

# Global Eats & Local Wines

## January 17-19, 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!**

### Participating Wineries & Recipes

The following is a list of participating wineries and their 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, **French Springs Soup, a taste of France**
- C. *not participating*
- D. Seneca Shore Wine Cellars, **Creamy Tuscan Garlic Tortellini Soup, a taste of Italy**
- E. *not participating*
- F. *not participating*
- G. Torrey Ridge Winery, **call for recipe**
- H. Earle Estate Winery, **call for recipe**
- I. *not participating*
- J. Fruit Yard Winery, **Beef & Cabbage Soup, a taste of Ireland**
- K. Glenora Wine Cellars, **Sweet Plantain Tacos with Black Bean Hummus and a Spicy Sweet Potato Purée, a taste of Jamaica**
- L. Fulkerson Winery, **Jamaica Cake, a taste of Jamaica**
- M. Rock Stream Vineyards, **Armenian Rice Pilaf, a taste of Armenia**
- N. Lakewood Vineyards, **Zwiebelkuchen, a taste of Germany**
- O. Castel Grisch Winery, **Sriracha Chicken Wontons with Cool Avocado Cream Dip**
- P. Catharine Valley Winery, **Swedish Meatballs, a taste of Sweden**
- Q. J.R. Dill Winery, **Jamaican Jerk Chicken Chili, a taste of Jamaica**
- R. Atwater Estate Vineyards, **Apple Butter Rugelach, a taste of Poland**
- S. Chateau LaFayette Reneau, **call for recipe**
- T. Leidenfrost Vineyards, **Caesar Salad with Homemade Garlic Parmesan Croutons, a taste of Rome, Italy**
- U. Hazlitt 1852 Vineyards, **Jamaican Jerk Chicken, a taste of Jamaica**
- V. Penguin Bay Winery, **Spicy Asian Ramen Salad, a taste of Japan**
- W. Bagley's Poplar Ridge Vineyards, **Danish Dream Cake - Drommekage, a taste of Denmark**
- X. *not participating*
- Y. Wagner Vineyards, **Russian Cheese Spread, a taste of Russia**
- Z. *not participating*
- AA. *not participating*
- BB. Three Brothers Wineries & Estates, **Potato Curry Stew, a taste of Thailand**
- CC. Zugibe Vineyards, **Mongolian Meatballs, a taste of Mongolia**
- DD. *not participating*

## **WHITE SPRINGS FARM WINERY**

### **French Springs Soup, a taste of France**

1/4 cup butter  
1 lb. leeks, chopped  
1 medium onion, chopped  
1 quart water  
1 quart chicken broth  
3 large potatoes, chopped  
2 large carrots, chopped  
1 clove garlic, crushed  
1 bunch fresh asparagus, trimmed and cut into 1" pieces  
1/3 cup uncooked long grain white rice  
1 1/2 tsp. salt  
2/3 cup fresh spinach  
1 cup half and half

- Melt the butter in a large pot over medium heat. Stir in the leeks and onion, cooking until tender.
- Pour water into the pot. Mix in potatoes, carrots, garlic, asparagus and rice. Season with salt. Bring to a boil. Reduce heat and simmer 30 minutes, or until vegetables and rice are tender.
- Stir spinach and cream into soup mixture and continue cooking for about 5 minutes, before serving.

Serve with your favorite wine from White Springs Winery!

## **SENECA SHORE WINE CELLARS**

### **Creamy Tuscan Garlic Tortellini Soup, a taste of Italy**

2 tbsp. butter  
1 small white onion, diced  
3 cloves garlic, minced  
4 cups chicken broth  
28 oz. can diced tomatoes  
15 oz. can white beans, drained and rinsed  
1 cup heavy cream  
1/4 cup grated parmesan cheese  
1 tbsp. Italian seasoning  
1 tsp. salt  
1/4 tsp. pepper  
2 cups cooked and shredded chicken  
9 oz. refrigerated tortellini  
2 cups spinach

- In a large pot over medium heat, heat up the butter. Add onion and garlic and cook until tender.
- Add chicken broth, diced tomatoes, white beans, heavy cream, parmesan cheese, Italian seasoning, salt and pepper. Bring to a simmer.
- Add the chicken, tortellini and spinach. Let simmer for 10 minutes to thicken up and for the tortellini to cook.

Serve with your favorite wine from Seneca Shore Wine Cellars!

**TORREY RIDGE WINERY**

**Please call**

**EARLE ESTATES MEADERY**

**Please call**

**FRUIT YARD WINERY**

**Beef & Cabbage Soup, a taste of Ireland**

2 tbsp. oil  
1 1/2 lb. corn beef, cubed  
1/2 tsp. salt  
1 tsp. pepper  
1 clove garlic, minced  
1 medium onion, chopped  
5 cups beef broth  
5 cups chicken broth  
2 bay leaves  
1/2 lb. carrots, chopped  
1/2 lb. cabbage  
1 cup sauerkraut  
2 tsp. dill weed

- Heat oil. Add beef and cook till brown.
- Cook onions and garlic in oil until softened.
- Stir in beef broth, chicken broth, bay leaves, salt and pepper, carrots, cabbage and sauerkraut. Simmer gently till beef and vegetables are tender, about 30 min.
- Remove from heat and stir in dill.

Serve with your favorite wine from the Fruit Yard Winery!

## **GLENORA WINE CELLARS**

### **Sweet Plantain Tacos with Black Bean Hummus and a Spicy Sweet Potato Purée, a taste of Jamaica**

Serves 8 to 10

#### ***Sautéed Plantains:***

3 very ripe yellow sweet plantains, peeled and cut on the bias into 1" slices  
1/4 cup brown sugar  
pinch of salt  
1/4 cup oil, for sautéing  
1/4 cup *Glenora Wine Cellars Seyval Blanc*

#### ***Sweet Potato Purée:***

1 lb. sweet potatoes, peeled and diced  
1 tbsp. chipotle chiles in adobo  
1 tsp. ground black pepper  
2 cloves of minced garlic  
2 tbsp. oregano  
1/2 tsp. thyme  
1/8 tsp. nutmeg  
2 tbsp. paprika  
1 tsp. cayenne pepper  
2 tbsp. salt  
2 tbsp. apple cider vinegar

#### ***Black Bean Hummus:***

15 oz. of black beans  
1/2 cup of water  
4 tbsp. fresh lemon juice  
1/2 tsp. cayenne pepper  
1 tsp. salt  
1/2 tsp. paprika  
1/2 tsp. cumin  
1 tbsp. tahini  
1/2 tbsp. of minced garlic

Plantains: Heat oil in a large skillet over medium-high heat until the oil begins to sizzle. Gently toss plantain slices with brown sugar, then place into hot oil. Fry until the plantains begin to turn golden brown, then turn over, and continue frying until they have caramelized, about 2 minutes per side. When plantains have finished cooking, deglaze pan with Glenora Seyval Blanc and cook down for 2 minutes allowing it to thicken. Take off heat and set aside.

Sweet Potato Purée: Boil sweet potatoes in water on high heat until tender. Strain and reserve some liquid if needed to thin purée later. Add all components to food processor and blend until smooth, add some liquid if you desire a thinner purée.

Black Bean Hummus: If using canned black beans strain and rinse first, if using fresh dried black beans boil in a pot until tender, then strain. Add all ingredients into a food processor and blend until smooth.

#### ***Direction:***

Warm tortilla, place black bean hummus on the base of the tortilla and add one of the 1" plantains and then top with sweet potato purée.

## **FULKERSON WINERY**

### **Jamaica Cake, a taste of Jamaica**

2 cups white sugar  
1 1/2 cups vegetable oil  
1 1/2 cups chopped pecans (optional)  
3 cups all-purpose flour  
2 bananas, peeled & diced  
3 eggs  
12 oz. can crushed pineapple with juice  
1 tsp. vanilla extract  
1 tsp. salt  
1 tsp. baking soda

- Mix together sugar, vegetable oil, pecans, flour and bananas in a 13x9 inch pan.
- Stir in the eggs, pineapple with juice, vanilla, salt and baking soda. Mix well. Do not mash the bananas.
- Bake in a preheated 350°F (175°C) oven for 60 minutes or until cake tests done.

Serve with a glass of ***Fulkerson Winery Moscato***.

## **ROCK STREAM VINEYARDS**

### **Armenian Rice Pilaf, a taste of Armenia**

Serves: 4-6

1 cup Basmati long grain rice  
1/2 cup vermicelli snap into one-inch long pieces  
1/2 cube butter, salted  
2 cups chicken broth  
1 tsp. salt  
1/2 tsp. pepper

- Add butter and vermicelli in a deep fry pan and cover. Heat until the vermicelli is golden brown.
- Add rice and sauté for a minute in butter and vermicelli.
- Add chicken broth, mix well and bring to a boil. Lower heat and simmer for 25 minutes until the rice is fully cooked. Turn heat off and let sit a few minutes before serving.

Rice pilaf is a compliment to poultry, fish or lamb. It should not be salty or gummy.

\*Variations include adding roasted pine nuts, roasted almond slivers or minced onions after browning the vermicelli.

## **LAKWOOD VINEYARDS**

### **Zwiebelkuchen, a taste of Germany**

A German dish - literally "onion cake" traditionally served with Federweisser at harvest time. Makes one 16" pizza pan or jelly roll pan sized "cake".

1 premade pizza dough (thawed) or any recipe you like to make

#### **Topping:**

8 ounces of bacon, sliced into ¼ pieces

1 lb. chopped yellow onions

pinch of sugar

1 tsp. salt

1 1/2 cups sour cream

2 eggs

Freshly ground nutmeg and black pepper to taste

Preheat oven to 375°F

To make the topping:

- In a large skillet over medium heat cook the bacon, stirring frequently until the bacon is crisp around the edges. Remove from the pan and drain on paper towels.
- Pour off all but 3 tbsp. of the bacon fat from the skillet and add the chopped onions, sugar and 1/2 tsp. salt. Sauté over medium heat until the onions are soft and beginning to caramelize around the edges. Remove from the heat and cool.
- Mix together the sour cream, 1/2 tsp. salt, eggs, nutmeg and black pepper.

Spread pizza dough on a 16" pan. Top with sour cream mixture. Spread onions in a generous layer over the entire top and then sprinkle bacon over that.

Bake for 30-35 minutes until topping is slightly toasted and crust is light brown on the edges. Cool for a few minutes before cutting.

Enjoy warm with ***Lakewood Vineyards Full Monty Riesling***.

## **CASTEL GRISCH WINERY**

### **Sriracha Chicken Wontons with Cool Avocado Cream Dip**

#### **Wonton:**

1/2 cup Sriracha Sauce

1, 8 oz. pkg. cream cheese, softened

2 cups shredded cooked chicken

Or for a quick and easy option, 1-2 large cans of chunk chicken breast works well as well

#### **Dipping sauce:**

4 oz. sour cream

4 oz. cream cheese, softened

1 ripe avocado

Wonton directions: Preheat oven to 425°F.

- In a large bowl, combine chicken, cream cheese and Sriracha sauce. Mix well.
- To assemble wontons, place 12 wonton wrappers onto a smooth, clean and dry surface. Lightly brush the edges of each wonton with water. Place about 1 tablespoon of filling onto the center of each wonton. Fold corners of the wonton to the middle to secure the filling inside (envelope style works well, but you can be creative).
- Place wontons on a cookie sheet and lightly spray with Pam or olive oil. Repeat with remaining wontons.
- Bake 12-15 min until golden brown.

Dipping sauce directions: combine cream cheese, sour cream and avocado, use a hand mixer or food processor to blend until smooth.

Serve wontons with dipping sauce and enjoy!

## **CATHARINE VALLEY WINERY**

### **Swedish Meatballs, a taste of Sweden**

2 lb. homemade or frozen pork and beef meatballs

1/4 cup salted butter

1/4 cup flour

4 cups beef broth

3/4 cup sour cream

1/4 cup dry white wine

2 tbsp. parsley

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. Whisk in flour until lightly browned, about 1 minute.
- Gradually whisk in the beef broth and cook, whisking constantly, until slightly thickened, about 1-2 minutes.
- Stir in wine and simmer for about 2 minutes.
- Stir in sour cream; season with salt and pepper to taste.

Pour over meatballs and enjoy!

## **J.R. DILL WINERY**

### **Jamaican Jerk Chicken Chili, a taste of Jamaica**

2-2 1/2 lbs. boneless, skinless chicken breasts or thighs  
8 sprigs green onion, plus more, to top  
1 large white onion, diced  
3 bell peppers, diced (I like to use one red, one green, and one yellow)  
1 habanero pepper, finely minced  
1, 15 oz. can kidney beans  
1, 15 oz. can black beans  
1, 28 oz. can crushed tomatoes  
6 cloves garlic, minced  
1 cup mild Jamaican jerk marinade  
1/4 cup low sodium soy sauce  
1 tbsp. brown sugar  
2 tsp. kosher salt  
2 tsp. dried thyme  
2 tsp. cumin  
2 tsp. ground allspice  
1 tsp. black pepper  
1/2 tsp. cinnamon  
juice of 3 limes  
1/4 cup chopped cilantro  
shredded cheddar cheese, to top  
sliced avocado, to top

- Combine the chicken, onions, peppers, beans, crushed tomato, garlic, Jamaican jerk marinade, soy sauce, salt, brown sugar, thyme, cumin, allspice, black pepper and cinnamon in a large slow cooker. Stir gently to ensure that the spices are distributed.
- Cover the slow cooker and cook on low for 6-8 hours, or on high for 4 hours.
- When the chili has cooked, remove the lid, stir, and shred the chicken. Then, mix in the lime juice and cilantro. Taste and adjust seasonings accordingly.

Serve warm with additional green onion, shredded cheese, and sliced avocado, if desired.



## **ATWATER ESTATE VINEYARDS**

### **Apple Butter Rugelach**

Prep Time 40 minutes

Cook Time 22 minutes

Servings 48 cookies

1 cup (2 sticks) unsalted butter slightly softened, cut into small pieces

1, 8 oz. package cream cheese slightly softened, cut into small pieces

2 cups all-purpose flour

3 tbsp. white sugar

1/4 tsp. salt

1 tsp. cinnamon

1/2 cup apple butter

1/4 cup pecans finely chopped

milk to brush on top of cookies

cinnamon sugar for sprinkling

- In the bowl of a stand mixer, combine the flour, sugar, cinnamon, and salt. Add in the butter and cream cheese and mix on low speed. The dough will become crumbly and then start to come together. Mix until the dough is just combined. Alternately, this can be done in a bowl with a pastry cutter.
- Shape the mixture into a large rectangle. Wrap the dough in plastic wrap and chill for at least 2 hours or up to 1 week.

When ready to prepare the cookies, preheat the oven to 350°F.

- Cut dough into 4 equally-sized pieces. On a floured surface (or in between sheets of parchment paper) roll out one piece of dough at a time into a 12-inch by 4-inch rectangle. Spread apple butter evenly over the dough, leaving 1/2" around the edges. Sprinkle evenly with pecans.
- Working from the long end, gently roll the dough into a 12-inch long log, making sure seam is at the bottom. Place in the freezer for 15 minutes to re-chill the dough. This will also help you make cleaner cuts. (You can also wrap the dough plastic wrap and freeze for up to 3 months at this point).
- Remove from the freezer. Brush the dough log with milk, and sprinkle with 1-2 tablespoons of cinnamon sugar. Cut each log into 12 equal pieces, about 1" each. Place upright on lined baking sheets.
- Bake for 22-25 minutes or until lightly golden. Cool on wire racks. Store in airtight containers, they also freeze really well.

## **CHATEAU LaFAYETTE RENEAU**

**Please call.**

## **LEIDENFROST VINEYARDS**

### **Caesar Salad with Homemade Garlic Parmesan Croutons, a taste of Rome, Italy**

#### **For the salad, you'll need:**

Romaine hearts, 3 romaine hearts, leaves separated and chopped  
1/4 cup thinly sliced red onions  
1/4 cup shredded or shaved parmesan cheese

#### **For the croutons:**

3 cups day old hearty bread  
2 tbsp. olive oil  
1 tbsp. Parmesan cheese  
1/2 tsp. garlic powder  
1/2 tsp. chopped parsley  
salt and pepper to taste

#### **For the Caesar dressing:**

1 cup mayonnaise  
2 tbsp. fresh lemon juice  
3/4 tsp. Dijon mustard  
3/4 tsp. Worcestershire Sauce  
1 tsp. minced garlic  
salt and pepper to taste

- First, you'll preheat the oven to 375°F. Cut bakery bread into slices then tear bread into 3/4-inch pieces and place close together on baking sheet. Drizzle slowly and evenly with olive oil, then toss with seasoning and parmesan then spread out on baking sheet.
- Bake in preheated oven until golden brown and crisp, about 15 – 18 minutes, tossing once halfway through. Let cool.
- Make the dressing by whisking together mayonnaise, lemon juice, Dijon mustard, Worcestershire sauce, Parmesan cheese, garlic, salt and pepper.
- To assemble the salad, place the chopped (rinsed and dried) lettuce and sliced red onion into a large bowl, pour dressing evenly over top, then toss to coat with homemade Caesar dressing.
- Add in Parmesan and croutons and toss.

Serve immediately with a glass of ***Leidenfrost Vineyards Riesling!***

## **HAZLITT 1852 VINEYARDS**

### **Hazlitt's World-Famous Jamaican Jerk Chicken, a taste of Jamaica**

#### **Marinade:**

3 cloves garlic  
4 habanero peppers  
5 small sweet peppers  
1/4 cup red wine vinegar  
1/4 cup brown sugar  
1/2 tsp. allspice  
1/2tsp. ground cloves  
1/2 tsp. cinnamon  
1 large onion  
1 cup soy sauce  
1/4 cup olive oil  
1 tsp. peppercorns  
1/2 tsp. ground nutmeg  
2 tbsp. minced ginger

#### **Meat:**

2-3 pounds of cubed chicken breast (can also be used as a pork roast marinade)

Slider rolls

Place all the marinade ingredients in a food processor and blend. Marinade 2 pounds of cubed, boneless chicken breast for a few hours or overnight. Grill or fry until done. Served on slider rolls.

## **PENGUIN BAY WINERY**

### **Spicy Asian Ramen Salad, a taste of Japan**

1, 16 oz. bag coleslaw mix  
1/2 cup sunflower seeds  
1/2 cup sliced almonds  
2, 3 oz. bags ramen (reserve seasoning packets for dressing)  
3/4 cup vegetable oil  
1/3 cup white vinegar  
1/2 cup granulated sugar  
1/2 tsp. red crushed pepper flakes

- In a large bowl place coleslaw mix, sunflower seeds, almonds and crushed ramen.
- In a large measuring cup add vegetable oil, vinegar, sugar, red crushed pepper flakes and seasoning packets from ramen package. Add to large bowl and whisk together until everything is well coated. Cover with plastic wrap and chill in refrigerator for at least 2 hours before serving.

To crush ramen, place ramen block into Ziploc bag and using a rolling pin gently crush ramen into smaller pieces.

## **BAGLEY'S POPLAR RIDGE VINEYARDS**

### **Danish Dream Cake - Drommekage, a taste of Denmark**

3 eggs  
1 cup sugar  
1 tsp. vanilla essence  
1 3/4 cup all-purpose flour  
2 tsp. baking powder  
6 tbsp. whole milk  
6 tbsp. butter, melted

Topping:

1 stick (115g) butter  
1 1/2 cup unsweetened shredded coconut  
1 cup dark brown sugar  
3 tbsp. whole milk

Preheat the oven to 375°F/190°C. Butter and flour a 3-inch deep, 9-inch spring form pan.

- In a small saucepan, combine milk with 6 tablespoons butter and heat over low until the butter melts, then remove from the heat and allow to cool down.
- In a large bowl, using a hand mixer, whisk eggs, sugar and vanilla essence on high speed for 4-5 minutes, until the mixture becomes white and fluffy.
- Add flour and baking powder and whisk to incorporate them. Pour milk/butter mixture into the cake batter, folding it in until incorporated. Pour batter into prepared spring form pan and place on a baking paper-lined baking sheet. Bake for 35–40 mins or until almost done.

While the cake is baking, make your topping.

- In a medium saucepan, melt the butter, add milk and brown sugar and cook for a minute.
- Add shredded coconut and mix it well.
- Remove the cake from the oven and carefully spread topping all over the cake.
- Turn up the heat to 400°F/ 200°C. Return the cake to the oven and bake for another 5-10 minutes until the topping is bubbling and the coconut begins to toast on top. Remove from oven and allow to cool before eating.

## **WAGNER VINEYARDS**

### **Russian Cheese Spread, a taste of Russia**

12 oz. Havarti cheese  
2 medium carrots, chopped  
4 cloves garlic  
5 tbsp. mayonnaise (Hellmann's)

- Shred cheese (use a food processor or large holed side of box grater) and transfer to a mixing bowl.
- Finely chop carrots and garlic. Add to mixing bowl, along with 3 tbsp. mayonnaise and stir.
- Add the remaining 2 tbsp. of mayonnaise to bind the spread. Cover tightly and refrigerate overnight. Serve chilled or at room temperature with your favorite bread, crackers or chips.

Serve with your favorite Wagner wine and enjoy!!

### **THREE BROTHERS WINERIES & ESTATES**

#### **Potato Curry Stew, a taste of Thailand**

2 tbsp. olive oil  
1 tsp. crushed red pepper flakes  
zest of 1 lemon  
1 1/2 tbsp. minced garlic  
1 to 1 1/2 tbsp. curry paste  
1 1/4 cups light coconut milk  
2 tbsp. soy sauce  
2 tsp. sugar, or to taste  
1/2 tsp. salt, or to taste  
1/2 cup chopped fresh basil leaves  
1/4 cups roasted garbanzo beans  
1/2 cups diced roasted sweet potatoes

Add all ingredients to sauce pot and bring to boil, reduce to simmer until vegetables are tender.

### **ZUGIBE VINEYARDS**

#### **Mongolian Meatballs, a taste of Mongolia**

##### **Meatballs**

1 lb. ground beef  
1 lb. ground pork  
3/4 cup Panko breadcrumbs  
2 eggs  
2 tbsp. soy sauce  
1 tbsp. red wine  
1 tbsp. minced garlic  
1 tbsp. minced ginger  
4 green onions, chopped  
salt and pepper to taste

Preheat oven to 400°F. Mix together all ingredients in a medium bowl with fingers, until well-combined. Take one tablespoon of mixture and roll between palm of hands until the surface is smooth and into a ball shape. Place ball onto paper-lined baking sheets, spread one inch apart. Bake for 11-12 minutes.

##### **Mongolian Sauce**

2 tbsp. minced garlic  
1 tsp. sesame oil  
1/2 tbsp. minced ginger  
1/2 cup soy sauce  
2/3 cup water  
1/2 cup brown sugar  
2 tbsp. hoisin sauce  
1 tbsp. oyster sauce  
1 tbsp. ground white pepper  
sesame seeds to garnish  
chopped green onion to garnish

Combine all ingredients into a medium saucepan on medium-high heat, and whisk together to combine. Bring to a simmer, stirring occasionally. Cook until sauce thickens, stirring occasionally, about 8 minutes. Remove from heat. Place meatballs into saucepan, stir to coat, and top with garnishes.