

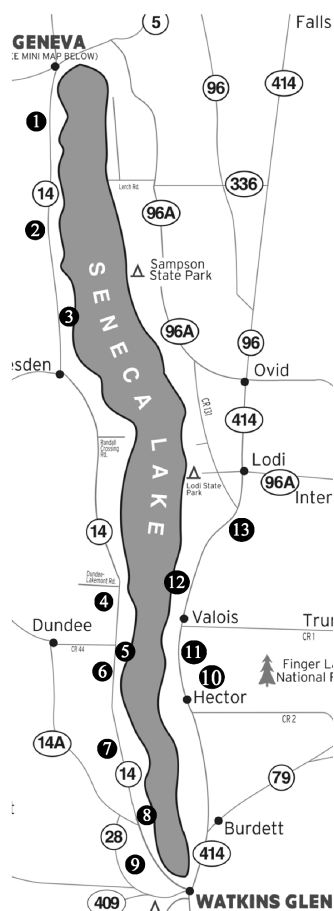


## SMOKIN' SUMMER KICKOFF, JUNE 8 & 9, 2024

Come kick off the summer with two days of local wine and foods associated with this beautiful time of year. Enjoy a self-guided tour around Seneca Lake while exploring the unique, delicious pairings of local wines and the fantastic grilled and summertime foods at participating Seneca Lake Wine Trail wineries! Each attendee will enjoy a sample of food with a wine intended to complement that dish best, then an additional 3 modest samples of wine. Each wine-tasting ticket holder will receive a souvenir wine glass. If you purchased a non-taster ticket, thank you for making our events safer for your family and friends! You will be given a souvenir travel mug and offered a sample of food and non-alcoholic beverages along the way.

### 13 Participating Wineries with Recipes

The following is a list of participating wineries and next to their name is the recipe they have submitted to us here at the Seneca Lake Wine Trail office. If you need further clarification, please feel free to contact the wineries directly. Enjoy the event and happy sampling!



1. White Springs Farm Winery, Mexican Street Corn Salad
2. Fox Run Vineyards, Smoked Venison Slider, Strawberry Rhubarb BBQ
3. Seneca Shore Wine Cellars, Nonna Grossi's Vineyard Meatballs
4. Fruit Yard Winery, Pulled Pork Sammies
5. Glenora Wine Cellars, Smoked Sausage Cavatappi Salad with Maple Audacious Apple Vinaigrette
6. Fulkerson Winery, Super Easy Lemonade Cake
7. Toast Winery, Jalapeno Popper Pasta Salad
8. Lakewood Vineyards, Brown Sugar Glazed Kielbasa Sliders
9. Castel Grisch Winery, Pineapple Salsa
10. Red Newt Cellars, Grilled Corn and Quinoa Salad
11. Hazlitt 1852 Vineyards, Watermelon Salad infused with Hazlitt Strawberry Watermelon Fruit Wine
12. Caywood Vineyards, Smoked Jalapeño Dip
13. Idol Ridge Winery, Cowboy Caviar



## **WHITE SPRINGS FARM WINERY**

### **Mexican Street Corn Salad**

- 2, 11 oz. cans Mexican Style or Golden Sweet Corn
- 1/2 cup finely crumbled cotija or feta cheese
- 1/4 cup plus 1 tbsp. chopped cilantro, divided
- 2 tbsp. mayonnaise
- 2 tbsp. sour cream
- 1 large lime (1 tsp. zest and 1 to 2 tbsp. juice)
- 1/4 tsp. kosher salt
- 1 tbsp. vegetable oil
- 1 1/2 tsp. chili powder

#### **DIRECTIONS:**

1. Drain corn and pat very dry with paper towels; set aside. Reserve 1 tbsp. cheese for topping; set aside.
2. In a large heat proof bowl, combine remaining cheese, 1/4 cup cilantro, mayonnaise, sour cream, lime zest, lime juice and salt; set aside.
3. Heat oil in a large non-stick or cast-iron skillet over medium-high heat until shimmering. Add dry corn; cook for 5 minutes without stirring. Stir; cook 5 to 6 minutes, stirring occasionally, until toasted. Add chili powder; cook for 30 seconds, stirring constantly.
4. Toss hot corn with sauce in a bowl. Garnish with reserved 1 tbsp. cheese and remaining 1 tbsp. cilantro.

Serve with your favorite wine from White Springs Winery!

## **FOX RUN VINEYARDS**

### **Smoked Venison Slider, Strawberry Rhubarb BBQ**

#### **For the dry cure:**

- 1/4 cup kosher salt
- 1/4 cup brown sugar
- 1/4 cup green peppercorns, crushed
- 1 T coarse black pepper
- 1 T dry thyme
- 1 Venison Loin (3-4 lbs)

#### **For the BBQ sauce:**

- 1 T canola oil
- 1 sweet onion, small diced
- 2 T garlic, minced
- 1/2 cup white balsamic vinegar
- 1 cup ketchup
- 1 cup strawberry, pureed
- 1 cup diced rhubarb
- 1/4 cup brown sugar
- 1 T kosher salt

#### **DIRECTIONS:**

1. In a small bowl, mix the salt, sugar, green peppercorns, black pepper, and thyme
2. Place the venison on a baking sheet lined with parchment and rub with cure mixture. Place in the refrigerator, uncovered, for 18-24 hours
3. Turn on the smoker, set to 180°F. Place venison loin on a rack and smoke for 4-6 hours or until 140°F. Rest the meat for 10-15 minutes while making the BBQ sauce
4. For the BBQ sauce: In a small saucepan on medium heat, add the oil, onion, garlic and balsamic and cook until the onions are soft (about 2-3 minutes).
5. Add the remaining ingredients and stir to combine. Simmer for 20-30 minutes, stirring occasionally.
6. Building your slider: On your favorite slider bun, pile thinly sliced smoked venison and top with strawberry rhubarb BBQ sauce

## **SENECA SHORE WINE CELLARS**

### **Nonna Grossi's Vineyard Meatballs**

Original recipe yields 8 serving

- 4 lbs. small frozen meatballs (ping pong ball sized)
- 1, 30 oz. jar of grape jam or jelly
- 2, 18 oz. *Sweet Baby Ray's BBQ Sauce*
- 1, 12 oz. jar apricot jam

#### **DIRECTIONS:**

1. Cook meatballs as per package instructions
2. Add hot meatballs and all other ingredients to a slow cooker or roaster
3. Cook on medium-high for 3-4 hours, stirring occasionally.

Serve hot, with your favorite red wine from Seneca Shore Wine Cellars!

## **FRUIT YARD WINERY**

### **Pulled Pork Sammies**

Original recipe yields 8 serving

- 1 tsp. vegetable oil
- 1, 4 lb. pork shoulder roast
- 1 cup ketchup
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tbsp. prepared yellow mustard
- 1 tbsp. Worcestershire sauce
- 1 tbsp. chili powder
- 1 extra large onion, chopped
- 1 green pepper, diced
- 1 pkg. sandwich rolls/buns or bread

#### **DIRECTIONS:**

Step 1, Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the ketchup and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion and pepper. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

Step 2, Remove the roast from the slow cooker, and shred the meat. Return shredded pork to the slow cooker and stir the meat into the juices. Cook for 1-2 hours.

Step 3, Spoon hot pork onto bread or buns.

Serve with your favorite wine from Fruit Yard Winery.

## **GLENORA WINE CELLARS**

### **Smoked Sausage Cavatappi Salad with Maple Audacious Apple Vinaigrette**

Serves 4-6 people

1 lb. cavatappi pasta  
1 lb. smoked sausage, sliced into rounds\*  
1 red bell pepper, diced  
1 sweet bell pepper, diced  
1/2 red onion, thinly sliced  
2 cups baby spinach leaves  
1/3 cup grated Parmesan cheese  
1/3 cup shredded white cheddar  
Salt and pepper to taste  
Fresh Herbs (optional)

#### **Maple Apple Vinaigrette:**

1/3 cup apple cider vinegar  
1/4 cup Glenora Audacious Apple wine reduction  
2 tbsp. pure maple syrup  
1 tbsp. Dijon mustard  
1 cup olive oil  
2 garlic cloves, minced  
Salt and pepper to taste

#### **DIRECTIONS:**

1. Cook the cavatappi pasta according to package instructions until al dente. Drain and rinse under cold water to cool; set aside.
2. In a skillet over medium heat, cook the smoked sausage slices until they are nicely browned. Remove from heat and let cool. \*Note: You can purchase uncooked sausage and smoke with your favorite wood.
3. In a large bowl, combine the cooled pasta, cooked sausage, diced bell peppers, red onion, and baby spinach leaves.
4. To make the vinaigrette, whisk together apple cider vinegar, maple syrup, Audacious Apple wine, garlic and Dijon mustard in a bowl. Slowly drizzle in the olive oil while continuing to whisk until the dressing is emulsified. Season with salt and pepper.
5. Pour the vinaigrette over the salad and toss to coat everything evenly.
6. Sprinkle grated Parmesan cheese and shredded cheddar over the salad and season with salt and pepper to taste. Mix the cheeses into the pasta.
7. Serve immediately or chill in the refrigerator before serving.

## **FULKERSON WINERY**

### **Super Easy Lemonade Cake**

#### **Ingredients:**

1, 15.25 oz. lemon cake mix (and ingredients called for on box)  
1 cup frozen lemonade concentrate, thawed  
1 cup powdered sugar

#### **For the Frosting:**

8 oz. cream cheese, softened  
1/2 cup butter, softened  
3 to 4 cups powdered sugar  
3 tbsp. frozen lemonade concentrate, thawed  
Pinch of salt

#### **DIRECTIONS:**

Preheat the oven to 350°F. Mix the cake mix according to package instructions and pour into a 13x9" pan. Follow the baking instructions as listed. Let cool for 15 minutes.

Poke a fork, many times, into the top of the warm cake. Meanwhile whisk together the 1 cup lemonade concentrate with 1 cup of powdered sugar. Pour evenly over the cake. Let soak in until the cake has cooled to room temperature. Cover and refrigerate until chilled, about an hour.

#### **For the frosting:**

Beat the cream cheese and butter until light and fluffy. Gradually add the powdered sugar and lemonade concentrate, with a pinch of salt. Mix until light and fluffy

Spread the frosting over the chilled cake and enjoy with your favorite Fulkerson Wine!

## **TOAST WINERY**

### **Jalapeno Popper Pasta Salad**

1 lb. of pasta (I used spiral)  
4 oz. cream cheese  
1/4 cup mayonnaise  
1/4 cup sour cream  
2 tbsp. red wine vinegar  
1/2 tsp. pepper

1/2 tsp. garlic powder  
1/4 cup pickled jalapenos  
5 sliced bacon cooked and crumbled  
1/2 cup cheddar cheese cubed  
1/2 cup pepper jack cheese cubed  
1 tbsp. cilantro  
1 jalapeno thinly sliced

#### **DIRECTIONS:**

1. In a large pot, cook the pasta according to the directions on the package, then drain and rinse with cold water. Place them in a large mixing bowl.
2. In a small mixing bowl, combine cream cheese, mayonnaise, sour cream and red wine vinegar. Mix well by hand or with a hand mixer. Make sure there are no lumps, then add the pepper, garlic powder and pickled jalapenos.
3. Add the cooked bacon, cheddar cheese, pepper jack cheese and 2 tsp. of cilantro to the pasta. Toss to combine.
4. Pour the sauce over the pasta and combine.
5. Serve with a sliced jalapeno and sprinkle of cilantro.

## **LAKEWOOD VINEYARDS**

### **Brown Sugar Glazed Kielbasa Sliders**

2 lbs. kielbasa  
1 lb. brown sugar  
12 slider rolls

#### **DIRECTIONS:**

1. Slice kielbasa into 3" chunks and slit down the middle. Grill the kielbasa turning to brown the edges.
2. Remove the kielbasa from the grill and put in a crock pot pouring the brown sugar in with it. Set to low and simmer until the brown sugar melts into a rich glaze.
3. Slice your slider rolls and put a piece of kielbasa on the roll being sure to dredge it in the sugar glaze before putting it on the roll.

Serve warm with **Lakewood Vineyards Bubbly Candeo** or **Bubbly Catawba**.

## **CASTEL GRISCH WINERY**

### **Pineapple Salsa from [Love and Lemons](#)**

2 cups diced fresh pineapple  
1/4 cup diced red onion  
1/2 jalapeno, diced  
Juice and zest of lime  
1/2 cup cilantro  
1 clove minced garlic  
1/4 tsp. sea salt  
tortilla chips, for serving

#### **DIRECTIONS:**

In a medium bowl, combine the pineapple, red onion, jalapeño, lime juice and zest, cilantro, garlic, and sea salt. Season to taste and chill until ready to use.

## **RED NEWT CELLARS**

### **Grilled Corn and Quinoa Salad**

This is a great, healthy, and refreshing salad that can be prepped the day before your cookout and will stay fresh! It is best with corn on the cob freshly grilled over a fire, but you could substitute frozen corn browned under your oven broiler to bring a taste of summer into the winter months. And... this recipe is Gluten Free and Vegan. But it is so delicious, you needn't give away your secret!

2-3 ears corn on the cob (~ 1½-2 cups kernels)

6 oz. lime, fresh

1 cup quinoa

2 cups water

1/4 tsp. kosher salt

1 bunch curly green kale

3 oz. olive oil EVO

1 large red bell pepper

1 large red onion

1 fresh jalapeno peppers

1, 15 oz. can black beans

4 oz. kalamata olives

1 bunch cilantro (optional)

#### **DIRECTIONS:**

1. Husk the corn, lightly coat with olive oil and place on a HOT grill. Rotate the cobs over the coals with tongs until all sides of the cobs are nicely roasted and brown. Cool the corn on the cob, then slice kernels off with a sharp knife.
2. Bring water and ¼ tsp. salt to a boil. Turn down to low heat, add quinoa, cover and cook for 15 minutes, or until all of the water is absorbed. Turn off heat and let rest, covered, for 15 minutes. Chill.
3. Rinse black beans well with water.
4. Mince onions, red bell peppers, jalapeños, and olives. Combine with grilled corn kernels, drizzle in lime juice, and set aside.
5. Finely chiffonade kale and gently mix in olive oil until thoroughly coated.
6. Add finely chopped Cilantro if desired.
7. Mix everything together and serve!!

## HAZLITT 1852 VINEYARDS

### Watermelon Salad infused with Hazlitt Strawberry Watermelon Fruit Wine

3 tbsp. lime juice  
2 tbsp. *Hazlitt Strawberry Watermelon Fruit Wine*  
2 tbsp. olive oil  
2 cups seedless watermelon, cut into 1/2-inch cubes  
1 jalapeno pepper, slice  
1/4 cup basil or mint  
1 tbsp. black sesame seed  
1/2 tbsp. sea salt

1. Whisk together lime juice, wine and olive oil
2. Pour lime juice mixture over cubed Watermelon, jalapeno and basil and gently toss. Sprinkle it with sesame seeds and salt.
3. Cover and refrigerate until served.

## CAYWOOD VINEYARDS

### Smoked Jalapeño Dip

8-10 jalapeños, diced stem and seeds removed  
1.5 blocks cream cheese, softened, 12 oz. total  
1 cup sour cream  
1/4 cup mayonnaise  
10 strips bacon, cooked and diced, divided in half  
1 cup sharp cheddar, shredded and divided in half  
1 cup pepper jack cheese, shredded and divided in half  
1 tsp. garlic powder  
1 tsp. onion powder  
1/2 tsp. each; salt and pepper  
1/4 cup *Pleasant Valley Marsala*  
Crackers, baguettes or tortilla chips for serving

#### DIRECTIONS:

4. Preheat the oven to 375° F. Add the cream cheese, sour cream, mayo and seasonings into a large bowl and mix until mixture is smooth.
5. Fold in the jalapeños, half of the cheese and half of the bacon. Mix well until evenly incorporated. Place into a 9x13 baking dish and bake for 15 minutes.
6. Top with remaining cheese and bacon and bake for another 5-7 minutes.



## **IDOL RIDGE WINERY**

### **Cowboy Caviar**

1½ cups cooked black beans, drained and rinsed  
1½ cups cooked black-eyed peas, drained and rinsed  
2 cups cherry tomatoes, halved  
1 cup corn kernels  
1 red bell pepper, stemmed, seeded, and diced  
1/2 cup diced red onion  
1 medium jalapeño pepper, finely chopped  
Juice of 1 lime  
2 large avocados, pitted and diced (optional)  
1/4 cup chopped fresh cilantro  
Tortilla chips, for serving

#### **Dressing:**

2 tbsp. plus 1 tsp. red wine vinegar  
2 tbsp. extra-virgin olive oil  
1 tbsp. ground cumin  
1/2 tsp. cayenne pepper  
1/2 tsp. honey  
1 garlic clove, minced  
1½ tsp. sea salt  
1/2 tsp. freshly ground black pepper

#### **DIRECTIONS:**

1. In a large bowl, stir together the black beans, black-eyed peas, tomatoes, corn, bell pepper, onion, jalapeño, and lime juice.
2. Make the dressing: In a small bowl, whisk together the vinegar, oil, cumin, cayenne, honey, garlic, salt, and pepper. Pour the dressing over the bean mixture. Fold in the avocado (optional) and cilantro, and season to taste.
3. If time allows, refrigerate for 1 hour to allow the flavors to marry. Serve with tortilla chips.