

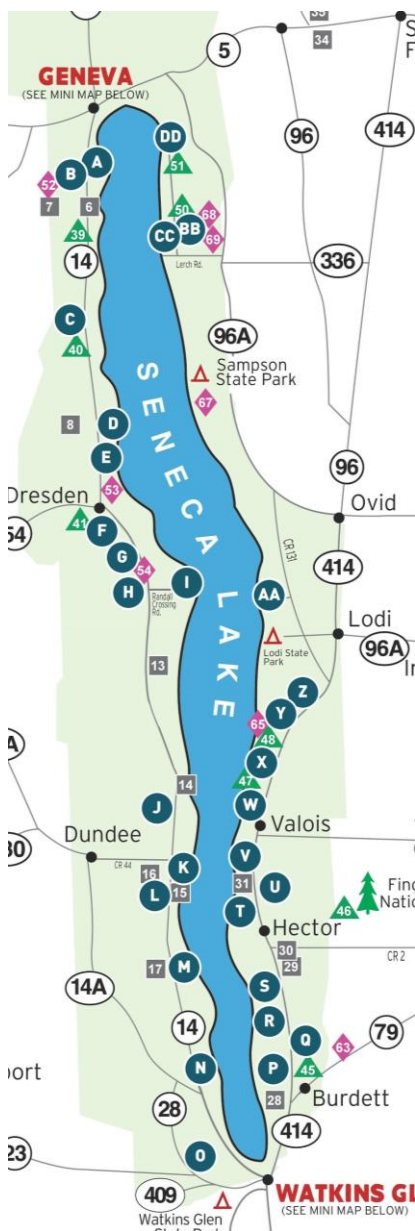
Sprint Wine & Cheese Weekend, April 17-19, 2020



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!*

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, **Ham & Potato Cheddar Chowder**
- C. Fox Run Vineyards, **Stuffed Shells with Kale, Shiitakes & Muranda Bel Ceillo**
- D. Seneca Shore Wine Cellars, **Cheesy Broccoli Soup**
- E. *not participating*
- F. Prejean Winery, **Spicy Grape Crostini**
- G. Torrey Ridge Winery, **Please call the winery**
- H. Earle Estate Winery, **Please call the winery**
- I. *not participating*
- J. Fruit Yard Winery, **Garden Cheddar Chowder**
- K. Glenora Wine Cellars, **Steakhouse Onion Cheddar Cheesecake with Bacon Onion Jam**
- L. Fulkerson Winery, **Dilly Cheese Ball**
- M. Rock Stream Vineyards, **Pretzel sticks and Herkimer Cheese Company Mustard Cheddar Pretzel Dip**
- N. Lakewood Vineyards, **Roasted Grape Crostini with Creamy Chevre**
- O. Castel Grisch Winery, **Dill Pickle Bacon Grilled Cheese**
- P. *not participating*
- Q. J.R. Dill Winery, **Parmesan Risotto**
- R. Atwater Estate Vineyards, **Please call the winery**
- S. Chateau LaFayette Reneau, **Please call the winery**
- T. Leidenfrost Vineyards, **Toasted Crostini with Goat Cheese and Caramelized Onion and Roasted Garlic Jam**
- U. Hazlitt 1852 Vineyards, **Cheesecake Bars with Brambleberry Reduction**
- V. Penguin Bay Winery, **Please call the winery**
- W. Bagley's Poplar Ridge Vineyards, **Gouda Cheese Fondue with Chardonnay**
- X. Caywood Vineyards, **"Obatzda"**
- Y. Wagner Vineyards, **Please call the winery**
- Z. Lamoreaux Landing Wine Cellars, **Black Olive and Rosemary Focaccia**
- AA. Boundary Breaks Vineyard, **Keto Diet Friendly Cheese Crisps**
- BB. Three Brothers Wineries & Estates, **Please call the winery**
- CC. Zugibie Vineyards, **Fried Halloumi Cheese with Bacon Jam**
- DD. Ventosa Vineyards, **Please call the winery**

WHITE SPRINGS FARM WINERY

Ham & Potato Cheddar Chowder

5 cups water
5 cups diced potatoes
1 cup diced carrots
1 cup diced celery
1 tsp. salt
1 tsp. pepper

Combine water, potatoes, carrots, celery, salt and pepper in large kettle. Boil until vegetables are soft.

White sauce:

1 cup butter
1/3 cup chopped onion
3/4 cup cornstarch
4 cups milk, plus 1 cup
5 cups grated sharp cheddar cheese
2 1/2 cups cubed ham

- Saute onions in butter. Add 4 cups of milk and heat through.
- Mix cornstarch with 1 cup cold milk to dissolve, add to hot milk, butter mixture and thicken.
- Combine cooked vegetables (with liquid), cheese, ham and white sauce.
- Heat but do not boil.

Serve with your favorite wine from White Springs Winery!

FOX RUN VINEYARDS

Stuffed Shells with Kale, Shiitakes & Muranda Bel Ceillo

1/2 lb. large shell pasta
1 tbsp. butter
2 thin sliced garlic cloves or 1 tsp. minced
1 tbsp. fresh thyme, rough chopped or 1 tsp. dry
1 cup shiitake mushrooms, sliced thin
1 cup ***Fox Run Chardonnay***
1 cups fresh kale, thinly sliced
1/2 cup heavy cream
kosher salt
coarse black pepper
1 cup whole milk ricotta cheese
Shredded Muranda Bel Ceillo cheese (lots!)

- Boil the shells in salted water while making the sauce.
- For the sauce: cook butter, garlic, thyme and mushrooms in a small saucepan on medium heat until mushrooms begin to brown.
- Add wine and kale, cook for 2-3 minutes to infuse the garlic flavor and soften the kale.
- Add cream and continue cooking for 3-5 minutes or until cream thickens slightly. Cool until room temperature. Place in a large bowl and season with salt and pepper.
- Add the ricotta cheese, stirring until mixture is well combined.
- Fill Shells and top with a good sprinkle of Bel Ceillo! Place in a greased baking dish and reheat the shells in a 375°F oven until the cheese melts and begins to brown.

SENECA SHORE WINE CELLARS

Cheesy Broccoli Soup

Yield: 6-8 servings (2 quarts)

2 cups fresh sliced carrots
1 cup sliced celery
2 cups broccoli florets
1 1/2 cup chopped onion
1/2 cup butter
3/4 cup all purpose flour
10 1/2 oz. chicken broth
1 quart milk
1/2 lb. American cheese, cut in cubes

- In a large saucepan, bring 2 quarts of water to a boil. Add carrots, celery and broccoli; cover and boil for 5 minutes. Drain and set aside.
- In the same saucepan, saute onion in butter. Add flour and stir to make smooth paste. Gradually add chicken broth and milk. Cook until mixture thickens, about 8-10 minutes.
- Add vegetables, heat until tender. Add cheese, heat until cheese is melted.

Serve with your favorite wine from Seneca Shore Wine Cellars!

PREJEAN WINERY

Spicy grape crostini

1 oz. pancetta, thinly sliced
1 tbsp. sugar
2 cups halved red seedless grapes
1 tsp. coarsely ground black pepper
1/4 tsp. crushed red pepper flakes
kosher salt
4 slices of bread, toasted
1/2 cup ricotta
chopped tarragon (for serving)
olive oil (for drizzling)

- Cook pancetta in a medium skillet over medium heat, stirring occasionally, until crisp, about 5 minutes. Let cool on paper towels; crumble.
- Bring sugar and 2 tbsp. water to a boil in same skillet, stirring to dissolve sugar. Add grapes, black pepper, and red pepper flakes. Cook until grapes are glazed and start to soften, about 5 minutes. Mix in pancetta; season with salt.
- Spread toast with ricotta. Top with grape mixture and tarragon and drizzle with oil.

TORREY RIDGE WINERY

Please call the winery

EARLE ESTATES MEADERY

Please call the winery

FRUIT YARD WINERY

Garden Cheddar Chowder

2 lg. zucchini, cubed
1 lg. onion, chopped
2 tbsp. dried parsley
1/2 cup butter
1/2 cup flour
1 1/2 tsp. salt and pepper to taste
5 cups water
1 1/2 tbsp. chicken broth powder
4 cups canned diced tomatoes, undrained
2, 12 oz. cans evaporated milk
1 lb. corn
1 lb. shredded cheddar cheese
1 lbs. kielbasa sausage

- Sauté the zucchini, onion, parsley and basil in butter until vegetables are tender.
- Stir in flour, salt and pepper. Gradually stir in water. Add the bouillon and mix well. Bring to a boil; cook and stir for 2 minutes.
- Add tomatoes, milk and corn; bring to a boil. Reduce heat; cover and simmer for 5 minutes or until corn is tender.
- Stir in cheese until melted.

Serve with your favorite Fruit Yard wine!

GLENORA WINE CELLARS

Steakhouse Onion Cheddar Cheesecake with Bacon Onion Jam

Yield: 1, 8-inch cheesecake

For the Tuile Crust:

2 Idaho potatoes, peeled, boiled and riced	2 tbsp. chives, finely chopped
1 cup egg whites	1/4 tsp. Kosher salt
1/3 cup Yancey Fancy Steakhouse Onion Cheddar, shredded	Large pinch ground black pepper

Directions: Preheat oven to 275F.

- Put the potato, egg whites, shredded cheese, and chives in a medium bowl and season with salt and pepper. Whisk together until well incorporated.
- On a piece of parchment paper, trace the bottom of the 8-inch pan. Spread the batter evenly into this circle. You may have leftover batter.
- Bake until golden brown, about 30 minutes. Remove from oven and let cool before peeling off of parchment. Place tuile in bottom of the 8-inch pan.

For the Cheesecake:

6 oz. cream cheese, room temperature	pinch salt
6 oz. Yancey Fancy Steakhouse Onion Cheddar, finely shredded	2 eggs, room temperature
1/2 cup sugar	1/2 cup sour cream
	1/4 cup heavy cream

Directions:

- In a mixing bowl fitted with the paddle attachment, beat the cream cheese and cheddar until soft. Add sugar and salt and beat until blended.
- Add eggs one at a time, being sure to scrape the bowl as necessary.
- Stir in the sour cream and heavy cream.
- Pour this batter into prepared 8-inch pan with the tuile. Place the pan inside of a large roasting pan. Pour in enough water into the roasting pan to fill half way up the sides of the cheesecake pan. Bake at 325°F for about 30 minutes or until barely wobbly.
- Be careful to not get any water into the cheesecake when taking in and out of the oven.
- Once cheesecake is set, take out of the oven and let set at room temperature for about 30 minutes. Cover with plastic and refrigerate until cold. Invert cheesecake onto a serving plate by heating the bottom and the sides of the pan with hot water.

For the Bacon Onion Jam: makes: 2 cups

1 lb, 10 ounces sliced sweet onion (about 4 cups)	3/4 cup red wine vinegar
8 oz. bacon, cut into small pieces	1 cup beef stock
1 1/2 cups granulated sugar	salt & pepper to taste
3/4 cup <i>Glenora Bobsled Red wine</i>	3 tbsp. canola oil

Directions:

- In a sauce pot, add oil and heat until shimmering on high.
- Add onions, stir then lower heat to medium. Stir onions every 5 minutes until caramelized.
- Add remaining ingredients except for bacon and leave on medium heat until thick and syrupy. Should take about 30 minutes.
- While onion mixture is reducing, cook bacon in a small pot until crispy. Pour off the grease and reserve the crispy bacon.
- Once onion mixture is to the desired consistency, add reserved bacon and season with salt and pepper. Put jam into the fridge and cool.

FULKERSON WINERY

Dilly Cheese Ball

Taste of Home

8 oz. cream cheese, softened
1 cup dill pickle relish, drained
1/4 cup finely chopped onion
1 1/2 cup shredded cheddar cheese
1 tbsp. Worcestershire sauce
2 tbsp. mayonnaise
2 tbsp. minced fresh parsley

- Beat first six ingredients until smooth. Shape into a ball; wrap in plastic and refrigerate for several hours.
- Sprinkle with parsley; serve with crackers.

Enjoy with ***Fulkerson Dry Riesling!***

ROCK STREAM VINEYARDS

Pretzel sticks and Herkimer Cheese Company Mustard Cheddar Pretzel Dip

LAKEWOOD VINEYARDS

Roasted Grape Crostini with Creamy Chevre

2 cups red seedless grapes, quartered
2 tbsp. balsamic vinegar
2 tbsp. minced shallots
2 tsp. extra virgin olive oil
1/2 tsp. coconut sugar
1 baguette cut into about 20 slices
3 tbsp. butter softened
2 oz. chevre at room temperature
1/3 cup candied pecans chopped
6 sprigs fresh thyme chopped

Preheat oven to 425°

- Toss together grapes, balsamic vinegar, shallots, olive oil and coconut sugar. Arrange grapes in single layer in a pan and bake for 20 minutes or until grapes are softened and liquid forms a thin syrup.
- Remove grapes from the oven and change the temperature of the oven to broil.
- Stir together the chevre and butter and spread over the baguette slices. Arrange the slices on a baking sheet. Broil for 2-3 minutes or until the cheese is brown and bubbly.
- Spoon grape mixture onto the toasted bread and sprinkle with pecans and thyme.

Enjoy warm with ***Lakewood Vineyards Valvin Muscat.***

CASTEL GRISCH WINERY

Dill Pickle Bacon Grilled Cheese

Yield: 1 sandwich. Prep time: 3 mins

Cook time: 6 mins Total time: 9 mins

Ingredients:

- 1 ½ slices bacon
- 2 slices bread
- 1 large pickle, slices
- 2 slices cheddar cheese
- 1 oz mozzarella

Directions:

1. Cook bacon in pan until crisp. Transfer to paper towel lined plate.
2. Remove most of the bacon grease from pan.
3. Butter each slice of bread
4. Place butter side down. Top with cheddar cheese, pickles, mozzarella, bacon, cheddar cheese. Top with 2nd slice of bread butter side out.
5. Cook over medium low heat, flip when bread is lightly toasted and until cheese is melted.
6. Serve immediately & enjoy!

*** We love our sandwiches even more by using Glen Mountain Market fresh baked sour dough bread & dipping in Cheeky Monkey Tomato Oil !!Recipe

J.R. DILL WINERY

Parmesan Risotto

- 1 1/2 cups Arborio rice
- 5 cups simmering chicken stock, preferably homemade, divided
- 1 cup freshly grated Parmesan cheese
- 1/2 cup dry white wine
- 3 tbsp. unsalted butter, diced
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 1 cup frozen peas

Preheat the oven to 350°F.

- Place the rice and 4 cups of the chicken stock in a Dutch oven. Cover and bake for 45 minutes, until most of the liquid is absorbed and the rice is al dente. Remove from oven.
- Add the remaining cup of chicken stock, Parmesan, wine, butter, salt and pepper, and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy.
- Add the peas and stir until heated through. Serve hot.

ATWATER ESTATE VINEYARDS

Please call the winery

CHATEAU LaFAYETTE RENEAU

Please call the winery

LEIDENFROST VINEYARDS

Toasted Crostini with Goat Cheese and Caramelized Onion and Roasted Garlic Jam

The Crostini-

Ingredients:

1 baguette, sliced 1/4 inch thick

3/4 cup extra-virgin olive oil

Kosher salt and freshly ground pepper to taste

Instructions:

Preheat oven to 375°F (190°C).

- Slice the baguette crosswise into 1/4 inch thick slices
- Place the slices onto a cookie sheet and drizzle with olive oil, making sure to coat both sides of slices evenly
- Sprinkle with salt and pepper
- Bake for 8 to 10 minutes, or until lightly toasted, and hard.

For the Onion and Garlic Jam:

Ingredients

1/2 cup olive oil

2 lbs. vidalia onion (or any other variety of sweet onions)

6 cloves garlic

1/2 cup red wine

1 tbsp. balsamic vinegar

1 tbsp. brown sugar

fresh thyme

salt and pepper to taste

Instructions:

- Peel and thinly slice the onions.
- Add the olive oil to a Dutch oven or heavy bottomed pot. Add the onions, shallots, and garlic.
- Cover and cook for 20 minutes, stirring occasionally until tender and translucent.
- Remove the lid and add red wine, balsamic vinegar, and brown sugar.
- Cook for another 30 or so minutes, or until the onions are caramelized. Add fresh thyme and season with salt and pepper. If you still have large cloves of garlic remaining, use a fork to mash them up and stir into the jam.

Spread the jam on the crostini, top with a crumble of goat cheese and ***enjoy with a glass of Leidenfrost Pinot Noir!***

HAZLITT 1852 VINEYARDS

Cheesecake Bars with Brambleberry Reduction

For the Graham Cracker Crust:

2 cups graham cracker crumbs
1/3 cup granulated sugar
4 oz. unsalted butter, melted

For the Brambleberry Reduction Sauce:

1/2 bottle of 750 ml **Brambleberry Wine**
1/2 cup granulated sugar
1 tsp. of vanilla extract
1/2 tsp. of cinnamon

For the New York-Style Cheesecake Bars:

3, 8 oz. packages full-fat cream cheese, softened
1 cup full-fat sour cream, at room temperature
1 and 1/4 cups granulated sugar
3 tsp. pure vanilla extract
3 large eggs + 2 egg yolks, at room temperature
2 tsp. lemon juice
1 tsp. lemon zest, finely grated
2 tsp. all-purpose flour
1/2 cup heavy cream

Instructions for the Graham Cracker Crust:

- Preheat oven to 350°F. Line a 9x13-inch baking pan with heavy-duty aluminum foil, allowing two of the sides to overlap (you want an overhang of at least 2-inches on two sides) and spray lightly with nonstick baking spray. Set aside.
- In a large bowl combine the graham cracker crumbs, sugar and butter, and using a rubber spatula, mix well to combine. Press the mixture into the bottom - and slightly up the sides - of the prepared pan.
- Bake the crust in preheated oven for 10 minutes. Remove the crust from the oven and set aside on a cooling rack until needed.

Instructions for the Cheesecake Bars:

- Reduce the oven temperature to 325°F.
- In the body of a high power blender, food processor, stand mixer fitted with the whisk attachment, or in a large bowl using a handheld electric mixer, beat the cream cheese and sour cream until completely smooth.
- Add sugar and vanilla and beat until smooth, scraping down the sides and bottom of the bowl as needed. Add in the eggs and yolks and beat until combined.
- Add in the lemon juice and lemon zest and beat until combined. Stir in the flour, mixing just until combined.
- Using a rubber spatula, fold in the cream, mixing just until it's incorporated into the batter.
- Pour filling on top of prepared crust and spread evenly.
- Check to ensure your oven has cooled to 325°F, then place the pan in the oven and bake for 38 to 40 minutes, or until the edges have set and the middle is still a little jiggy. The cheesecake will firm up a lot as they cool.
- Remove the bars from the oven, and cool at room temperature for one hour. Then refrigerate for at least 6 hours, or overnight.

When you're ready to serve: use the foil overhang to lift the cheesecake bars from the pan and transfer them to a cutting board. Using a large, sharp knife, slice the slab into squares, wiping the knife clean with a damp cloth between slices. Serve at once.

Instructions for the Brambleberry Reduction Sauce:

Combine wine, sugar, vanilla extract and cinnamon together in a saucepan; simmer over low heat, stirring occasionally, until sauce reduces, about 30 minutes.

PENGUIN BAY WINERY

Please call the winery

BAGLEY'S POPLAR RIDGE VINEYARDS

Gouda Cheese Fondue with Chardonnay

1 lb. Gouda cubed
2 cloves garlic
1 cup **Bagley's Chardonnay**
1/4 cup cornstarch, enough to coat the cheese
1/2 cup fresh tomatoes, diced
2 tbsp. fresh basil, julienned
kosher or sea salt and cracked black pepper to taste
grated nutmeg to taste
shot of Tabasco

- Smash the garlic cloves and rub inside heavy saucepan; then discard the garlic.
- Place saucepan on stove top over medium heat and add the white wine, scraping with a wooden spoon to dissolve the garlic residue.
- Toss the Gouda cubes in a small bowl with cornstarch.
- Place cheese cubes into the saucepan and melt, stir to prevent scorching.
- When melted, add the tomato, basil, nutmeg, and Tabasco.
- Adjust seasoning to taste and serve!

CAYWOOD VINEYARDS

"Obatzda"

A traditional Bavarian cheese spread prepared for German "Brotzeit". Great with sweet wines and served with pretzels.

8 oz. Brie cheese
3 oz. cream cheese
3 tbsp. butter
3 tbsp. finely chopped onion
salt, pepper
1/4 tsp. caraway
1/2 tsp. paprika

Mash the Brie with a fork and add the butter, cream cheese and onions. Season with salt, pepper, paprika and caraway to taste. Can be garnished with onions, chives and Caraway.

WAGNER VINEYARDS

Please call the winery

LAMOREAUX LANDING WINE CELLARS

Black Olive and Rosemary Focaccia

Dough

1 cup warm water
1 tsp. white sugar
7 oz. yeast
2 tbsp. olive oil
2 tbsp. dried rosemary
2 3/4 cups all-purpose flour
1 tsp. salt
1/2 cup chopped black olives

Topping

3 tbsp. olive oil
2 Roma tomatoes, sliced
2 tsp. minced garlic
salt and pepper
1 cup grated Parmesan cheese

- Stir together the water, sugar and yeast until dissolved, allow to stand for 5 minutes.
- Stir in olive oil, rosemary, flour and salt until dough forms. On a lightly floured surface knead dough until smooth (about 8 min).
- Knead in black olives during the last few minutes of kneading. Place into a lightly oiled bowl, cover with a towel and let rise in a warm place until doubled in size, approx. 30 minutes.

Preheat oven to 400°F.

- Lightly grease a baking sheet with oil.
- Deflate dough and press into the prepared baking sheet. Brush dough with 1 tablespoon of olive oil.
- Toss sliced tomatoes and garlic with remaining 2 tablespoons olive oil.
- Season dough with salt and pepper, arrange tomato slices in an even layer, and sprinkle with grated cheese.
- Bake for 15-20 minutes until puffed and golden brown.

BOUNDARY BREAKS VINEYARD

Keto Diet Friendly Cheese Crisps

Ingredients:

A variety of hard cheeses

Paprika

Other spices if desired

- Grate cheese with a medium gage grater.
- Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
- Arrange cheese in 24 small heaps on the prepared baking sheets. Sprinkle with Paprika.
- Bake until golden brown, about 7 minutes. Cool for 5 to 10 minutes before removing from baking sheets.

Note: Other spices (ex. Cayenne) can be sprinkled on top according to your taste. A large variety of crisps can be easily made. Have fun!

THREE BROTHERS WINERIES & ESTATES

Please call the winery

ZUGIBE VINEYARDS

Fried Halloumi Cheese with Bacon Jam

1 pkg. Halloumi cheese, sliced into 1 inch cubes

3 tbsp. flour

Enough Vegetable Oil to fill pan 2 inches

1 1/2 lb. bacon, chopped

4 large yellow onions, diced

1/4 cup brown sugar

1/4 cup dry red wine

1 tsp. black pepper

1/2 tsp. smoked paprika

1/2 cup water

2 tsp. balsamic vinegar

- Bring vegetable oil to medium heat in pan.
- Fry bacon in a separate large frying pan on medium-high heat until cooked but not quite crispy. Remove bacon with a slotted spoon to a bowl.
- Add chopped onions to the bacon grease in frying pan and cook for 7-10 minutes, until soft and translucent.
- Stir in brown sugar, red wine, black pepper and paprika. Add water and cook until browned and gets to a thickened consistency. Remove from heat and stir in balsamic vinegar.
- Toss cubed halloumi cheese and flour in a large bowl until cheese is completely covered. Carefully transfer cheese to heated vegetable oil (this may take two batches), and fry for 2-3 minutes until all sides are golden brown and crispy. Transfer cheese to a paper towel-lined plate.
- Serve cheese with bacon jam.

VENTOSA VINEYARDS

Please call the winery