of cheese. Amounts might need to vary depending on the size of the baguette slices. Ideally the cheese is just shorter than the slice of toasted baguette.
- Place the pan in the oven and bake until the cheese is starting to melt, about 7-10 minutes.
- Remove from the oven and sprinkle with salt.

Serve immediately with Lakewood Vineyards Bubbly Candeo.

CASTEL GRISCH WINERY

Chocolate Dipped Candied Orange Peel with Sea Salt

Ingredients for candied orange peels:

3 oranges, navel work well
2 cup water
1 cup sugar

Plus:

Dark Chocolate melting wafers
Sea Salt

- Cut the top and bottom from the orange.
- Cut then peel each orange into 4 vertical pieces and remove from orange in one piece.
- Cut the peel into thin strips.
- Bring a pot of water to boil, reduce the heat to medium and cook the peels in boiling water for 15 minutes, drain and rinse.
- Bring water and sugar to a boil over medium heat in a saucepan.
- Add the peel, reduce the heat to medium-low and simmer until the peels are tender, about 45 minutes.
- Drain and toss the peels in the sugar. Note: You want to drain the orange peels well. If you just throw them straight from the syrup into the sugar, the sugar will clump up. (Tip: Save the syrup and use it in ice tea.)
- Place the peels on a cooling rack and let them sit until the coating is dry, anywhere from 24-48 hours.
- Dip cooled candied orange peel into melted dark chocolate, place on wax paper to cool. Add a light dash of sea salt before the chocolate hardens.

Cool & enjoy!

CATHARINE VALLEY WINERY

Chocolate Cayenne Meatballs

2 lb. homemade or frozen pork and beef meatballs
1/2 cup salted butter
1/2 cup BBQ sauce of choice
1/2 cup beef broth
1 cup dark chocolate chopped
2 tsp. cayenne pepper

MEATBALLS:

Cook thawed meatballs in the oven at 375°F for 25 minutes or until heated through.

SAUCE:

Melt the butter in a large skillet over low heat. Add the chocolate, beef broth and the BBQ sauce, stirring frequently until melted. Add the cayenne and salt to taste. Pour over the meatballs and enjoy!

ATWATER ESTATE VINEYARDS

Black Bottom Cupcakes

3 cups all-purpose flour
2 cups white sugar
1/2 cup Hershey's Special Dark cocoa powder
1 tsp. salt
2 tsp. baking soda
2/3 cup vegetable oil
2 cups water
2 tbsps. *Atwater's Stone Bridge Red* wine
2 tsp. vanilla extract

Filling:

1, 8 oz. package cream cheese, softened
1 egg
1/2 cup white sugar
1/4 tsp. salt
1 cup semisweet chocolate chips

- Preheat oven to 350°F (175C). Line 24 muffin cups with paper liners.
- In a large bowl, mix together flour, 2 cups of sugar, cocoa, 1 teaspoon salt and baking soda.
- Stir in oil, water, red wine and vanilla until blended.
- Pour mixture into prepared muffin cups, filling each 2/3 full.
- To make the filling, in a medium bowl beat together the cream cheese, egg, 1/2 cup sugar, and 1/4 teaspoon salt until light and fluffy. Stir in chocolate chips.
- Drop a heaping teaspoonful of the filling into each cupcake. Bake for 25 minutes. Allow cooling.

Paired with *Atwater's Stone Bridge Red*.

CHATEAU LaFAYETTE RENEAU

Call to inquire

LEIDENFROST VINEYARDS

Chocolate Covered Potato Chip Trio

12 oz. good-quality milk melting chocolate

24 ruffled potato chips (dig out the whole ones)

Toppings: coarse sea salt, white chocolate drizzle, chopped pecans

1. Place about 3/4 of the chocolate into a heat safe bowl, and place over the top of a pan of simmering water. If you have a double boiler, use that. Heat, stirring occasionally until the chocolate has melted, then continue to heat the chocolate to 110°F (43°C), stirring occasionally. You may use a meat thermometer if your candy thermometer does not go that low.
2. As soon as the melted chocolate reaches temperature, remove it from the heat, and stir in remaining chopped chocolate until melted.
3. Use tongs to dip potato chips one at a time into the chocolate. Place on waxed paper starting at the point farthest from you and working your way in so as not to drip on your finished chips.
4. While the chocolate is still warm, sprinkle with sea salt or finely chopped pecans.
5. Cool until set. If desired drizzle with melted white chocolate.

We love these decadent treats with a glass of *Leidenfrost “Cabaret”, our Ruby Port-wine.*

HAZLITT 1852 VINEYARDS

Hazlitt’s World Famous Bramble Berry Brownies served with The Great Escape Bramble Berry Ice Cream

Brownie Recipe:

Your favorite boxed brownie mix or your own “from scratch” brownie recipe

750 ml. bottle of ***Bramble Berry*** wine

Optional: chocolate chips (semi-sweet or dark chocolate)

Directions:

- Preheat oven and mix brownies per instructions on box or recipe, replacing water with an equal amount of ***Bramble Berry*** wine.
- Add chocolate chips to taste (optional). Bake per instructions on box or recipe. Let brownies cool. Enjoy with the remaining ***Bramble Berry*** wine.

If you make your brownies from scratch, we love you.

PENGUIN BAY WINERY

Black Forest Cake

1 pkg. Devil's Food cake mix
1 tbsp. almond extract
1 1/2 cups semi-sweet chocolate chips
2 tbsp. milk
3 eggs
1, 21 oz. can cherry pie filling
1 tbsp. butter
1/2 cup confectioner's sugar

Preheat oven to 350°F.

- Mix together cake mix, beaten eggs, almond extract, cherry pie filling and one cup semi-sweet chocolate chips. Stir until just combined.
- Pour batter into 9 x 13 pan. Bake for 45 to 50 minutes or until toothpick inserted comes out clean. Remove cake and let cool.
- To make Glaze: Heat 1/2 cup semi-sweet chocolate chips, butter and milk in saucepan over medium high heat. Once chips are melted and mixture is combined, stir in confectioner's sugar. Spread glaze over cooled cake.

BAGLEY'S POPLAR RIDGE VINEYARDS

Bagley's Bear Paw Cookies

3/4 cup unsalted butter Softened
1 cup sugar
1/2 cup light brown sugar
1 egg plus + 1 yolk
1 tbsp. vanilla
1 tsp. baking soda
2 tsp. cornstarch
1/2 tsp. salt
2 cups Flour
1 bag Giradelli dark chocolate melting wafers
1 bag Semi sweet chocolate chips



Preheat oven to 350°F. Line cookie sheet with parchment paper and set aside.

- Using a stand mixer, cream together the butter, brown sugar and sugar until creamy.
- Add in the egg and egg yolk, vanilla and beat to combine.
- Add in the baking soda, cornstarch, salt and flour and beat until a soft dough forms.
- Using a small ice cream scoop, scoop dough into your hands and roll it. Place dough onto cookie sheet and bake 9-12 minutes.
- Once cookies are baked, place a melting wafer into the center of the cookie for the pad of the paw, then place 3 chocolate chips above the paw for the claws. Repeat steps with remaining dough and cookies.
- Let cookies cool for about 30 minutes before enjoying!

CAYWOOD VINEYARDS

Chocolate Lab Brownies

3/4 cup flour
1 cup sugar
1/2 cup shortening
2 eggs
1/4 cup **Chocolate Lab**
1 tbsp. corn syrup
1/2 tsp. baking powder
1/4 tsp. salt
2 1/2 oz. baking chocolate
1 tsp. vanilla

- Grease 8"x8" baking pan.
- Place shortening, chocolate, eggs, vanilla, corn syrup and **Chocolate Lab** in a mixing bowl. Mix thoroughly.
- Add dry ingredients and mix.
- Bake at 350°F for 40-45 minutes.
- Cool and cut into squares.

WAGNER VINEYARDS

Chocolate Dipped Fruit Kabobs

Fruit (Chef's choice – seasonal)
2 cups semi-sweet chocolate chips
1/2 cup heavy cream
1/4 cup butter, unsalted
1 cup **Wagner Vineyards Seneca White**
1/2 cup sugar
1/4 tsp. vanilla
3" skewers

- In a double boiler, melt chocolate chips, stir till smooth.
- Add butter and stir until melted.
- Slowly pour in heavy cream and whisk till smooth. Reserve warm.
- Cut fruit into 1/2" size, mix with wine, sugar and vanilla. Chill for 30 minutes.
- Remove fruit and allow excess liquid to drain. Skewer fruit & dip in chocolate mixture. Place on baking sheet and chill for 30 minutes to allow the chocolate to set. Serve immediately.

Serve with your favorite Wagner wine and enjoy!!

BOUNDARY BREAKS VINEYARD

Chocolate Bark with Pistachios & Dried Cherries

3/4 cup roasted, shelled pistachios, (3 ounces), coarsely chopped

3/4 cup dried cherries, or dried cranberries

1 tsp. freshly grated orange zest

24 oz. bittersweet chocolate, finely chopped, divided

- Line the bottom and sides of a jelly-roll pan or baking sheet with foil (take care to avoid wrinkles).
- Toss pistachios with cherries (or cranberries) in a medium bowl. Divide the mixture in half; stir orange zest into 1 portion.
- Melt 18 ounces chocolate in a double boiler over hot water. (Alternatively, microwave on low in 30-second bursts.) Stir often with a rubber spatula so it melts evenly.
- Remove the top pan and wipe dry (or remove the bowl from the microwave). Stir in the remaining 6 ounces of chocolate, in 2 additions, until thoroughly melted and smooth.
- Add the pistachio mixture containing the orange zest to the chocolate; stir to mix well. Working quickly, scrape the chocolate onto the prepared pan, spreading it to an even ¼-inch thickness with a rubber spatula.
- Sprinkle the remaining pistachio mixture on top; gently press it into the chocolate with your fingertips. Refrigerate, uncovered, just until set, about 20 minutes.
- Invert the pan onto a large cutting board. Remove the pan and peel off the foil. Using the tip of a sharp knife, score the chocolate lengthwise with 6 parallel lines. Break bark along the score lines. Break the strips of bark into 2- to 3-inch chunks.

THREE BROTHERS WINERIES & ESTATES

Call to inquire

ZUGIBE VINEYARDS

Pulled Pork with Sesame Chocolate BBQ Sauce

1 medium white onion, chopped

1 tbsp. olive oil

1/4 cup hoisin sauce

2 tbsp. dry red wine

2 tbsp. soy sauce

2 tbsp. brown sugar

1 tbsp. minced ginger

1 cup tomato sauce

3 tbsp. rice vinegar

2 tbsp. minced garlic

1 tsp. cayenne pepper

1 tsp. chinese five spice

2 tbsp. cocoa powder

1 tsp. salt

2 tsp. sesame oil

- In a medium pan, sauté onions in olive oil on medium heat until softened.
- Add rest of ingredients, except sesame oil, and stir well to combine. Cook for 7-8 minutes, stirring occasionally, until sauce thickens.
- Transfer contents to a blender and blend to a puree. Transfer contents to a medium bowl, and whisk in the sesame oil.
- Serve over pulled pork, BBQ chicken, or spare ribs.