



DECK THE HALLS 2025 —Enjoy a self-guided tour of any participating wineries along the Seneca Lake Wine Trail. Wineries will be decked out for the holiday season, and you will sample delicious wine and food pairings and collect ornaments at each stop.

17 Participating Wineries with Recipes

The following is a list of participating wineries and the recipes submitted to use during the event. If you need further clarification, please contact the wineries directly. Enjoy the event and happy sampling!

1. Cane and Vine Wine Cellars, **White Chicken Chili**
2. Fox Run Vineyards, **Holiday Rib Eye Mac & Cheese**
3. Seneca Shore Wine Cellars, **Chocolate Dipped Orange & Cranberry Cookie**
4. Tabora Farm & Winery, **Holiday Cookies**
5. Fruit Yard Winery, **Rum Raisin Holiday Sweet Bread**
6. Glenora Wine Cellars, **Classic Coq au Vin**
7. Fulkerson Winery, **Pumpkin Spice Cake with Cream Cheese Icing**
8. Toast Winery, **Toast's Sweet Heat Creole Meatballs**
9. Lakewood Vineyards, **Blue Cheese Biscuits**
10. Castel Grisch Winery, **Honey Soy Meatballs**
11. J.R. Dill Winery, **Sparkling Cheese Meatballs**
12. Leidenfrost Vineyards, **Cheese Nachos (GF) or Roasted Garlic Hummus (VG)**
13. Hazlitt 1852 Vineyards, **Hazlitt's World-Famous French Onion Soup**
14. Wagner Vineyards, **Holiday Meatballs with Smoked Gouda Sauce**
15. Idol Ridge Winery, **Street Corn Soup with Tortilla Strips**
16. Boundary Breaks Vineyard, **Corn Chowder**
17. Three Brothers Wineries & Estates, **Raspberry Truffle Noël**



CANE AND VINE WINE CELLARS

White Chicken Chili

2-3 chicken breast
2 - 16oz jars of salsa Verdi (I used mild)
4 - 15.5 oz cannellini beans (you can use any white bean)
8 ounces pepperjack cheese - cubed

DIRECTIONS:

1. Combine salsa, beans and cheese in crock pot
2. Nestle chicken in the middle
3. Cook on low for 6-8 hours
4. Take chicken out and shred it, return to crock pot

FOX RUN VINEYARDS

Holiday Rib Eye Mac & Cheese

The “trick” to this method is to make the sauce ahead and mix it with the remaining ingredients so that the cheese remains grated and in pockets, as the Mac & Cheese heats.

1 tbsp. butter
1 medium-sized onion, diced
2 cloves garlic, sliced
1 tbsp. fresh thyme
1-quart cream
1/4 cup all-purpose flour
1/2 cup ***Fox Run Vineyards Unoaked Chardonnay***
1 lb. cooked ditalini pasta
8 ozs. raw milk sharp cheddar
8 ozs. smoked gouda cheese
1 lb. medium-rare, cooked rib eye, diced 1/4 inch
1-1/2 cups panko breadcrumbs
1 tbsp. fresh rosemary (dry 1 teaspoon)
4 tbsp. butter, melted

DIRECTIONS:

1. In a large saucepan on medium heat, add the butter, onions, garlic, and thyme. Cook for 1 minute stirring occasionally. Add the cream. Simmer for 20-30 minutes.
2. In a small bowl, mix the flour and wine with a whisk. Add to the cream mixture while whisking then continue cooking, whisking occasionally, for another 5 minutes or until it thickens.
3. Pour into a shallow container and cool completely.
4. In a large bowl, mix the pasta, cheese, and beef. Pour in sauce mixture and mix well then pour into an 11X17” roasting pan.
5. In a small bowl, mix the panko, butter, and rosemary and cover the top of the mac & cheese.
6. Bake at 325°F for 30-40 minutes or until the breadcrumbs are golden brown and the sauce is bubbling slightly.

SENECA SHORE WINE CELLARS

Chocolate Dipped Orange & Cranberry Cookie

8 tbsp. butter
1/3 cup brown sugar
3/4 cup granulated sugar
1 tsp. vanilla
1 tsp. orange flavoring
1 large egg
1-1/2 cups all-purpose flour
1/4 tsp. baking soda
1/2 tsp. salt
2 cups dried cranberries
1-1/2 cup dark chocolate (for dip*)

DIRECTIONS:

1. Preheat the oven to 425°F. Lightly grease two baking sheets, or line them with parchment.
2. In a large bowl, beat together the butter, sugar, orange, vanilla, baking powder, and salt.
3. Beat in the egg. The mixture may look slightly curdled; that's OK.
4. Add the flour and dried cranberries, stirring until well combined.
5. Drop the dough by heaping teaspoonfuls onto the baking sheets, leaving about 1 1/2" between them. A level teaspoon cookie scoop works very well here; dough balls will be about 1 1/4" in diameter. Using the flat bottom of a glass dipped in sugar, flatten the cookies slightly, to a scant 1/2" thick.
6. Bake the cookies for 6 to 7 minutes, until they're barely set, and a light golden brown around the edges. Don't over-bake; if you do, the cookies will be hard, not soft and chewy. Gently lift one of the cookies and look at the bottom; if you've used parchment, it shouldn't be brown. If you're baking on a dark cookie sheet without parchment, it should be light (not dark) brown.
7. Remove the cookies from the oven, and cool them right on the pan. If you need a pan to bake the remainder of the cookies, give the cookies about 5 minutes to set before transferring them to a rack to cool completely.

Chocolate Dip* Instructions:

1. In a small bowl in the microwave (or in a saucepan set over low heat), melt the chocolate slowly.
2. Stir the dip often to quicken the melting; don't let it scorch. If you're using a microwave, use 30-second bursts to soften the chocolate.
3. When it's shiny and soft, remove the chocolate from the microwave and stir until smooth, returning if necessary to reheat very briefly.
4. Dip half of each cookie into the chocolate, and return the cookies to the cooling rack to set.

Enjoy with a glass of **Semi-Dry Traminette** Wine from Seneca Shore Wine Cellars!

TABORA FARM & WINERY

Holiday Cookies

1 cup unsalted butter
1 cup brown sugar
2 eggs
2 tsp vanilla extract
2 cups all purpose flour
2 tsp baking soda
2 tsp baking powder
1/2 tsp salt
2 cups old fashioned oats
1 cup chocolate chips
1 cup peppermint crisp
1 cup chopped pretzels
1/2 cup white chocolate chopped

DIRECTIONS:

Preheat oven to 350 degrees F. Cream sugar, brown sugar and butter with an electric beater on low speed until fluffy. Add eggs and vanilla. Mix in flour, baking soda, baking powder and salt into the wet ingredients until flour is barely fully mixed in. Fold in all other ingredients. Cover and chill for at least 1 hour.

Remove from fridge and scoop into balls and place onto a baking sheet lined with parchment paper. Bake each batch for 10-12 minutes in a pre-heated oven at 350 degrees F. Be sure not to over bake!

FRUIT YARD WINERY

Rum Raisin Holiday Sweet Bread

2-1/2 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon (optional)
1 cup raisins
1-1/2 cups brown sugar
2/3 cup canola oil
1 cup buttermilk
1 large egg
1 tsp. vanilla extract
1 tsp. rum flavoring

DIRECTIONS:

1. Preheat oven to 350° F. Prepare two loaf pans with baking spray.
2. In a large mixing bowl, combine the egg, oil, buttermilk, and vanilla.
3. Add brown sugar, flour, salt, and baking soda, and stir to combine. Don't over-mix.
4. Next, add the raisins and cinnamon (optional), and gently stir in.
5. Pour batter evenly into two prepared loaf pans.
6. Bake for approximately 40 - 45 minutes, or until a toothpick, when inserted, comes out clean.
7. Let the bread sit for 10-15 minutes to fully set, then remove to a cooling rack.

Serve with your favorite glass of wine from Fruit Yard Winery!

GLENORA WINE CELLARS

Classic Coq au Vin

Yields: 4-6 servings | Prep time: 20 minutes + marinating | Cook time: Approximately 1.5 hours

- 4 bone-in, skin-on chicken thighs
- 1 bottle (750ml) of Glenora Wine Cellars Cabernet Franc
- 1 yellow onion, roughly chopped
- 1 carrot, roughly chopped
- 2 cloves garlic, crushed
- 2 sprigs fresh thyme
- 1 bay leaf
- 1/2 tsp whole black peppercorns
- 4 oz thick-cut bacon or pancetta, cut into 1/2-inch pieces
- 8 oz cremini mushrooms, quartered
- 1/2 cup pearl onions (frozen is fine)
- 2 Tbsp all-purpose flour
- 1 Tbsp tomato paste
- 1/2 cup chicken stock
- 2 Tbsp brandy (highly recommended Finger Lakes Distilling Brandy)
- Salt and freshly ground black pepper to taste
- Fresh parsley, chopped, for garnish

DIRECTIONS:

1. **Marinate the Chicken:** In a large bowl or resealable bag, combine the chicken thighs, red wine, chopped onion, carrot, crushed garlic, thyme, bay leaf, and peppercorns. Refrigerate for at least 4 hours, or ideally overnight.
2. **Sear the Chicken:** Remove the chicken from the marinade, pat dry, and reserve the marinade liquid and vegetables. In a large Dutch oven or heavy-bottomed pot over medium heat, cook the bacon until crispy. Remove the bacon and set aside.
3. **Brown the Chicken:** Increase the heat and brown the chicken thighs in the bacon fat, about 4-5 minutes per side. Remove and set aside.
4. **Sauté Aromatics:** Add the reserved onion and carrot to the pot and sauté until softened. Stir in the tomato paste and cook for 1 minute.
5. **Deglaze & Thicken:** If using, carefully add the brandy to the pot and scrape up any browned bits. Sprinkle the flour over the vegetables and stir for a minute to form a roux.
6. **Braise:** Pour the reserved marinade and chicken stock into the pot, stirring to combine. Bring to a simmer. Return the seared chicken and cooked bacon to the pot.
7. **Slow Cook:** Cover the pot and reduce the heat to a low simmer. Cook for 1 to 1 1/2 hours, or until the chicken is very tender.
8. **Cook Mushrooms & Onions:** In a separate skillet, sauté the mushrooms and pearl onions until they are golden brown.
9. **Finish the Dish:** Once the chicken is cooked, stir in the sautéed mushrooms and onions. Season with salt and pepper to taste. Garnish with fresh parsley before serving.

FULKERSON WINERY

Pumpkin Spice Cake with Cream Cheese Icing

2 c. sugar	4 eggs
1 c. vegetable oil	2 c. flour
2 tsp. cinnamon	1 tsp. nutmeg
1 tsp. allspice	1 tsp. ginger
2 tsp. baking soda	½ tsp. salt
2 c. pumpkin (solid-pack pumpkin, not pumpkin pie filling)	

DIRECTIONS:

Preheat oven to 350° F. Grease and flour 13 x 9-inch pan. Combine all ingredients in large bowl. Turn into prepared pan and bake 35-45 minutes. Test for doneness at minimal baking time.

Icing:

1 stick butter
8 oz. softened cream cheese
1 lb. (4 cups) confectioners' sugar
1 tsp. vanilla

Blend all ingredients with a mixer and spread on top of cooled cake. As an option, sprinkle chopped nuts on top.

TOAST WINERY

Toast's Sweet Heat Creole Meatballs

10 oz. grape jelly
1/4 cup Vidalia Onion Hot Sauce
2 tbsp. Creole mustard
2 lbs. meatballs

DIRECTIONS:

1. Combine jelly, hot sauce, and mustard in the crock pot
2. Mix and heat thoroughly
3. Add cooked and drained meatballs
4. Cover and simmer on low
5. Serve hot

LAKEWOOD VINEYARDS

Blue Cheese Biscuits

1 tube of refrigerated biscuits
1/4 Cup melted butter
4 oz Crumbled Blue Cheese
Paprika

DIRECTIONS:

Preheat oven to 350*

Generously butter a 9 inch pie pan. Remove biscuits from tube, separate and cut with scissors into quarters, being careful not to smash them in the process. Drop the biscuits chunks into the buttered pan. Brush with melted butter. Sprinkle blue cheese evenly over the biscuits. Sprinkle with paprika. Bake until golden brown.

Serve warm with Lakewood Vineyards Vignoles

CASTEL GRISCH WINERY

Honey Soy Meatballs

Small Batch (about 15 meatballs)

Ingredients:

- Light soy sauce - 20 ml (1 tbsp)
- Dark soy sauce - 5 ml (1 tsp, for color)
- Honey - 25 g (1 ½ tbsp)
- Brown sugar - 15 g (1 tbsp)
- Garlic, minced - 5 g (1 tsp)
- Ginger, minced - 3 g (½ tsp)
- Sesame oil - 3 ml (½ tsp)
- Water - 35-40 ml (2 tbsp)
- Cornstarch - 3 g (1 tsp, mixed with 15 ml water for slurry)
- Toasted sesame seeds - 5g

DIRECTIONS:

1. In a large stockpot, sauté garlic and ginger in oil until fragrant.
2. Add light soy sauce, dark soy sauce, honey, brown sugar, and water. Bring to a boil.
3. Simmer for about 10 minutes over medium heat to let the flavors blend.
4. Slowly stir in cornstarch slurry until the sauce thickens to a glaze consistency.
5. Turn off the heat, stir in sesame oil.
6. Add pre-heated meatballs, gently stir until all are coated with the sauce.
7. Serve warm, garnished with toasted sesame seeds.

J.R. DILL WINERY

Sparkling Cheese Meatballs

2 lb. ground beef, turkey, or pork (or a combination)

1 cup breadcrumbs

2 large eggs

3/4 - 1 cup milk

2 tsp. Worcestershire sauce

1/2 tsp. garlic powder

1 tsp. onion powder

1 1/2 tbsp. dried Italian seasoning

1/2 cup Parmesan cheese, finely grated

1 tsp. salt

1/2 tsp. freshly ground black pepper

1 cup Fat Tire Cheese

1/3 cup ***J.R. Dill Cayuga Sparkling***

DIRECTIONS:

1. Spray a large baking sheet with non-stick cooking spray. Preheat oven to 425°F.
2. Combine ground meat in a large bowl with the breadcrumbs and eggs. Add $\frac{3}{4}$ cup of milk to the mixture, then add a little more if the mixture is too dry. Add remaining ingredients and mix until combined, without overmixing.
3. Using your hands or a meatball scoop, form meatballs, and place the prepared baking sheet.
4. Bake the meatballs for 12-15 minutes, depending on their size, until browned and no pink remains in the center. While baking, combine the beer, cheese, and sparkling wine in a saucepan and heat until warm. Remove from the oven and serve with the sauce.

LEIDENFROST VINEYARDS

Cheese Nachos (GF) or Roasted Garlic Hummus (VG)

Nachos

1/2 lb. Velveeta cheese
1/2 to 1 cup hot or medium salsa
milk as needed

In a 1½ quart microwavable bowl, place cubed Velveeta with salsa and a splash of milk. Microwave on high for 3 to 4 minutes or until the cheese melts, stirring after 2 minutes. Serve hot with tortilla chips and your favorite Leidenfrost Vineyards wine.

Roasted Garlic Hummus— vegan and gluten-free!

2 cups canned chickpeas or 2 cups cooked chickpeas
2 tbsp. tahini
4 tbsp. olive oil
1 large head of garlic
1 lemon juice
1/4 tsp. sea salt

- Preheat the oven to 375°F. Cut off the very top of the garlic clove (about 1/4") so that the tops of most of the cloves are exposed slightly. Coat with a little olive oil and wrap securely in tin foil. Roast garlic in the oven for 1 hour. Remove and allow cooling.
- Using your fingers, squeeze the soft, roasted garlic out of each clove into the food processor. Rinse and drain cooked or canned chickpeas. Add them, and all other ingredients, to the food processor and blend until completely smooth.
- Scrape ingredients off the food processor's sides to ensure it blends evenly. If you find that the hummus is too thick, you can add additional olive oil at this time. Add it very slowly, allowing the mixture to combine fully before adding more liquid.

Serve at room temperature with chips or crackers and a glass of your favorite Leidenfrost Vineyards wine!

HAZLITT 1852 VINEYARDS

Hazlitt's World-Famous French Onion Soup

3 lbs. onion, peeled and thinly sliced into strips
4 tbsp. butter
1 tbsp. fresh ground black pepper
2 tbsp. garlic powder
½ tbsp. thyme

1 tbsp. fresh parsley
2 bay leaves
4 tbsp. flour
2, 16oz. cans of beef broth
14 tsp. beef base, dissolved in 8 cups of boiling water
1 tbsp. tomato paste
2 cups **Hazlitt 1852 Vineyards Schooner Red**
1 tbsp. apple cider vinegar
2 “glugs” (very generous splash) of **Hazlitt 1852 Vineyards Solera Sherry**
1 cup shredded mozzarella cheese
3 tbsp. grated parmesan cheese
1 baguette

DIRECTIONS:

1. Melt $\frac{3}{4}$ cup butter over medium heat and sauté sliced onions. When onions are tender and browning, add 2 “glugs” of Hazlitt 1852 Vineyards Solera Sherry and as it sizzles, scrape the “fond” from the bottom of the pan. Transfer onions to a 6-quart pot and add the remaining ingredients. Bring to a boil, reduce heat, and simmer for 30 minutes.
2. Set the oven to broil. Pour the soup into oven-proof serving bowls and top with a 1-inch-thick baguette slice. Cover the baguette and the entire surface of the soup with shredded mozzarella and sprinkle parmesan cheese on top. Place in the oven until the cheese begins browning, about 1 minute.

WAGNER VINEYARDS

Holiday Meatballs with Smoked Gouda Sauce

Meatballs

2# Ground Beef
 $\frac{3}{4}$ c. Bread Crumbs
 $\frac{1}{2}$ c. Milk
 $\frac{1}{2}$ c. Onion (minced)
 $\frac{1}{4}$ c. Parsley
 $\frac{1}{4}$ c. Parmesan Cheese
2 ea. Eggs
 $\frac{1}{2}$ Tsp. Black Pepper

Gouda Cheese Sauce

6 oz. Smoked Gouda (shredded)
2 c. Heavy Cream
 $\frac{1}{4}$ Tsp. Salt
1 Tbsp. Cornstarch
3 Tbsp. Water

Meatballs

Preheat oven to: 350°. Combine all ingredients and form into desired size meatballs. Bake in oven until done.

Gouda Cheese Sauce

In medium sauce pan, combine Gouda, cream and salt. Bring to a simmer, add cornstarch and water slurry to thicken. Pour over meatballs and serve.

Serve with your favorite Wagner wine and enjoy!!

IDOL RIDGE WINERY

Mexican Street Corn Soup with Tortilla Strips

2 Tbsp unsalted butter
1 tsp kosher salt
½ tsp black pepper
6 cups corn fresh or frozen, divided
1 Tbsp olive oil
1 large yellow onion diced
1 jalapeno pepper seeds and ribs removed, finely diced (optional)
2 tsp minced garlic
1 tsp ground cumin
1 tsp chipotle chili powder
4 cups low-sodium chicken broth
2 cups of diced potatoes
1 can of black beans (drained and rinsed)

DIRECTIONS:

In a Dutch oven or stock pot, add butter and place over medium-high heat. Once butter has melted, add 2 cups of corn, salt, and pepper; stir until well combined. Let cook without stirring for 8-10 minutes, or until corn has begun to lightly char. Stir and continue cooking without stirring for 4-6 more minutes. Remove corn from the pot and set aside. Reduce the heat to medium and add olive oil, diced onions, and jalapeno to the pot. Sauté, stirring occasionally, for 6-8 minutes, or until onions have softened. Add garlic, cumin, and chili powder; stir until well combined. Continue sautéing for 1 more minute. Add the broth and potatoes. Bring the mixture to a boil for 20 minutes. Add the remaining 4 cups of uncooked corn, then reduce the heat to medium-low and simmer for 10 minutes. Garnish -charred corn (from above), sour cream, cotija cheese, and tortilla strips

BOUNDARY BREAKS VINEYARD

Corn Chowder

2 tbsp. unsalted butter
1 cup diced onion
3 cloves minced garlic
2 tbsp. all-purpose flour
32 oz. of corn (frozen or canned)
1 lb. gold potatoes diced into cubes
2 tsp. salt
1/4 tsp. ground black pepper
1/4 tsp. paprika
4 cups unsalted chicken stock
1 cup half and half
1 lb. ham diced into cubes

Prep Time: 10min, Cook Time: 20 min, Serves: 8

- In a large Dutch oven or pot, melt the butter over medium heat. Add the diced onion and cook until softened and translucent.
- Add the garlic and cook for an additional 30 seconds. Stir in the flour to make a thick paste. Allow this to

cook for about 1-2 minutes, just to cook flour.

- Stir in the salt, pepper, and paprika. Pour in the chicken stock. Stir to combine. Add the diced potatoes. Cook for about 10-15 minutes over medium heat.
- Add in the corn and continue to cook for another 10 minutes, until the corn is heated through and the potatoes are fork tender.
- Turn off the heat and blend the soup to the desired consistency with an immersion blender. The more blended, the thicker the soup will be (can also use a blender or food processor). Return to pot.
- After the soup is blended, add in the ham (optional, sear ham in a separate pan before adding to the soup). If the ham is not seared, turn the heat back on the soup and let the soup cook longer to make sure the ham is warmed through.
- Add in the half and half. Stir to combine.

Serve soup warm with a garnish of fresh chives, or parsley and a dash of fresh ground pepper.

THREE BROTHERS WINERIES & ESTATES

Raspberry Truffle Noël

Yield: About 48 bite-size truffles (¾-1 inch).

Cake

2½ cups all-purpose flour
2 tsp baking powder
½ tsp fine salt
10 Tbsp (1¼ sticks) unsalted butter, softened
1¼ cups granulated sugar
3 large eggs
1 tsp vanilla extract
3 Tbsp neutral oil
1 cup buttermilk (or milk + 1 tsp lemon juice)
4 oz white chocolate, melted & cooled (about ⅔ cup chips)
½ cup freeze dried raspberry powder

“Scandelicious” syrup

1 cup Scandelicious wine
1-2 Tbsp sugar (optional, for body)

Raspberry buttercream (binder)

¾ cup unsalted butter, softened
2 cups powdered sugar
3 oz white chocolate, melted & cooled
3-4 Tbsp seedless raspberry jam
3-4 Tbsp Scandelicious syrup (to taste)
Pinch of salt
Optional: ½-1 tsp lemon juice for a bright pop

Coating & finish

About 1½ lb white candy coating or tempered white chocolate
Red-tint (oil-based/candy color) to a ruby tone
Edible glitter

DIRECTIONS:

Bake the cake (9×13-inch pan).
Heat oven to 350°F. Line pan with parchment. Whisk flour, baking powder, and salt.
Cream butter + sugar 2-3 min until pale. Beat in eggs, then vanilla and oil.
Mix in the dry ingredients, alternating with buttermilk. Stir in melted white chocolate, then fold in the crushed freeze-dried raspberry powder.
Bake 22-26 min, until set and springy. Cool completely.

Make the Scandelicious syrup.

Simmer 1 cup wine (with sugar if using) over medium-low heat until reduced to about ⅓ cup and lightly syrupy. Cool.

Make the binder.

Beat butter smooth and fluffy. Add powdered sugar; beat again. Mix in melted white chocolate, raspberry jam, 2-4 Tbsp wine syrup (to taste), and a pinch of salt. You're aiming for a soft, spreadable frosting.

Form the truffles.

Crumble the cooled cake very finely in a large bowl. Add about 1½ cups of the frosting (you may not need it all). Mix until the crumbs hold together when pressed. If dry, splash in 1-2 tsp more wine syrup. Scoop and roll ¾-1-inch balls (tight and smooth). Chill 20-30 min to firm.

Dip & decorate.

Melt/temper the white coating and tint red. Dip each ball, let excess drip off, and set on parchment. While still tacky, add a pinch of edible glitter and a few white sprinkles. Let set.

Serve & store.

Keep covered and chilled; enjoy within 5-7 days. Serve slightly cool or at room temp for the best flavor.

Family-friendly option: Replace the wine syrup with ⅓ cup raspberry purée simmered with 1-2 Tbsp sugar + a squeeze of lemon.