



SPRING WINE & CHEESE, APRIL 12-14, 2024

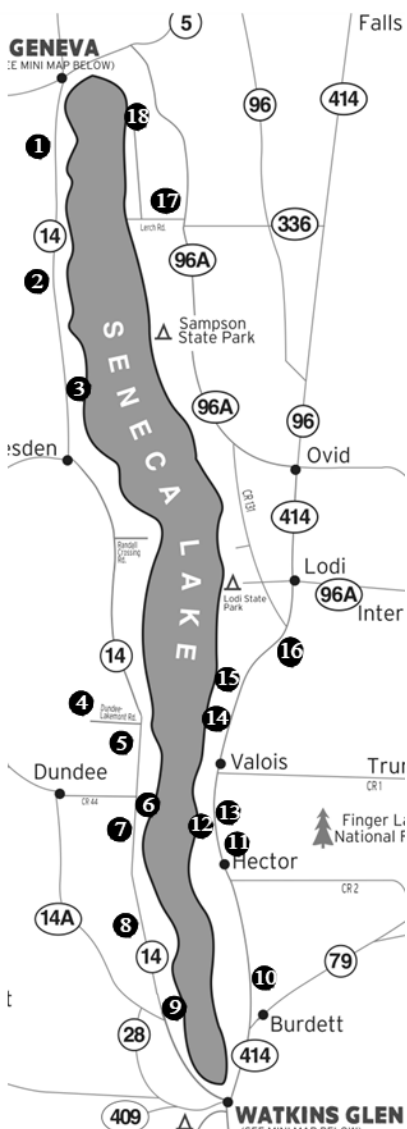


During Spring Wine & Cheese Weekend, enjoy a self-guided tour around the beautiful Seneca Lake Wine Trail while exploring delicious pairings of local wines with a variety of cheese-themed dishes.

18 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, Cheddar Ale Soup
2. Fox Run Vineyards, Olive Oil & Zucchini Flatbread
3. Seneca Shore Wine Cellars, Ham & Potato Cheddar Chowder
4. Tabora Farm & Winery, Crostini & Herbs
5. Fruit Yard Winery, Cheesy Broccoli Soup
6. Glenora Wine Cellars, Smoked Gouda, Chorizo & Spinach Frittata
7. Fulkerson Winery, Cheddar & Herb Cheese Straws
8. Toast Winery, Roast Beef Slider with Horseradish Cheddar Cheese
9. Lakewood Vineyards, Cheese & Onion Cookies
10. J.R. Dill Winery, Sparkling Cheese Meatballs
11. Red Newt Cellars, Ricotta Lemon Drop Cookies
12. Leidenfrost Vineyards, Roasted Carrot Soup & a Grilled Cheese Sammy
13. Hazlitt 1852 Vineyards, Hazlitt's World Famous Baked Mac & Cheese
14. Caywood Vineyards, Tangy Bacon Cheese Dip
15. Wagner Vineyards, Three Cheese Chardonnay Meatballs
16. Idol Ridge Winery, Tomato Bruschetta
17. Three Brothers Wineries & Estates, Mushroom Toast with Herbed Ricotta
18. Ventosa Vineyards, Fig & Cheddar Quesadilla

WHITE SPRINGS FARM WINERY

Cheddar Ale Soup

4 slices bacon
4 tbsp. salted butter
1/2 cup minced onion
1/4 cup minced carrot
1/4 cup minced celery
1 small bay leaf
1/3 cup unbleached all-purpose flour
1 (12 oz.) bottle ale
2 1/2 cups low fat (1%) milk
1 (14 oz.) can 99% fat-free chicken broth
1 tsp. dry mustard
1 lb. sharp or extra sharp cheddar cheese, grated (about 4 cups)
Salt and ground black pepper to taste

Directions

- COOK bacon in a skillet or microwave, until crisp; crumble and set aside.
- MELT butter in a large saucepan over medium heat; add onion, carrot, celery and bayleaf and cook, stirring often, until vegetables are translucent and softened, about 4 minutes.
- STIR in flour and cook, stirring, about 3 minutes longer.
- WHISK in ale; stirring for about two minutes or until mixture is bubbling and thickened. Whisk in milk, chicken broth and dry mustard. Bring soup to simmer, stirring often so it doesn't scorch on the bottom of the pan.
- LOWER the heat and add cheese a handful at a time; stir until cheese is melted and soup is hot, but do not let soup boil.
- REMOVE from heat, remove and discard bay leaf and season with salt and pepper.
- FINISH by adding crumbled bacon to the soup, or add the crumbled bacon to the top.
- SERVE with your Favorite White Springs Wine

FOX RUN VINEYARDS

Olive Oil & Zucchini Flatbread with Checkerboard Tuscan Alfredo Sauce

For the bread:

2 tsp. dry active yeast
1 tbsp. sugar or honey
12 oz. water (105°F)
1/2 cup high gluten bread flour

2 tsp. kosher salt
1/4 cup extra virgin olive oil
1 cup zucchini, diced 1/8"
3 cups high gluten bread flour

1/4 cup extra flour for dusting and rolling the finished dough

Cornmeal for dusting baking pan

1/4 cup of olive oil combined with 1 tbsp. minced garlic

1 cup [Muranda Cheese Co. Checkerboard Cheddar](#)

1/4 cup leaf parsley, rough chopped

Checkerboard Tuscan Alfredo Sauce:

1 tbsp. butter
1 tbsp. garlic, minced
1/2 cup dry white wine
1 pint Cream
1 tsp kosher salt
30 turns black pepper grinder
8 ozs. [Muranda Cheese Co. Checkerboard Cheddar](#)

How to make it:

1. In a medium sized bowl, combine the yeast, sugar, water and 1/2 cup bread flour and whisk to combine. Set aside for 5 minutes.
2. When the yeast becomes bubbly/foamy, add the salt, olive oil, zucchini and flour. Mix the dough with a stiff wooden spoon until somewhat smooth and combined.
3. Turn onto a floured surface and knead with the palm of your hand for 1-2 minutes, dusting occasionally with flour if dough becomes sticky. Put dough in a lightly oiled bowl and cover. Allow to ferment in a warm place (on the stove top of your oven) for 15-20 minutes.
4. Remove dough from the bowl onto a lightly floured surface.
5. Cut the dough into 2 equal pieces. Roll into "ropes" the length of a half sheet tray. Place on a cornmeal dusted baking sheet. Spray one side of a piece of plastic wrap with canola spray. Place the sprayed side onto the loaves and allow to rise 10-12 minutes at room temperature.
6. When loaves have approximately doubled, flatten and press holes into the loaves with your fingers making the loaves about 4-5" wide. Brush with garlic olive oil mixture, sprinkle with Tuscan cheddar and parsley. Bake in a 400°F oven for 10 minutes. Spin the tray 180° and continue baking for 5-7 additional minutes or until the crust and cheese are golden brown.
7. For the sauce: In a small saucepan on medium heat, add the butter, garlic and wine. Cook for 2 minutes. Add the cream, salt, and pepper and continue cooking until the cream boils. Add the cheese and whisk until melted.
8. Serve with wedges of bread for dipping

Recipe by: Brud Holland, Fox Run Vineyards

SENECA SHORE WINE CELLARS

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 a large kettle. Boil until vegetables are soft.

White sauce:

1 cup butter
1/3 cup chopped onion
3/4 cup corn starch
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 and onion mixture and thicken.
- Combine cooked vegetables (with liquid), cheese, ham and white sauce.
- Heat but do not boil.

Serve with your favorite Wine from Seneca Shore Wine Cellars!

TABORA FARM & WINERY

Crostini & Herb - topped with sharp cheddar & dollop of apricot jam

4 cups warm water
1600 g bread flour
50 g yeast
14 g salt
1 tbsp. thyme
1 tbsp. basil
1 tbsp. sea salt
1 tbsp. garlic powder
cheddar cheese
apricot jam

Directions:

- Add water, then add bread flour, yeast and salt. Mix for 4 minutes.
- Add basil and thyme. Mix for 4 minutes until a bread-like texture.
- Form into a baguette shape. Let proof (double in size).
- Wash with water. Bake for 19 minutes at 400°F. Let cool and slice to size.
- Sprinkle with garlic and salt, add a slice of cheddar cheese on top. Toast in the oven for 1 minute or until the cheese is melted.
- Add a dollop of apricot jam on top.

FRUIT YARD WINERY
Cheesy Broccoli Soup

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 or shredded

- 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 a 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.

Yield: 6-8 servings (2 quarts)

Serve with your favorite wine from Fruit Yard Winery!

GLENORA WINE CELLARS

Smoked Gouda, Chorizo & Spinach Frittata

Serves 10, makes 1 - 9 inch round nonstick baking pan or 12 medium muffin sized portions

Vegetable Filling:

1 to 2 cups of chopped spinach
1 onion or shallot
1-2 tbsp. olive oil
12 oz. Chorizo sausage, chopped
8 oz. mushrooms, sliced
4 oz. sun dried tomatoes, diced
Pinch of salt and pepper
4 oz. *Glenora Riesling*

Custard Filling:

12 large eggs
1 cup Ricotta or Sour cream
1 cup heavy cream
1/2 teaspoon salt
1/2 teaspoon pepper

1-2 cups shredded *Muranda Cheese Company Smoked Gouda*
1/2 cup fresh microgreens for garnish

Preheat oven to 350°F

Make the vegetable filling: chop the spinach and steam until just tender, let cool. At the same time, sauté the onion or shallot in olive oil, 3-4 minutes, over medium heat. Add the chorizo, mushrooms, sun-dried tomatoes and season with salt and pepper. Keep sauteing until vegetables are tender. Deglaze the pan with Glenora Riesling.

Make the custard: while the vegetables are cooking, whisk (or blend in a blender) the eggs with the ricotta (or sour cream), heavy cream, salt and pepper. (Most any combo of ricotta, sour cream and cream will work here- 2 cups total.)

Assemble the frittata: grease a deep 9 x 13-inch baking dish or 12-inch skillet or muffin pan (note: muffin pan liners will be nonstick but recommend spraying a small coat of nonstick in the pan). Pour 1/2 of the custard mixture in the bottom. Add the cooked vegetables (you should have roughly 6 cups). Add the spinach and cheese and pour in the remaining custard filling. Give the vegetables a little swirl so the mixture is incorporated.

Bake: place in the middle of the oven until the center is puffed and the frittata is nice and golden, about 1 hour. Check at 30-40 minutes and tent with foil if getting too dark. Frittata is done when it puffs slightly at the very center and is not too wobbly. Let stand for 5 minutes before serving. Garnish with microgreens.

Special Note: leftovers keep 4 days in the fridge.

FULKERSON WINERY recipe changed 3/18/24 for something more tasty!

Cheddar & Herb Cheese Straws

By Jenn Segal

8 oz. (2 packed cups) grated extra-sharp cheddar cheese
1 1/2 cups all-purpose flour, spooned into measuring cup and leveled-off with knife, plus more for dusting
1 tsp. kosher salt
Scant teaspoon crushed red pepper flakes
1 1/2 tbsp. roughly chopped fresh herbs, such as rosemary and/or thyme
1 stick (1/2 cup) cold unsalted butter
6 tbsp. heavy cream

Preheat the oven to 400°F. Set two oven racks in the center of the oven. Line two baking sheets with parchment paper.

- In the bowl of a food processor, combine the cheese, flour, salt, red pepper flakes and herbs. Pulse until the mixture resembles coarse crumbs.
- Cut the butter into 1/2-inch chunks and add to the flour/cheese mixture. Pulse until the mixture resembles coarse crumbs, with some pea-size lumps of butter within. Add the heavy cream and pulse until the mixture starts to clump together into a mass.
- Lightly flour a work surface and dump the dough on top. Dust the top of the dough with flour and use your hands to shape into a rectangle about 1-inch high. Cut the rectangle in half.
- Dust the work surface with more flour and roll each block of dough into an 8 x 10-inch rectangle about 1/8-inch thick (turn the dough as you go and add more flour as necessary so it doesn't stick). Using a pizza cutter or sharp knife, trim the edges straight without sacrificing too much dough, then cut the dough into thin strips about 1/4-inch wide. Transfer the strips to the prepared baking sheets, leaving about a 1/4-inch of space between them.
- Bake the straws for 10-12 minutes, or until lightly golden on top and a rich golden color on the bottom, rotating the pans from top to bottom and front to back midway through. Remove from the pans from the oven and set on a rack to cool. Carefully transfer the cheese straws to a plate and serve.

Servings: about 55 Cheese Straws

Note: The cheese straws will keep well in a covered container for a few days.

TOAST WINERY

Roast Beef Slider with Horseradish Cheddar Cheese

2 lbs. thinly sliced roast beef
1 packet Au Jus Dry Mix
1 packet Lipton Onion Soup Mix
2 cups water
12 slider rolls

Shtayburne Farms Horseradish Cheddar Cheese

Directions:

- In a crock pot combine au jus and onion soup mix packets and mix with water.
- Add in roast beef and cover.
- Cook for 2 hours on high or until beef is heated through.
- Open the slider and put a slice of horseradish cheddar on either side and top with roast beef.
- Put au jus into a small bowl and serve on the side.

LAKEWOOD VINEYARDS

Cheese & Onion Cookies

8 oz. extra sharp cheddar, shredded
1/2 cup butter, softened
1 egg
1 1/4 cups all-purpose flour
1/2 tsp. salt
1/8 tsp. ground red cayenne pepper
1 cup finely minced green onions with tops

Preheat oven to 350°

- In a medium mixing bowl combine cheese and butter and mix until well blended. Add the egg and beat until the consistency is light. Add the flour, salt and cayenne and stir until well blended. Stir in green onions and mix well.
- Shape the dough into small balls (about 1 round tsp) by rolling between palms of hands. Place on an ungreased baking sheet and refrigerate for 10 minutes before baking.
- Bake until cookies are golden brown - 18-20 minutes.

P.S. These cookies can be made ahead and frozen in an airtight container.

Enjoy warm with *Lakewood Vineyards Long Stem Red*.

Makes about 30 cookies

J.R. DILL WINERY

Sparkling Cheese Meatballs

2 lbs. ground beef, turkey, or pork (or a combination)
1 cup breadcrumbs
2 large eggs
3/4 to 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*

1. Spray a large baking sheet with non-stick cooking spray. Preheat the oven to 425°F.
2. Combine ground meat in a large bowl with the breadcrumbs and eggs. Add ¾ 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 meatballs for 12-15 minutes, depending on the size of the meatballs until browned and no pink remains in the center.
5. While baking the meatballs, combine beer cheese and sparkling wine in a sauce pan and heat till warm. Remove from the oven and serve with sauce.

RED NEWT CELLARS

Ricotta Lemon Drop Cookies

Makes 60 cookies

3 1/2 cups all-purpose flour
2 1/2 tsp. baking powder
3/4 tsp. salt
1 cup (226g) butter, unsalted, softened to room temperature
1 3/4 cups granulated sugar
2 tsp. lemon zest
15 oz. ricotta cheese
1 tbsp. vanilla extract
2 large eggs

Icing

1 tbsp. unsalted butter, melted
3 1/2 cups powdered sugar
2 tbsp. fresh lemon juice, or more to taste
1 tsp. vanilla
4 - 6 tbsp. whole milk

For the cookies:

- In a mixing bowl whisk together flour, baking powder and salt. Set aside.
- In a separate bowl whip together butter, granulated sugar and lemon zest until pale and fluffy (scraping down sides and bottom of bowl occasionally).
- Mix in ricotta and vanilla extract then blend in eggs one at a time. Slowly add in flour mixture and mix just until combined (start with mixer on low speed).
- Cover bowl with plastic wrap and chill 2 hours or up to 2 days.
- Preheat the oven to 350°F.
- Scoop chilled dough out 1 tablespoon at a time. We use a one-inch ice cream scoop or melon baller and drop onto a baking sheet lined with parchment paper.
- Bake in a preheated oven until set, 12 - 14 minutes (bottoms will be lightly golden brown).
- Cool on a baking sheet for several minutes, then transfer to a wire rack to cool completely.

For the glaze:

- In a mixing bowl whisk together powdered sugar, melted butter, lemon juice, vanilla and 4 tablespoons of milk until smooth.
- Add in more milk 1 teaspoon at a time to thin as needed.
- Spoon glaze over cookies and return to the wire rack, immediately add sprinkles if using. You can also dip the cooled cookies into the glaze.
- Allow glaze to set at room temperature. Store in an airtight container preferably in a single layer and preferably store in the fridge (bring to room temperature before serving).

LEIDENFROST VINEYARDS

Roasted Carrot Soup & a Grilled Cheese Sammy

Roasted Carrot Soup:

1 medium red bell pepper, cut into 2" pieces
3 medium yellow onions, cut into 2" pieces
1 1/2 lbs. carrots, peeled and cut into 2" pieces
1, 1" pieces of ginger, peeled & halved
1/4 cup extra-virgin olive oil, plus more for drizzling
1/2 tsp. ground cumin
Kosher salt
4 cups chicken broth (or vegetable)
1/2 cup heavy cream
Freshly ground pepper
Flaky sea salt

Grilled Cheese Sammy:

- Your choice of sliced bread
- Butter (room temperature)
- Cheddar Cheese

Preparation - Roasted Carrot Soup:

1. Preheat the oven to 425°F. Place the red bell pepper, onions, ginger and carrots on a rimmed baking sheet. Drizzle them with olive oil, sprinkle the ground cumin overtop and season with kosher salt. Toss to coat and roast until tender and charred in spots, about 35-45 minutes.
2. Transfer roasted vegetables to a blender. Add the chicken broth and heavy cream. Season with freshly ground black pepper. Blend on low until puréed, then increase speed to medium-high and blend until smooth. If the soup is too thick, thin it with up to 1 cup water. Taste and season with more salt if needed. Transfer to a pot and simmer on low to keep warm until served

Preparation - Grilled Cheese Sammy:

3. Preheat a pan over medium-low heat.
4. Grab two slices of bread and butter one side of each, be generous, about 1/2 tbl.
5. When the pan is hot enough to sizzle water, add your bread, buttered side down.
6. Add as much cheese as your little heart desires.
7. When your bread is golden and crispy, flip the sammy.
8. When cheese is melty and the outside of your bread is done, it's time to eat.
9. Ladle your soup into a bowl, cut your sammy into 2 triangles, and serve.

Serves 4-6 people

Tip: For a little extra pizzazz, finish your soup with sizzled, crispy shallots.

HAZLITT 1852 VINEYARDS

Hazlitt's World Famous Baked Mac & Cheese

(6 - 8 Servings)

1/2 lb. elbow macaroni
3 tbsp. butter
3 tbsp. flour
1 tbsp. powdered mustard
3 cups milk
1/2 cup yellow onion, finely diced
1 bay leaf
1/2 tsp. paprika
1 large egg
12 oz. sharp cheddar cheese, shredded
4 oz. gruyere, shredded
1 tsp. kosher salt
Fresh black pepper

- Preheat the oven to 350°F.
- In a large pot of boiling, salted water cook the pasta to al dente.
- While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf, and paprika. Simmer for ten minutes and remove the bay leaf.
- Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.
- Bake for 30 minutes. Remove from the oven and rest for five minutes before serving.

CAYWOOD VINEYARDS

Tangy Bacon Cheese Dip

1 lb. bacon bits
16 oz. cream cheese, softened
2 tbsp. sweet pickle relish
5 drops hot sauce
1 tbsp. horseradish
3 tbsp. *Great Western Brut Rosé*
Crackers and/or pretzels

- In a large bowl combine bacon, cream cheese, relish, hot sauce, horseradish and Brut Rose'. Mix until blended well.
- Cover and refrigerate for three hours to overnight.
- Serve with any type of cracker or pretzels.

WAGNER VINEYARDS

Three Cheese Chardonnay Meatballs

Meatballs:

2 lb. ground beef
1/4 cup onion, minced
1 cup bread crumbs
1/4 cup parmesan cheese
2 eggs
1 tbsp. fresh chopped garlic
1 tbsp. Italian Seasoning
1/2 cup water
Salt & pepper, to taste

Cheese Sauce:

1 cup cheddar cheese, shredded
1/2 cup Asiago cheese, shredded
1/2 cup Parmesan cheese, grated
1 cup half & half
1/4 cup *Wagner Vineyards Unoaked Chardonnay*

Meatballs: Combine all ingredients and form into balls, bake in a 350°F oven until done.

Cheese Sauce: In a medium saucepan, add half and half and heat until warm; add cheeses and wine. Turn heat down and stir until the cheese is melted. Dip cooked meatballs into sauce & serve.

Serve with your favorite Wagner wine and enjoy!!

IDOL RIDGE WINERY

Tomato Bruschetta

6 Roma tomatoes, diced (1 1/2 lbs). Drain off excess water and seeds from tomatoes
1/3 cup of basil leaves, chopped into small pieces
5 garlic cloves, minced
1 tbsp. balsamic vinegar
2 tbsp. of extra virgin olive oil
1/2 tsp. of salt
1/4 tsp. of pepper
1 oz. fresh Parmesan cheese finely grated

Combine all ingredients. Serve on a baguette, bread of choice, or crackers.

THREE BROTHERS WINERIES & ESTATES

Mushroom Toast with Herbed Ricotta

1 loaf French style bread
1 cup extra virgin olive oil
2 tbsp. sherry vinegar
1 tbsp. fresh thyme or 1½ tsp. dried thyme
1/4 cup fresh parsley, finely chopped
Zest and juice of 2 lemons
3 cups ricotta cheese
8 cups sliced mushrooms
salt
black pepper

Crustini

1. Preheat the oven to 350°F.
2. Slice french bread about ¼ inch thick and place on a parchment lined baking sheet.
3. Drizzle ¼ cup olive oil over the sliced bread, season with salt and pepper.
4. Place bread in the oven for 5-10 min or until golden brown, remove from the oven and reserve.

Roasted Mushrooms

1. Slice mushrooms evenly and place in a large bowl.
2. Measure out 2 tbsp. olive oil and set aside, add remaining olive oil to mushrooms.
3. Add ½ of the thyme and all of the sherry vinegar to the bowl of mushrooms.
4. Season with salt and pepper and mix thoroughly.
5. Place mushrooms on a parchment lined baking sheet, being sure to leave any excess liquid in the bowl.
6. Roast the mushrooms in the oven for 15-20 minutes or until fully cooked and nicely browned. Flipping halfway through will ensure even browning.
7. When finished cooking, remove the mushrooms from the pan to a bowl and allow to cool slightly.

Herbed Ricotta

1. In a mixing bowl combine the ricotta, parsley, lemon juice, lemon zest, and the remaining thyme and olive oil.
2. Mix the ingredients until evenly incorporated.

Mushroom Toast

1. Place crustini on a plate or cutting board.
2. Spread an even layer of ricotta over the crustini leaving a small indentation in the center.
3. Spoon roasted mushrooms into the indentation.

Suggested Garnish : Thinly sliced scallions, red pepper flakes, grated parmesan

VENTOSA VINEYARDS

Fig & Cheddar Quesadilla

2 cups dried figs
pinch kosher salt
8, 10-inch flour tortillas
20 oz. shredded NY sharp cheddar

Cut stems off figs & cut them into quarters. Add to a sauce pot with salt and enough water to barely cover. Simmer figs until tender (at least 15 minutes). Blend until smooth & chill in the refrigerator. Preheat the oven to 350°F. Spread fig purée evenly over the tortilla, sprinkle half with cheese, fold over and put into the oven until cheese is melted (about 5-10 minutes). Enjoy!