



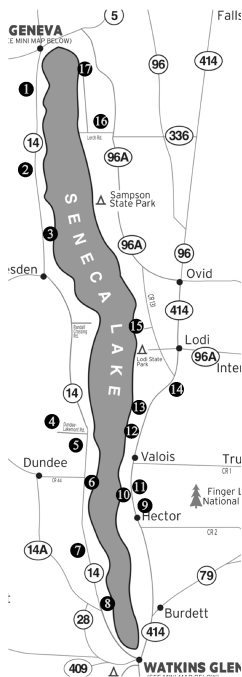
Chocolate and Wine

Seneca Lake Wine Trail

February 20-22, 2026, Fri 12-5pm, Sat/Sun 10am-5pm

17 Participating Wineries with Recipes

We're thrilled to be hosting one of our most popular events, Chocolate & Wine! Enjoy a self-guided tour around beautiful Seneca Lake while exploring unique, delicious pairings of local wines with foods featuring chocolate as a key ingredient. The following is a list of this event's participating wineries and the recipe they plan to serve. If you need further clarification, please feel free to contact the wineries directly. We hope you enjoy, happy sampling!



[Cane and Vine Wine Cellars](#), Chocolate Bacon Crunch

[Fox Run Vineyards](#), Chocolate Chorizo Meatloaf with Chocolate Chili Drizzle

[Seneca Shore Wine Cellars](#), Chocolate Crinkle Cookies

[Tabora Farm & Winery](#), Lace Cookies with Chocolate Drizzle

[Glenora Wine Cellars](#), Iced Vidal Chocolate Pots de Crème

[Fulkerson Winery](#), Chocolate Chili

[Toast Winery](#), Chocolate French Toast

[Lakewood Vineyards](#), Chocolate Garbage Cake

[Red Newt Cellars](#), Oatmeal Cookies with Dark Chocolate and Dried Cranberries

[Leidenfrost Vineyards](#), Sea Salt Crostini with Bacon-Fig Jam & Dark-Chocolate Balsamic Drizzle

[Hazlitt 1852 Vineyards](#), Bramble Berry Brownies

[Either Oar](#), Dark and White Chocolate Cookies with Blackberry Wine Frosting

[Wagner Vineyards](#), Ganache Dipped Cream Puff

[Idol Ridge Winery](#), Cherry Cordial

[Boundry Breaks](#), White Chocolate Pretzel Cranberry Bark

[Three Brothers Wineries & Estates](#), Chocolate Cherry Cookie with Cherry Glaze

CANE & VINE WINE CELLARS

Chocolate Bacon Crunch

Ingredients

- 2 lbs bacon, cooked and chopped
- 2 ½ pds chocolate (semi-sweet or dark work best)
- 1 ½ cups brown sugar
- 1 cup crushed pretzels or crackers
- ½ tsp vanilla
- Flaky sea salt

Directions

Cook bacon by pan frying or baking until crispy. Drain well and chop into bite-sized pieces. Layer chocolate, bacon pieces, brown sugar, and pretzels or crackers in the crockpot. Cover and cook on low for 1.5 to 2 hours, stirring gently every 30 minutes once the chocolate starts melting. Stir in vanilla. Taste and sprinkle with sea salt. Spoon warm into mini cups or liners, or slightly cool and break into chunks.



FOX RUN VINEYARDS

Chocolate Chorizo Meatloaf with Chocolate Chili Drizzle

Ingredients

Meatloaf:

- 2lb. ground pork
- 2 T garlic, minced
- 2 T cumin, ground
- 2 T coriander, ground
- ¼ cup **smoked** paprika
- ¼ cup dried chili paste *
- ¼ cup Italian parsley, chopped
- 2 tsp Kosher salt
- 50 turns of the black pepper grinder
- 2 eggs
- 2 T dijon mustard
- 1 cup ground oatmeal
- 8oz. Bittersweet chocolate chips

Chocolate Chili Drizzle

- ½ cup hot water
- ¼ cup dried Guajillo peppers, rough chopped
- ¼ cup dried New Mexican chili, rough chopped
- ¼ cup cream
- ¼ cup dark cocoa
- 1 tsp. Kosher salt
- 2 limes, juiced & zested

Directions

For Meatloaf: Mix chorizo ingredients in a large bowl until the spices are combined and the mixture is a dark reddish orange. Place the meatloaf mixture into a 9x5 loaf pan. Cover the top with a piece of parchment paper,



then cover with foil & crimp the edges well. Poke a small hole in the center with a knife. Bake at 325°F for 1 hour and 20 minutes or until internal temperature reaches 155°F. Cool for 10 minutes, then remove from the pan and cut into slices. *For Chocolate Chili Drizzle:* Soak the chilis in the hot water until soft. In a small saucepan, on medium heat, add chilis and cream and bring to a boil. Whisk in the cocoa, salt, lime juice, and zest. Grind smooth with an immersion blender. Place the sliced meatloaf over your favorite mashed potatoes and drizzle with Chocolate Chili Sauce.

SENECA SHORES WINE CELLARS

Chocolate Crinkle Cookies

Ingredients

- 2 cups white sugar
- 1 cup unsweetened cocoa powder
- ½ cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup confectioners' sugar



Directions

Mix sugar, cocoa, and oil in a medium bowl. Beat in eggs, one at a time, until combined. Stir in vanilla. Combine flour, baking powder, and salt in another bowl. Gradually stir the flour mixture into the cocoa mixture until thoroughly mixed. Cover the dough and refrigerate for at least 4 hours. Preheat the oven to 350 degrees F (175 degrees C). Line two cookie sheets with parchment paper. Roll or scoop chilled dough into 1-inch balls. Coat each ball in confectioners' sugar and place 1 inch apart on the prepared cookie sheets. Bake in the preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a few minutes before transferring to wire racks to cool. Enjoy with your favorite wine from Seneca Shore Wine Cellars!

TABORA FARM & WINERY

Lace Cookies with Chocolate Drizzle

Ingredients

- 1lb Sugar
- 1lb Butter
- 1lb Oats



Directions

Mix all ingredients. Scoop onto a baking sheet with parchment paper. Bake at 350 degrees (F) for 8 minutes.

GLENORA WINE CELLARS

Iced Vidal Chocolate Pots de Crème

Ingredients

Chocolate Pots de Crème:

- 1 cup heavy cream
- 1 cup whole milk
- 5 large egg yolks
- 6 oz dark chocolate, 60–62%, finely chopped
- ¼ cup Glenora Iced Vidal Blanc, reduced 2:1
- ¼ tsp kosher salt
- ¼ tsp espresso powder (optional)
- ¼ tsp vanilla extract (optional)

Iced Vidal Blanc Reduction:

- ½ cup (120 ml) Glenora Iced Vidal Blanc

Mascarpone Whipped Cream:

- 1 cup (240 ml) heavy cream, cold
- ¼ cup (60 g) mascarpone cheese
- 2 Tbsp powdered sugar
- ½ tsp vanilla extract
- Pinch of salt

Directions

Make the wine reduction: gently simmer the Iced Vidal Blanc until reduced by half. Remove from heat, set aside, and allow to cool completely. In a saucepan, heat the cream and milk over medium heat until steaming with small bubbles around the edges. Do not boil. Whisk the egg yolks in a bowl. Slowly whisk in about half of the hot cream mixture, then pour the egg mixture back into the saucepan. Cook over medium-low heat, stirring constantly, for 2-3 minutes until the custard slightly thickens and coats the back of a spoon. Remove from heat. Add the chopped chocolate, salt, espresso powder, and vanilla. Let sit for 1 minute, then whisk until completely smooth. Whisk in cooled Iced Vidal Blanc reduction until fully incorporated. Strain the custard through a fine-mesh strainer. Divide evenly into 4 ramekins. Refrigerate for at least 4 hours, or overnight. For the mascarpone whipped cream, whisk the mascarpone, powdered sugar, vanilla, and salt until smooth. Slowly add the cold cream and whip to medium peaks. Top each chilled do de crème with a small dollop of mascarpone whipped cream and serve cold.

Notes: Do not boil the dairy, or the custard may curdle. Always add the wine after the chocolate has melted. Texture will fully set once completely chilled. Store covered in the refrigerator for up to 2 days.



FULKERSON WINERY

Chocolate Chili

Ingredients

- 1 Tbs. Oil
- 2 cloves of garlic, minced
- 2 medium onions, chopped
- 1 lb. Lean ground beef
- ½ green pepper, chopped
- 1 lg. Stalk celery, chopped
- 2 cans of kidney beans
- 16 oz can of tomatoes, cut up
- 1 Tbs. chili powder
- ⅛ tsp. Nutmeg
- ⅛ tsp. Cinnamon
- 1 Bay Leaf
- 1 tsp Salt
- ½ tsp. Black Pepper
- Pinch of: dry mustard, ginger, cloves, and allspice
- 2 Tbs. ¼ cup semi-sweet chocolate chips
- ½ - 1 cup Fulkerson Red Blend
- ½ tsp. Hot pepper sauce



Directions

Brown the meat, onion, and garlic, then add all other ingredients. Simmer very slowly for 3 hours, stirring now and then, or bake covered in a low oven (200). Start with minimum amounts of chocolate chips, wine, and hot sauce, and add more to suit your tastes.

TOAST WINERY

Chocolate French Toast

Ingredients

- Cubed bread (1 loaf)
- 6 eggs
- 2 cups milk
- ½ cup cocoa powder
- ½ cup sugar
- Chocolate chips (optional)



Directions

Put bread in crockpot. Combine eggs, milk, powder, sugar, and chocolate chips. Pour over bread. Cook on Low for 3-4 hours.

LAKEWOOD VINEYARDS

Chocolate Garbage Cake

Ingredients

- 1 (15.25 oz) box chocolate cake mix
- 1 (59 oz) family-size package instant chocolate pudding mix
- 2 cups semisweet chocolate chips, divided
- 2 cups, 2% milk

Directions

Preheat oven to 350°F. Grease a 9x13-inch baking dish. Evenly sprinkle the dry cake mix into the bottom of the prepared baking dish. Evenly sprinkle the dry pudding mix over the top of the cake mix. Sprinkle $\frac{3}{4}$ cup of the chocolate chips on top of the dry pudding mix. Drizzle the milk over the chocolate chips and gently stir to combine; the mixture will appear thick and lumpy. Sprinkle the remaining chocolate chips over the cake batter. Bake the cake until the top appears set and the edges pull away from the dish, about 35-40 minutes. Transfer the dish to a wire rack and let the cake cook slightly. Slice and serve warm with Lakewood Vineyards Bubbly Catawba!



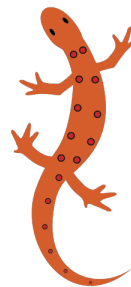
LAKEWOOD
VINEYARDS

RED NEWT CELLARS

Oatmeal Cookies with Dark Chocolate and Dried Cranberries

Ingredients

- 3 Cups All-purpose Flour
- 2 teaspoons Baking Soda
- 2 teaspoons Cinnamon
- 1 teaspoon Table Salt
- 14 ozs Unsalted Butter, softened
- 2 $\frac{1}{2}$ Cups Granulated Sugar
- 2 Tablespoons Molasses
- 2 teaspoons Vanilla Extract
- 4 large eggs
- 6 Cups Rolled Oats
- 1 Cup Dark chocolate chips
- 1 Cup Dried cranberries



RED NEWT FINGER
CELLARS | LAKES
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Directions

Combine all-purpose flour (do not use cake flour), baking soda, cinnamon, and table salt in a small bowl and set aside. Using a stand or handmixer, combine unsalted softened butter and granulated sugar, mixing until combined and free of lumps. Add molasses and vanilla extract and mix until completely incorporated. Add eggs and mix until batter is fluffy, scraping sides of the bowl halfway through. Add flour mixture and mix until just combined (do not overmix). Add rolled oats and use a mixer to blend in until just combined. By hand, stir in dried cranberries and dark chocolate chips until just combined. Use a 2-inch cookie scoop to make full, level scoops. Place 12 scoops evenly spaced on a parchment-lined baking sheet. Bake in an oven set at 300 degrees. Set the timer for 14 minutes. Cookies should be slightly brown on the edges but evenly colored, and the dough in the middle should look almost set. Cool on racks. Makes about 36 cookies. We make BIG cookies at home. You can use a smaller scoop, but you should reduce the baking time.

LEIDENFROST VINEYARDS

Sea Salt Crostini with Bacon-Fig Jam & Dark-Chocolate Balsamic Drizzle

Ingredients

For The Crostini:

- 1 baguette (crusty French bread)
- 2 to 3 tablespoons extra-virgin olive oil, or as needed
- Flaky sea salt or fine salt, to taste

For the Bacon-Fig Jam:

- 1 lb Bacon, thinly sliced
- 1 large yellow onion, finely diced
- Pinch of sea salt
- 2 tbsp honey
- ¼ cup brown sugar
- 1/3 cup apple cider vinegar
- 1 cup dried figs
- 1 cup water

For the Dark Chocolate Balsamic Drizzle:

- 1 qt. Balsamic Vinegar
- 4 oz. Dark Chocolate

Directions

For the Bacon-Fig Jam:

Prepare the figs: Add the figs and water to a small stockpot over medium-low heat. Cook for 8-10 minutes until the figs are plump. Transfer to a food processor and pulse until a paste forms. Cook the bacon and onions: In a stockpot over medium-low heat, cook the bacon and diced onion until the onions are caramelized and the bacon is fully cooked. Drain excess fat: Remove the bacon and onions from the pot, drain the excess fat, and return the mixture to the pot. Combine ingredients: Add the fig paste, salt, honey, brown sugar, and apple cider vinegar to the pot. Stir well to combine. Simmer: Cook for about 20 minutes or until the mixture thickens, stirring occasionally. Cool and store: Remove from heat and let cool for 5 minutes before transferring to a storage container.

For the Dark Chocolate Balsamic Drizzle:

Pour vinegar into a medium saucepan and bring it to a boil. Reduce and simmer on low heat and cook for 20-30 minutes or until the vinegar has become thick enough to coat the back of a spoon. Vinegar should be reduced by 3/4. While the vinegar is still warm, incorporate the dark chocolate, and mix until the chocolate is smooth.

For the Crostini:

Preheat the oven to 450 degrees Fahrenheit. Line a large, rimmed baking sheet with parchment paper. Slice your baguette on the diagonal into pieces no wider than ½-inch. Lightly brush both sides of each slice with olive oil. Place the slices in a single layer on your prepared baking sheet and bake them until they're crisp and golden. Sprinkle the toasts lightly with salt.



HAZLITT 1852 VINEYARDS

Bramble Berry Brownies

Ingredients

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)

- Preheat oven and mix brownies per instructions on box or recipe, but be sure to replace 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, and enjoy with the remaining Bramble Berry Wine



EITHER OAR WINE, WHISKEY, AND CHEESE BAR

Dark and White Chocolate Cookies with Blackberry Wine Frosting

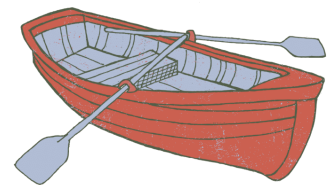
Ingredients

Cookies:

- 1 cup unsalted butter
- 1 cup white sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 ¼ cups unsweetened cocoa powder
- 1 ¾ cups all-purpose flour
- 2 teaspoons baking soda
- 2 cups white chocolate chips

Blackberry Wine Frosting

- 1 cup and 2 tablespoons Barrowed Lure Blackberry wine (or your favorite blackberry or red wine)
- ¼ cup granulated sugar
- 2 sticks of butter, softened (not room temperature, should still be cold)
- 3 cups confectioner's sugar



EITHER OAR
Wine, Whiskey, & Cheese Bar

Directions

For the cookies: Preheat the oven to 350°F. Grease cookie sheets. In a large bowl, cream together the butter, brown sugar, and white sugar until light and fluffy. Combine the cocoa, flour, and baking soda; gradually stir into the creamed mixture. Finally, fold in white chocolate chips. Drop rounded spoonfuls onto the prepared cookie sheets. Bake for 8-10 minutes, or until edges are set and the center is no longer shiny. Cool completely before frosting. *For the frosting:* Place 1 cup of wine and granulated sugar in a small saucepan over medium-high heat. Stir until sugar is dissolved. Bring to a boil and then simmer until the mixture has reduced to a scant ½ cup. Allow to cool completely (You can make this the night before.) In a stand mixer with the whisk attachment, combine the butter and confectioner's sugar. Mix on low speed at first, gradually increasing to high until the powdered sugar gets incorporated. Whisk until fluffy. With the mixer running, carefully pour in the cooled wine reduction. Add salt and beat well until combined, scraping down the bowl if necessary. With the mixer running, pour in two tablespoons of wine until thoroughly mixed. Transfer to a piping bag and frost cooled cookies.

WAGNER VINEYARDS

Ganache Dipped Cream Puff

Ingredients

- 12ea. Delizza Cream Puffs
- 8oz. Semi-Sweet Chocolate
- ½ c. Heavy Cream
- 2 Tbsp. Butter (unsalted)



Directions

Combine chocolate, cream & butter in a double boiler until melted and combined. Dip cream puffs in chocolate ganache and serve. Serve with your favorite Wagner wine and enjoy!!

IDOL RIDGE WINERY

Cherry Cordial

Ingredients

- 1 ½ cup granulated sugar
- 2 ⅓ cup evaporated milk
- ¼ tsp of salt
- 12 oz bag of dark chocolate morsels
- 1 tsp of cherry extract



Directions

Line an 8-inch square baking pan with foil. Combine milk, sugar, and salt in a medium saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil and stir for 4-5 minutes. Remove from heat. Stir in morsels and cherry extract. Stir vigorously for 1 minute until melted. Pour into the prepared pan. Refrigerate for 2 hours or until firm. Lift from the pan, remove foil, and cut into 48 pieces.

BOUNDARY BREAKS

White Chocolate Pretzel Cranberry Bark

Ingredients

- 20 oz. white melting wafers
- ¾ to 1 cup pretzels - crunched and broken up, measure after breaking pretzels up
- ¾ to 1 cup dried cranberries



Directions

Line a large baking sheet with parchment paper and set aside. Place the white melting wafers in a large microwave-safe bowl and heat at 50% power for 30 seconds. Stir. Continue to heat at 15-second intervals, stirring in between each round in the microwave. Note: Once the candy is melted completely, add in your pretzel pieces and cranberries - using a rubber spatula, stir to combine and coat everything, then spread in as thin a layer as possible on your parchment-lined cookie sheet. Place in the refrigerator until the candy hardens, then break into pieces. Notes: Put pretzels in a Ziploc bag to crush them into desired pieces. Candy wafers do not change their shape unless they are stirred. Recipe uses melting wafers; if using white chocolate chips, be sure to add a small amount of vegetable oil. You can also use the double-boiler method to melt the chips.

THREE BROTHERS WINERIES & ESTATES

Chocolate Cherry Cookie with Cherry Glaze



Ingredients

Dry Ingredients

- 240 g all-purpose flour
- 200 g cake flour
- 90 g Dutch process cocoa powder
- 8 g baking soda
- 5 g kosher salt
- 4 g espresso powder (to enhance the chocolate flavor)

Wet Ingredients

- 340 g unsalted butter, softened
- 320 g granulated sugar
- 240 g brown sugar
- 2 large eggs
- 20 g vanilla extract

Mix Ins

- 225 g dried cherries
- 225 g dark chocolate chunks

Cherry Glaze

- 150 g powdered sugar
- 20 to 25 g tart cherry juice
- 2 g vanilla extract

Directions

Prepare the Cookie Dough

Whisk together the all-purpose flour, cake flour, cocoa powder, baking soda, salt, and espresso powder. Cream the softened butter with the granulated sugar and brown sugar until light and fluffy. Add the eggs one at a time and mix in the vanilla extract. Add the dry ingredients and mix until just combined. Fold in the dried cherries and dark chocolate chunks. Portion the dough into large scoops. Chill the portioned dough for at least one hour for the best shape control and up to 24 hours for full flavor marination. Bake at 400 degrees Fahrenheit for 12 minutes. The edges should be set and the centers slightly soft. Allow cookies to cool completely before glazing.

Prepare the Cherry Glaze

Whisk together the powdered sugar, cherry juice, and vanilla extract until smooth. Adjust with additional powdered sugar or juice to reach a drizzling consistency. Drizzle the glaze over the cooled cookies. Allow the glaze to set before handling.