

Enjoy a taste of Iowa wines...

# Recipes & Pairings



## Beverages

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### *Chocolate Raspberry Wine-Tini*

#### **Sugar Clay Winery**

Makes 4 to 6 dessert drinks

12 fresh raspberries  
2 oz Chambord  
4 tablespoons chocolate rimming sugar/powder, plus extra for garnish  
8 oz Sugar Clay's Cynthiana wine

In a bowl combine raspberries and ½ oz. of the Chambord. Muddle these together, then add the chocolate powder and half of the Cynthiana wine. Mix well and strain into a small pitcher to remove the raspberry seeds. Add the additional Chambord and red wine. Pour into a mixing glass or shaker with ice and shake vigorously. Strain into martini glasses rimmed with the chocolate sugar/powder. Enjoy!

### *Hot Spiced Cider*

#### **La Vida Loca Winery**

8 cups apple cider  
¼ cup packed brown sugar  
1 cup La Vida Loca cinnamon wine  
1 teaspoon whole allspice  
1 teaspoon whole cloves

Combine all ingredients and heat.  
Recipe by Tony Putz

### *Jalapeno Mimosa*

#### **La Vida Loca Winery**

Mix equal parts Jalapeno wine and orange juice, chill and enjoy.

Recipe by Tom White

### *Autumn Harvest Coladas*

#### **La Vida Loca Winery**

1 cup pina colada mix  
½ cup strawberry colada mix  
3 cups Autumn Harvest wine

Top off with ice, blend and serve.

Recipe by Jennifer Mace

### *Sangria*

#### **La Vida Loca Winery**

1 bottle La Vida Loca Red  
5 spoonfuls sugar  
Juice from 2 oranges  
4 peaches, washed, peeled and cut into small pieces  
2 pieces of lemon peel

Put the wine into a jug, add the sugar, and stir until dissolved. Squeeze the oranges and add the juice to the jug. Save a slice of orange skin to decorate. Add peaches (or any seasonal fruit) and lemon peel. Refrigerate. Sangria should always be served chilled. If you want to increase the alcohol content, add a small amount of cognac or rum.

***Mulled Wine #1***  
***Tassel Ridge Winery***

Makes 6 cups

- 1 bottle Tassel Ridge Frontenac Rosé
- 12 oz apple cider
- 12 oz cranberry juice
- ½ cup brown sugar
- ½ cup Bisschopswijn or other mulling spices

Can be made with percolator, on stovetop or in crockpot, using mulling spices tied in cheesecloth bag.

***Mulled Wine #2***  
***Tassel Ridge Winery***

- 2 bottles dry red wine (Tassel Ridge Zinfull Red or Twilight)
- ½ cup granulated sugar
- 5 cinnamon sticks
- 1-inch chunk fresh ginger
- 4 whole cloves
- 1 ½ teaspoon whole allspice
- 1 sliced orange
- 1 sliced lemon

Dissolve sugar in wine. Add spices, loose or tied in a cheesecloth bag. Add fruit and simmer over low heat until fragrant; do not boil.

Can be made with percolator, on stovetop or in crockpot, using mulling spices tied in cheesecloth bag.



***Mulled Mead***  
***King's Crossing Winery***

- 5 large bottles King's Crossing King's Mead
- 4-5 cinnamon sticks (broken in half)
- 10 whole cloves
- 10 whole allspice
- 1 teaspoon orange peel
- ½ teaspoon anise seeds (you can substitute cardamom)
- ½ cup honey (optional)
- 1 ½ - 2 ½ cups sugar
- cheesecloth

Pour King's Crossing King's Mead into a coffee pot, crockpot or stockpot. Fold cheesecloth into a 5"x5" square several layers thick. Place spices in cheesecloth and form a bag around the spices. Tie bag and place in King's Mead. Stir in honey and sugar, tasting as you add. Heat over medium heat until hot. Simmer for an hour or two. Remove spice bag. Serve hot.

***Raspberry Apple Spritzer***  
***King's Crossing Winery***

- 2 bottles King's Crossing Raspberry Apple Wine
- 1 liter tonic water
- 2 cans or 1 liter of Sprite or 7up
- 1 package fresh or frozen whole raspberries
- 3 or 4 sliced apples

Mix King's Crossing Raspberry Apple Wine with tonic water and Sprite or 7up in a punch bowl. Add whole raspberries and sliced apples. Chill and serve. You may want to use green and red apples for more color or an ice ring made with the raspberries. Substitute Princess Rachel's Blush wine for a tasty alternative.

***Hot Mulled Wine***  
***Tabor Home Winery***

- 1 bottle Barn Dance Red
- 1 bottle Electric Raspberry
- 1 wine bottle of water
- 1 cup orange juice
- 1/2 cup sugar
- 2 oz Bisschopswijn spices (available at winery) in muslin bag or other mulling spices.

Mix all ingredients in pan or crockpot and simmer for 30-60 minutes.

## *Fragolas*

### **Summerset Winery**

Makes 6 servings.

- 1 cup stemmed and sliced fresh strawberries
- 2 teaspoons sugar, or to taste
- 1 teaspoon fresh lime juice, or to taste
- 1 bottle (750 ml) Summerset Festiva sparkling wine, well chilled
- 6 mint sprigs (optional)

Either by hand or with a blender, puree strawberries with sugar. Strain through a fine mesh strainer into a bowl, pressing down on strainer to capture as much of the fruit pulp as possible. Discard seeds and add lime juice to pulp. Adjust sweet and sour to your taste; it should not be too sweet. Cover and refrigerate at least one hour for flavors to develop. Divide strawberry mixture among chilled champagne glasses. Pour Summerset Festiva over and serve garnished with a mint sprig, if desired.

## *Summerset Celebration Punch*

### **Summerset Winery**

- 2 cups Summerset Concord Wine
- 2 cups Summerset Caba Moch Wine
- 2 cups Summerset Vidal Blanc Wine
- 2 cups club soda
- 2 cups 7-Up

Mix together in a punch bowl. Dry ice may be added.

## *White Sangria*

### **Summerset Winery**

- 3 tablespoons sugar
- 3 shots Calvados or other apple liquor
- 1 lime, sliced
- 1 lemon, sliced
- 2 ripe peaches, cut into wedges
- 2 ripe green apples, seeded and cut into wedges
- 1 bottle Summerset Vidal Blanc
- 1 pint raspberries
- Club soda, for topping off glasses of sangria

In large pitcher, combine sugar and Calvados, stir until sugar dissolves. Add lime, lemon, peaches and apples. Cover with wine and chill sangria several hours. To serve, spoon fruits into glasses or goblets, and add a few fresh raspberries to each glass. Pour wine over top of fruit. Top glasses of sangria with a splash of club soda and serve.

## *White Sangria*

### **John Ernest Vineyard & Winery**

Yields about 4.5 cups

- 1 lemon, thinly sliced
- 1 lime, thinly sliced
- Half of a red Delicious apple, thinly sliced
- ¼ cup of sugar
- 1 (750 milliliter) bottle of John Ernest Dusty Road Wine
- 2 cans of 7-Up, Sprite or Sierra Mist
- 1 cup of green grapes, frozen

Combine first five ingredients in a large pitcher, stir well and chill at least 2 hours. Gently stir in chilled soda and frozen grapes before serving. Serve over ice.



# Appetizers & Starters

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## ***Katheryn's Hot Wings***

### ***La Vida Loca***

2 lbs chicken wings  
1 jar cranberry salsa  
1 jar regular salsa  
2 cups La Vida Loca Jalapeno Wine

Add all ingredients to a frying pan and cook until chicken is fully cooked.

Recipe by Katheryn's Catering, Indianola

## ***Brie, Roquefort and Wild Mushroom***

### ***Fondue***

#### ***Summerset Winery***

1-1/2 teaspoons olive oil  
4 ounces fresh shiitake mushrooms, stemmed, caps diced  
1 shallot, minced  
1 teaspoon chopped fresh thyme  
1-1/2 tablespoons all-purpose flour  
12 ounces chilled 60% (double creme) Brie cheese (do not use triple creme)  
2 ounces chilled Roquefort cheese  
1 cup Summerset Seyval Blanc wine

Heat oil in heavy medium skillet over medium-high heat. Add mushrooms, shallot and thyme; saute until mushrooms just begin to soften, about 2 minutes. Place flour in large bowl. Cut rind from Brie; discard rind. Cut Brie into cubes; drop into flour. Toss to coat; separate cheese cubes. Crumble Roquefort into same bowl; toss to coat. Place wine in heavy medium saucepan and bring to simmer over medium heat. Add cheese by handfuls, stirring until melted after each addition. Continue stirring until smooth. Stir mushroom mixture into fondue. Season with generous amount of pepper. Transfer to fondue pot. Set pot over candle or canned heat burner. Serve with dippers such as cubes of crusty white bread, carrot sticks, blanched broccoli, cauliflower and boiled small potatoes.

## ***Shrimp Bisque***

### ***Sugar Clay Winery***

Serves 4 to 5

8 oz cooked shrimp  
¼ cup Edelweiss plus additional to taste  
Pinch of thyme  
2 tablespoons butter  
3-4 green onions with tops, chopped  
10-¾ -oz can condensed tomato soup  
1 soup can of milk  
10-¾ -oz can condensed cream of mushroom soup  
1 soup can of heavy cream  
Garlic/thyme croutons

Finely chop the shrimp and marinate 30 minutes in the Edelweiss and thyme. Sauté onions in butter until soft. Add shrimp and cook over low heat for 3-5 minutes. In a separate bowl, combine tomato soup with milk and blend mushroom soup with cream. Combine the soup mixtures with the shrimp sauté. Simmer over low heat for 3-5 minutes. Add more Edelweiss to taste. Cool, and then mix in blender until thick and smooth. To serve, reheat in a double boiler. Top with croutons. Enjoy with a glass of Sugar Clay Edelweiss.

## ***Blue Cheese and Pecan Grapes***

### ***Tabor Home Winery***

Makes about 2 dozen

1 4-oz pkg. crumbled blue cheese  
1 3-oz pkg. cream cheese, softened  
1 lb seedless grapes  
1 cup finely chopped pecans, toasted

Combine blue cheese and cream cheese in bowl and beat until smooth. Chill 1 hour. Wrap each grape with enough cheese mixture to cover, roll in pecans and chill at least 1 hour. Serve with Tabor Home First Bloom or Catawba Rose.

## *Humus with Iowa LaCrosse*

### **Tabor Home Winery**

- 2 15.5-oz cans chickpeas
- 1 cup Iowa Dry LaCrosse wine
- 1/3 cup fresh lemon juice
- 1 tablespoon chopped garlic
- 1 teaspoon salt
- 1/3 cup olive oil
- 2 tablespoons chopped mint
- 2 tablespoons chopped parsley

Combine and puree all ingredients and refrigerate 2 days. Serve with pita bread or carrots and Iowa LaCrosse wine.

## *LaCrosse Marinated Mushrooms*

### **Tabor Home Winery**

- 8 oz button mushrooms
- Iowa Dry LaCrosse wine
- Olive oil
- 1 tablespoon each chopped onion, chives, and parsley
- 1 clove garlic
- 1 bay leaf
- 3 cloves
- Dash Tabasco, salt and pepper

Marinate mushrooms in wine overnight in refrigerator. Drain. Cover mushrooms with remaining ingredients and refrigerate for 2 days. Serve with Iowa LaCrosse.

## *Saucy Foch Meatballs*

### **Tabor Home Winery**

- 1 cup Iowa Foch Red wine
- 1 can whole cranberries
- 1 can sauerkraut - drained
- 1 cup brown sugar
- 1 bottle chili sauce
- 1 bag frozen meatballs

Mix ingredients, pour over meatballs. Bake at 350 for 25-30 minutes, or heat in crockpot. Serve with Barn Dance Red.

## *Fondue Recipe*

### **Tassel Ridge Winery**

- 1 clove garlic
- 2 cups dry white wine (Tassel Ridge American Chardonnay, Candleglow White, Candlelight)
- 1 tablespoon lemon juice
- 2 tablespoons flour
- 1/2 lb Emmenthaler cheese (shredded)
- 1/2 lb Gruyere or Gouda cheese (shredded)
- 3 tablespoons Kirsch (optional)
- 1/4 teaspoon white pepper
- Nutmeg and/or paprika to taste

Rub the inside of the fondue pot with the garlic clove - add clove to pot or discard. Heat up the white wine and lemon juice to hot but not boiling. Reduce heat to low. Add flour to cheese and slowly add cheese mixture to wine while stirring. Slowly add remainder of ingredients while stirring. If fondue is too loose add more cheese; if fondue is too stiff add more wine. Serve with a choice of dippers: Italian bread (or any crusty bread) cut into bite-sized cubes, broccoli, cauliflower, bell peppers, etc.

## *Maytag Blue Cheese and Crab Dip*

### **Tassel Ridge Winery**

- 1/2 cup dry white wine (Tassel Ridge American Chardonnay)
- 8 oz cream cheese, cubed
- 1/2 lb crabmeat (cooked and crumbled)
- 4 oz Maytag Blue cheese, crumbled
- 1/4 teaspoon garlic powder
- 1/2 cup slivered almonds

Heat wine and cream cheese, stir until smooth, add crabmeat. Stir in cheese and garlic powder. Pour into a serving dish and top with almonds. Serve with vegetables and crackers.

***Maytag Blue Cheese and Crab Dip***  
***Tassel Ridge Winery***

½ cup dry white wine (Tassel Ridge American Chardonnay)  
8 oz cream cheese, cubed  
½ lb crabmeat (cooked and crumbled)  
4 oz Maytag Blue cheese, crumbled  
¼ teaspoon garlic powder  
½ cup slivered almonds

Heat wine and cream cheese, stir until smooth, add crabmeat. Stir in cheese and garlic powder. Pour into a serving dish and top with almonds. Serve with vegetables and crackers.

***Maytag Blue Phyllo Cups***  
***Tassel Ridge Winery***

2 packages frozen miniature phyllo tart shells  
1- 1/3 cup crumbled blue cheese  
½ cup chopped tart apple  
1/3 cup dried cranberries  
1/3 cup chopped walnuts

Place tart shells on baking pan. In a small bowl, combine the remaining ingredients and spoon into tart shells. Bake at 350 degrees for 6-8 minutes or until lightly browned. Serve warm or at room temperature. Pair with Tassel Ridge Finalé Iowa Red, or Finalé Premier Red dessert wines.

***Oven-Roasted Garlic with Crusty Bread***  
***Sugar Clay Winery & Vineyards***

Serves 12-15

6 whole garlic heads  
1 cup Sugar Clay Winery Bluffs Apple wine (dry white)  
pinch kosher salt  
2-3 loaves French bread  
3 tablespoons olive oil  
parmesan cheese (grated)

Remove flaky outer skins from garlic heads and place in deep baking dish. Keep heads intact; do not divide into individual cloves. Pour Bluffs Apple wine over the garlic and into dish. Sprinkle salt over garlic. Cover and bake at 375 for 1 hour. Let garlic cool for 10 minutes before serving.

Meanwhile, slice French bread into ½ inch slices and brush tops with olive oil. While garlic is cooling, bake bread rounds at 350 until toasty and golden brown on top.

Remove whole garlic heads from baking dish and place on platter next to the French bread. Fan out the garlic so that individual cloves can be removed by guests and squeezed onto bread slices. The garlic will spread like butter. Sprinkle with parmesan cheese. Serve with Bluffs Apple Wine.



# Brunch

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## *Wine and Cheese Omelet* **Summerset Winery**

1 large loaf day-old French or Italian bread, cut in small pieces  
6 tablespoons (3/4 stick) unsalted butter, melted  
3/4 pound Swiss cheese, shredded  
1/2 pound Monterey Jack cheese, shredded  
9 thin slices Genoa salami, chopped  
16 eggs  
3 1/4 cups milk  
1/2 cup Summerset Seyval Blanc wine  
4 large whole green olives, diced  
1 tablespoon brown mustard  
1/4 teaspoon fresh ground pepper  
1/8 teaspoon fresh red pepper  
1 1/2 cups sour cream  
2/3 - 1 cup freshly grated Parmesan cheese

Butter two shallow (3 quart) 9"x13" baking dishes. Spread bread over bottom and drizzle with butter. Sprinkle with Swiss and Jack cheese and salami. Beat together eggs, milk, wine, green olives, mustard and pepper until foamy. Pour over cheese. Cover dish with foil, crimping edges. Refrigerate overnight. Remove from refrigerator about 30 minutes before baking. Preheat oven to 350 degrees. Bake casseroles covered until set, about 1 hour. Uncover, spread with sour cream and sprinkle with Parmesan cheese, and cook until lightly browned, about 10 minutes more. Cut into squares and serve.

## *Eggs with Summerset Mornay Sauce* **Summerset Winery**

6 thin slices of ham  
3 English muffins  
6 poached eggs  
Butter  
Green pepper  
Chives

Brown slices of ham in butter. Toast and butter 3 English muffins. Place a ham slice on each muffin half. Poach 6 eggs and add to muffins. Pour Summerset Mornay Sauce (recipe below) over each and garnish with chopped green pepper and snipped chives.

### **Mornay Sauce**

3 tablespoons butter  
3 tablespoons flour  
1/2 teaspoon salt  
dash nutmeg and pepper  
1 1/4 cups half and half  
1/4 cup Summerset Seyval Blanc  
1/3 cup shredded Swiss cheese

Melt butter and blend flour, salt, and a dash of nutmeg and pepper. Add half and half and cook quickly, stirring constantly until mixture thickens. Stir in Summerset Seyval Blanc wine, shredded Swiss cheese and stir to melt.



## *Beer Pancakes*

### **Millstream Brewing Company**

2 servings

1 cup sifted all-purpose flour

¼ cup white sugar

¾ teaspoon baking powder

½ teaspoon salt

1 egg, beaten

1 cup Millstream Pilsner Beer

2 tablespoons butter, melted

In a large bowl, stir together the flour, sugar, baking powder and salt. Pour in the egg, beer and melted butter; stir with a whisk just until blended -- a few lumps are okay.

Heat a skillet or griddle over medium heat. Coat with vegetable oil or cooking spray. Spoon about ¼ cup of batter onto the hot surface for each pancake. When bubbles appear on top of the pancakes, flip and cook until browned on the other side.



# Main Dishes

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## *Wine-Glazed Salmon*

### **La Vida Loca Winery**

- 1 cup Jalapeno wine
- 1 tablespoon cornstarch
- 1 teaspoon dill
- 1 teaspoon lemon pepper
- 4 6-oz salmon fillets

Reserve 1/4 cup of the wine, and combine the rest with spices in a small saucepan. Reduce by half over medium heat. Mix cornstarch with reserved wine until completely blended. Over high heat, stir in wine and spices and stir until thickened. Grill salmon, basting often with wine mixture. Do not overcook.

## *Chicken Enchiladas*

### **La Vida Loca Winery**

- 4-6 boneless split chicken breasts
- 1/4 cup La Vida Loca Jalapeno wine
- 2 tablespoons vegetable oil
- 1 cup chopped onion
- 1/3 cup chopped green pepper
- 4 oz can chopped green chilies
- 1 can cream of chicken soup
- 8 oz sour cream
- 1/8 teaspoon ground cumin
- 1 teaspoon coriander
- 10 flour tortillas
- 2 cups Colby cheese (shredded)

Cook 4-5 boneless split chicken breasts. Chop up chicken, sprinkle with black pepper, and add Jalapeno wine. Marinate overnight. Heat up chicken in a pan to boil out the extra wine. In a separate pan cook onion and pepper in oil for 5 minutes. Add chicken, half of the cheese and green chilies.

Sauce: In saucepan heat up soup, sour cream, cumin and coriander. Mix half of the sauce into the chicken mixture. Spoon chicken mixture into tortillas. Roll up and place in 9 x 12 baking dish. Pour remaining sauce over tortillas and sprinkle with cheese. Bake 25 – 30 minutes at 350.

Recipe by Kathy Disney

## *Fresh Lake Trout and Salmon Mousse Roll*

### **La Vida Loca Winery**

Served with La Vida Loca Jalapeno Wine Beurre Blanc - Serves 4

- 12 oz fresh salmon without skin
- 3 shallots, minced
- 2 egg yolks
- 3 oz cream
- 4-6 oz unseasoned bread crumbs
- Salt and fresh ground pepper to taste
- 4 tablespoon melted butter
- 4 6- oz skinless fresh lake trout filets

#### **To make mousse:**

Grind salmon till smooth in food processor, add minced shallots, and continue to pulse, add egg yolks, continue to pulse, add 3 oz of cream, pulse to slowly incorporate cream. Add 4 oz breadcrumbs, continue to pulse. If mixture is not thick enough, add the rest of the breadcrumbs. Add salt and fresh ground pepper to taste. Place this mixture in a pastry bag with a tip.

#### **Trout preparation:**

Preheat oven to 350 degrees. Make a slit halfway through each trout fillet. Pipe or spoon salmon mousse into center of each trout fillet with skin side up. Roll fillet tightly together but don't disperse the mousse. Put rolled trout fillet seam side down into baking dish. Drizzle with melted butter and bake at 350 degrees for approximately 5 minutes, then turn oven down to 300 degrees and bake till mousse is firm to touch, approximately 15 minutes. Serve with Beurre Blanc (recipe follows).

Recipe by Chef Cody James, Manhattan Catering

#### **Beurre Blanc (Butter Sauce)**

- 16 oz La Vida Loca Jalapeno Wine
- 4 oz heavy whipping cream
- 2 tablespoons lemon juice
- 8 oz butter, cubed and softened
- Pinch of parsley and basil
- Salt and ground pepper to taste

Place wine in a heavy saucepan and reduce to 4 oz, add cream and reduce to 4 oz, add the lemon juice and remove from heat. Add the cubed butter and whisk till smooth. Add herbs, salt and pepper to taste. Keep warm till serving. Drizzle over fresh fish, pasta, or couscous

Recipe by Chef Cody James, Manhattan Catering

## ***Pecan and Rosemary Encrusted Pork Chops*** ***Two Saints Winery***

½ cup crushed pecans  
½ cup flour  
Salt and pepper to taste  
2 tablespoons snipped rosemary  
1 egg slightly beaten  
4 1-inch thick pork chops  
4 tablespoons olive oil  
1 tablespoon butter  
½ cup Two Saints Seyval Blanc Wine

Preheat oven to 375 degrees. Crush pecans, mix in flour, salt, pepper and snipped rosemary, and place on waxed paper. Beat one egg in a bowl large enough to accommodate the pork chops. Dip pork chops in beaten egg and then coat with pecan mixture on top bottom and sides. Heat olive oil and butter on top of stove in an ovenproof skillet. Brown pork chops on both sides, two minutes each. Remove from heat, add ½ cup wine, cover and place in oven for 12 minutes.

## ***White Chicken Chili*** ***Tassel Ridge Winery***

Yields 3 quarts

1-1/2 lb boneless, skinless chicken breasts, cubed  
4 tablespoons vegetable oil  
4 tablespoons all-purpose flour  
1 large onion, chopped  
2 teaspoons minced fresh garlic  
2 cans (3 oz. each) chopped green chilies, with liquid  
2 cans (14 oz. each) chicken broth plus 1 can of water (14 oz.)  
1 jar (48 oz.) great northern beans, with liquid  
2 teaspoons ground cumin  
1 teaspoon ground oregano

In a large pot, sauté the cubed chicken breast in oil. Remove chicken and add flour to create a roux, cooking over low heat an additional 3-4 minutes to cook out the flour taste. Add onion and garlic and simmer over very low heat in the roux until onion is soft. Add the chilies, and then add broth and beans with liquid. Mix in the cumin and oregano. Return chicken to the pot. Cover and simmer for at least 30 minutes. Pair with Tassel Ridge Prelude.

## ***Chicken with Green Beans Amandine*** ***Southern Hills Winery***

Serves 4

1 whole chicken  
1 tablespoon butter  
¾ cup toasted almonds  
3 cloves of garlic  
1 teaspoon herbes de Provence  
1 can chicken stock  
1/2 cup cream  
Salt and white pepper to taste  
1 lb fresh green beans  
(if you can't find fresh, use frozen)

Sear off chicken in a large pan. When the chicken is nicely browned, remove and set aside. Lower the heat on the pan and add the butter. Once the butter has melted, add the toasted almonds and garlic and herbes de Provence and cook until the garlic is soft, deglaze the pan with the chicken stock and add the chicken. Bring to a simmer and cook until the chicken is cooked through. Once the chicken is done, remove it from the sauce and hold in a warm oven (200° F). Add the cream to sauce and simmer until thick. Season to taste with salt and white pepper. Blanch the green beans. To serve, plate green beans, place portion of chicken on the beans and cover with the sauce. Enjoy with a glass of Southern Hills Winery Sweet Lady Red.



***Blue Crab Broil***  
***Tabor Home Winery***

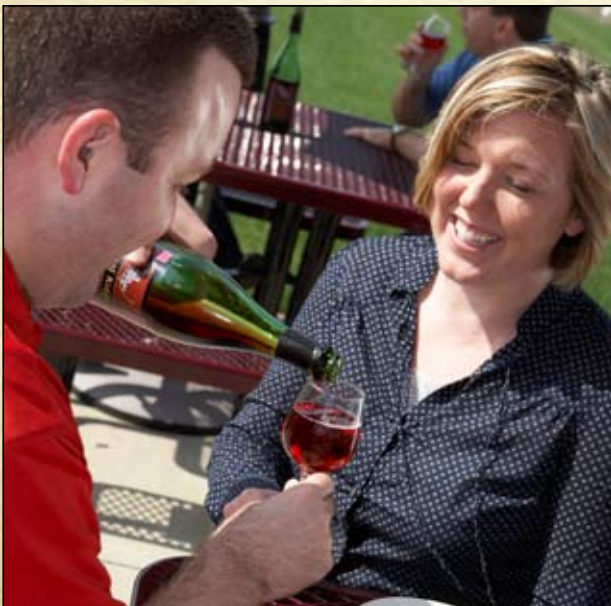
- 1 lb Swiss cheese spread
- 3/4 c. butter
- 1 teaspoon garlic salt
- 1 tablespoon mayo
- 1 lb crabmeat
- 12 English muffins

Combine cheese, butter, garlic salt and mayo. Stir in crabmeat and spread on muffins. Quarter muffins and freeze on cookie sheet. To bake: Place frozen under broiler on lowest rack for 3-4 min. until lightly brown. Serve with Iowa LaCrosse, First Bloom, or new Toast of Iowa sparkling wine.

***Grilled Turkey Salad***  
***Tabor Home Winery***

- 4 cup mixed greens or lettuce
- 1/2 red onion, sliced
- 1 grilled turkey breast, sliced
- 1 cup red raspberries
- 1/2 cup raspberry wine vinaigrette

Grill turkey breast, basting with one cup raspberry wine dressing. Cut into strips and toss all ingredients with remaining dressing. Serve with Electric Raspberry wine.



***4th Street Flat Iron Steak***  
***Jasper Winery***

- 1-2 lbs. flat iron steak (4-8 oz. per person)

**Marinade:**

- 1 cup Jasper Winery Behind the Shed Red
- 3 tablespoons Dijon mustard
- 2 garlic cloves, minced
- 1 tablespoon steak seasoning
- 1 jalapeno
- 4 tablespoons extra virgin olive oil
- 1/2 cup Italian flat leaf parsley, minced
- 1 tablespoon coarse black pepper
- 1 tablespoon rosemary leaves

Combine all ingredients for marinade in a one gallon re-sealable plastic bag and mix well. The marinade may be made several hours ahead of time. Add steaks to bag of marinade and mix well to coat meat evenly. Squeeze out air, seal and marinate for 1-4 hours in the refrigerator. Grill steaks on a hot grill for 4-5 minutes per side for medium rare (recommended) and serve immediately.

***Chicken, Sautéed Mushrooms & Texas Toast***  
***Breezy Hills Vineyard***  
Serves 2

- 1 tablespoons olive oil
- 3 cloves garlic, peeled
- 2 skinless, boneless chicken breasts
- 1 quart fresh, sliced mushrooms
- 2 slices of Texas toast
- 1 bottle Breezy Hills Vineyard Vignoles wine

Chill the wine. Slice garlic into thick slices. Add olive oil to large frying pan over medium heat. When oil is hot, add garlic. Cook garlic until transparent, then add chicken breasts, cooking until internal temperature is 160o. Remove chicken breasts from pan and keep warm. With pan on medium heat, add mushrooms and 1/2 cup of Vignoles white wine. Gently stir mixture, deglazing crispy and darkened residue from pan, cooking mushrooms until wine has been reduced to a fairly thick brown sauce.

When mushrooms are done, place chicken breasts on serving plates and top with mushroom mixture. Garnish each plate with a piece of Texas Toast and serve a glass of chilled Vignoles with your meal.

## *Caba Moch Sweet Ribs* **Summerset Winery**

2 lbs. or ½ rack pork loin back ribs  
salt  
pepper  
paprika  
garlic salt  
chili powder  
1 cup Summerset Winery Caba Moch  
1 cup apple juice

### Barbecue Sauce

1 cup Summerset Winery Caba Moch  
1 cup ketchup  
2 tablespoons Worcestershire sauce  
2 tablespoons molasses  
1 teaspoon Liquid Smoke  
2 teaspoons ground ginger  
¼ teaspoon ground black pepper  
¼ cup packed brown sugar

Prepare sauce and bring to boil for 10 minutes.  
Cool and place in jar.

Lightly dust ribs with salt, pepper, paprika, garlic salt and chili powder. Place ribs in baking dish. Add 1 cup each of Summerset Winery Caba Moch wine and apple juice. Cover with foil and bake at 300° for one hour. Remove ribs from pan and discard liquid. Brown ribs on grill. Lightly brush with Caba Moch barbecue sauce while grilling.

## *Craisen Hell with a Turkey* **Kaiser Home Winery**

½ cup pure maple syrup  
6 garlic cloves, thinly sliced  
½ teaspoon cinnamon  
½ teaspoon cayenne pepper  
12 oz fresh or frozen cranberries  
½ cup Kaiser Winery Craisen Hell Cranberry Wine  
Salt and freshly ground pepper  
One 8-lb. turkey breast on the bone  
vegetable oil  
1 medium red onion, thickly sliced  
6 cups turkey stock

In a medium pan, heat the maple syrup, add the garlic and cook for 3 minutes; add the cinnamon and cayenne and cook for one minute; add cranberries and simmer for 5 minutes. Add wine, simmer for 5 minutes. Blend hot mixture in blender and pass the puree through a coarse strainer, season with salt and pepper, cool completely.

Loosen the turkey breast skin. Put half of the spiced cranberry puree in a large resealable plastic bag, snip corner of the bag and pipe the puree under the turkey breast skin, pressing the skin to evenly distribute the puree. Cover meat with plastic wrap and refrigerate overnight. Bring to room temperature before roasting.

Preheat oven to 400°. Rub vegetable oil over the turkey and season with salt/pepper. Stand the breast in a large roasting pan. Scatter onion slices in pan, pour in 2 cups turkey stock and roast for 30 minutes. Turn the oven down to 325 and add 4 cups of stock to the pan. Cover the breast with foil and roast for 1 ½ hours.

Remove the turkey from the oven. Reduce oven temperature to 350°. Brush the breast with 1/3 cup of the remaining cranberry puree and roast uncovered for 20 minutes, or until glazed. Brush another ¼ cup of the cranberry puree over the breast and roast for 15 minutes or until the turkey is a deeply glazed crimson-brown and meat thermometer registers 145. Transfer the turkey breast to a carving board and let rest for at least 15 minutes.

Strain the juices from the roasting pan through a coarse strainer set over a bowl. Set a fine strainer over a medium saucepan and pour in the pan juices. Skim off the fat. Boil the juices until reduced to 3 ½ cups, about 15 minutes. Stir in the remaining cranberry puree and season with salt and pepper. Pour into a warmed gravy boat and serve over sliced turkey breast.

## *Beer Battered Fish and Chips*

### **Millstream Brewing Company**

Serves 4

4 potatoes, scrubbed and cut into wedges

1 lb. fish (cod, halibut, pollock, etc.)

Canola oil for frying

1/2 cup flour for dredging

#### **Batter:**

1 (12 oz.) Millstream Pilsner Beer

1 egg, beaten until fluffy

2/3 cup milk

1 teaspoon canola oil

1 teaspoon baking powder

1/4 teaspoon cayenne pepper

1/4 teaspoon salt

1 1/2 cups all-purpose flour

Pat potato wedges with paper towels to remove extra moisture and reduce splattering when frying. Add wedges to deep fryer when the canola oil has reached the appropriate frying temperature of 375. Remove potato wedges from the canola oil with slotted spoon when they reach a golden brown color; drain on paper towels and season to taste.

To prepare batter, mix together beer, egg, milk and canola oil. Add baking powder, cayenne pepper, salt and flour all at once, mixing only enough to dampen the dry ingredients. Coat fish pieces in additional flour before dipping fish in batter and place in 375-degree canola oil to deep fry. Cook until golden, about 6 minutes. Remove from oil with slotted spoon, drain on paper towels. Serve immediately.

# Desserts

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## ***Berry Chocolate Bread Pudding*** **Tabor Home Winery**

6 cups French bread cubes  
1 cup chocolate chips  
1 oz unsweetened chocolate - melted  
1 can sweetened condensed milk  
12 oz bag frozen mixed berries  
1/2 cup Wild Blackberry Wine  
4-5 eggs, whisked to blend

Grease casserole. Spread bread cubes in the bottom and sprinkle with chocolate chips. Blend the rest of the ingredients and pour over bread. Bake at 325 for 45 minutes (until toothpick comes out clean). Serve warm with Wild Blackberry or Electric Raspberry Wine.

## ***Warm Chocolate Tart*** **Tabor Home Winery**

Start with refrigerated pie crust or mix and bake according to package directions, underbaking slightly.

Chocolate filling:  
1/2 cup heavy whipping cream  
1/3 cup milk  
8 oz semi-sweet chocolate  
2 eggs

Preheat oven to 350\*.  
Combine whipping cream and milk in pan and bring to boil. Remove from heat and stir in chocolate until melted. Whisk eggs in mixing bowl. Slowly whisk in melted chocolate mixture. Pour into pie shell and bake about 20-30 minutes until toothpick comes out clean. Can be made ahead, refrigerated, and warmed later. Serve warm with ice cream, whipped cream or fruit and Wild Blackberry, Cheery Cherry or Electric Raspberry Wine.

## ***Raspberry Lemon Truffle*** **Tabor Home Winery**

1 lemon pound cake or lemon bundt cake  
1 cup Electric Raspberry wine  
1 pkg. raspberry Jell-O (dissolved in 1 cup boiling water)  
1 pkg. instant French vanilla pudding (mix according to package directions)

Cut pound cake into chunks and spread in a 9x13 pan or casserole. Pour wine over cake. Mix half of the pudding with the Jell-O and pour over the wine-soaked pound cake. Shake/stir pan slightly and refrigerate until set. Spread rest of pudding on top and refrigerate. Serve with Cranberry Whistle wine.

## ***Chocolate Raspberry Truffle Brownies*** **Tabor Home Winery**

Prepare brownie mix for 11x17 pan, bake according to directions. Cool.

Chocolate Raspberry Truffle Topping  
1 pkg. frozen raspberries  
1/2 cup sugar  
2 - 8 oz packages of cream cheese at room temperature.  
1 lb semi-sweet chocolate - melted

Warm raspberries and sugar in pan until sugar is dissolved. Put in bowl with cream cheese and beat until blended. Stir in melted chocolate. Spread on brownies. Serve with Tabor Home Electric Raspberry or Wild Blackberry.

## ***Poached Apples and Brie*** **La Vida Loca Winery**

2 Granny Smith apples  
12 oz La Vida Loca Cinnamon Wine  
8 oz Brie, skin removed  
3 oz cornstarch and cold water slurry

Peel apples, slice in half and scoop out the core. Place apples into heavy saucepan with cinnamon wine. Bring to a boil, turn off heat. Allow apples to cool in liquid. Save liquid for sauce. Once apples have cooled, place 1/4 of the Brie into the center of each apple. Place in baking dish. Bake at 300 degrees until Brie is bubbling. While apples are baking, bring cinnamon wine liquid to boil, stir in cornstarch slurry and return to a boil. To serve, top apples with cinnamon wine sauce, and garnish with your choice of raisins, golden raisins, or cookie crumbs.  
Recipe by Chef Cody James, Manhattan Catering



## *Summerset Harvest White Cake*

### **Summerset Winery**

- 1 (18.25 ounce) package moist white cake mix
- 1 (5 ounce) package instant vanilla pudding mix
- 1 teaspoon ground nutmeg
- 3/4 cup vegetable oil
- 3/4 cup Summerset Harvest White wine
- 4 eggs

Preheat oven to 350 degrees. Grease and flour one 10-inch bundt pan. In medium bowl combine the cake mix, instant vanilla pudding, nutmeg, vegetable oil, Harvest White wine, and eggs. Beat with an electric mixer for 5 minutes. Bake at 350 degrees for 50 minutes or until a toothpick inserted in the center comes out clean. Let cake cool on rack in pan for 10 minutes then remove cake from pan to rack. Let cake cool completely before slicing. Garnish sliced cake with a dollop of whipped cream or dust with confectioners' sugar and sliced strawberries.

Variation: You can also "flour" the pan after it's been greased with cocoa powder or a cinnamon sugar mixture for a textured crust. Simply fill a clean salt shaker for easy application. This will eliminate that "white stuff" on the outside of your baked cake which makes for a prettier cake.

## *Summerset Harvest White Apple Pie*

### **Summerset Winery**

- 1 prepared pie crust
- 1/2 cup sugar
- 1-1/2 teaspoons cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 cup all-purpose flour
- 5 cups (5-6 apples), pared, cored and sliced, sweeter apples
- 2 tablespoons butter
- 1/3 cup Summerset Harvest White wine

Preheat oven to 400 degrees. In large bowl, combine sugar, spices and flour. Add apples slices and toss until well coated. Place apple slices in crust. Dot with butter and pour wine over all. Cut slits in top crust to let steam escape or use 1 crust. Bake for 1 hour until crust is brown or apple test done. (When using only bottom crust you can cover top with foil so it doesn't dry out.)

## *Vignoles Ice Cream*

### **Summerset Winery**

Makes 5 cups

- 2 cups heavy whipping cream
- 8 large egg yolks
- 3/4 cup plus 2 tablespoons sugar
- 1/2 cup milk
- 1/4 cup Summerset Vignoles

In medium saucepan, heat heavy cream until bubbles appear around the edge. In medium bowl, beat egg yolks with sugar until smooth. Gradually beat hot heavy cream into egg yolks. Return mixture to saucepan and cook over medium heat, stirring constantly, until custard is thick enough to coat a spoon, about 5 minutes; do not let custard boil or it will curdle. Strain custard into a bowl set in a larger bowl of ice water. Stir milk into custard and let cool completely, stirring occasionally. In ice cream maker, freeze custard according to manufacturer's instructions. When custard is frozen but still soft, add wine and continue churning until ice cream is firm. Transfer to a chilled container; freeze 1 to 2 hours. Ice cream can be frozen up to 2 days.

## *Rhubarb Crunch and Punch*

### **Ackerman Winery**

- 1 cup flour
- 1 cup brown sugar
- 3/4 cups quick oatmeal
- 1/2 teaspoon salt
- 1/3 cup butter
- 4 cups chopped rhubarb
- 1 cup Ackerman's Rhubarb Wine
- 1 teaspoon vanilla
- 2 tablespoons cornstarch

Mix flour, sugar, oatmeal, salt and butter and spread half of mixture into 9 x 13 baking dish. Spread the chopped rhubarb over the oatmeal mixture. Cook the wine, sugar and cornstarch until thick and pour over the rhubarb. Top with the rest of the oatmeal mixture. Bake at 350 for approximately 45 minutes.

# Sauces & Dressings

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## ***Cabernet Mustard***

### ***Tassel Ridge Winery***

Makes one cup

1 bottle of Tassel Ridge Twilight  
10 oz whole grain mustard such as Inglehoffer  
Dash salt  
2 tablespoons balsamic vinegar

In a non-reactive pan reduce wine to ¼ cup. Allow it to cool. Whisk together with remaining ingredients. Delicious served with pork, beef or sausages.

## ***Savory Chocolate BBQ Sauce***

### ***Tassel Ridge Winery***

1 tablespoon butter, softened  
4 garlic cloves, minced  
1/2 Spanish onion, small dice  
2 Roma tomatoes, stems removed, small dice  
1-1/2 oz dark brown sugar  
4 teaspoon ancho chili powder  
4 oz apple cider vinegar  
8 oz barbecue sauce  
14 oz vegetable stock  
1/4 teaspoon ground cumin  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
3/4 teaspoon salt  
1/2 teaspoon fresh ground pepper  
2 oz dark chocolate  
2 tablespoon fresh chopped cilantro

Melt butter in small saucepan over medium heat. Add garlic and onion, sauté 5 minutes until golden brown. Add tomatoes, stir, and sauté an additional 5 minutes. Add sugar and chili powder, mix well, and cook for 5 minutes. Add vinegar, reduce for 5 minutes, until mixture has a paste-like consistency. Add barbecue sauce, stock, cumin, cinnamon, cloves, salt and pepper. Mix well. Bring to a boil, then reduce to a slow simmer for 30 minutes. Add chocolate and cilantro; simmer for 5 minutes.

Remove sauce from heat and let stand for 10 minutes. Puree sauce, transfer to a clean container and cool.

For best results, refrigerate for 12 hours before using. This sauce is great with pulled pork or beef and a dry red wine, such as Tassel Ridge In the Dark.

## ***Blackberry BBQ Sauce***

### ***Southern Hills Winery***

Makes 1-1/3 cups

1-1/4 cups blackberries  
1/4 cup catsup  
1/4 cup honey  
1/4 cup packed brown sugar  
1/4 cup minced ginger  
1 teaspoon pepper  
1 or 2 teaspoon hot sauce to taste  
Salt to taste

Combine all ingredients in a blender and mix until the berries are pureed. Pour into a saucepan and bring to a simmer. Cook five minutes. Strain and serve with roast pork tenderloin and a glass of Southern Hills Outback Zak.

## ***Raspberry Wine Vinaigrette***

### ***Tabor Home Winery***

1/2 cup Electric Raspberry wine  
1/3 cup salad oil or olive oil  
3/4 teaspoon fresh ground pepper  
1/4 teaspoon salt  
1 teaspoon poppy seeds - optional

Combine all ingredients and let sit for an hour. Mix into salad. Refrigerate any remaining salad dressing. Also good as a marinade for grilling turkey or chicken breasts.

## ***Catawba Sweet Reserve Salad Dressing***

### ***Tabor Home Winery***

1/4 cup Iowa Catawba Sweet Reserve wine  
1/3 cup olive oil  
3 tablespoon tarragon vinegar  
1 chopped garlic clove  
1 cup finely chopped onions  
Pinch of seasoning salt

Stir all together and let sit for an hour. Mix into salad. Refrigerate any remaining salad dressing. Good with a shrimp salad. Serve with Catawba or First Bloom wine.

### ***Cranberry Raspberry Sauce*** **Tabor Home Winery**

12 oz cranberries  
2 cups raspberries  
1 cup wine (Iowa Barn Dance or Electric Raspberry)  
1/2 to 3/4 cup sugar

Bring all to a boil, stirring constantly. Use a whisk to lightly mash the cranberries. Simmer for 15 minutes. Refrigerate. Serve hot or cold.

### ***JackSon Beef Marinade*** **Tabor Home Winery**

1/2 c. Tabor Home Jackson Red dry Foch wine  
1/3 c. lemon juice  
1 1/2 c. salad oil  
3/4 c. soy sauce  
1/4 c. Worcestershire sauce  
2 tablespoons dry mustard  
1 tablespoon ground pepper  
2 cloves garlic - minced

Stir all together, pour over beef tenderloin or kabobs, refrigerate and marinate overnight. Baste meat with marinade while grilling. Serve with your favorite Upper Mississippi River Valley, Tabor Home Foch wine.

### ***Fruit Wine Sauce*** **Tabor Home Winery**

For cheesecake, chocolate mousse or cheese blintzes

1 cup Electric Raspberry or Cheery Cherry Wine  
2 tablespoons cornstarch blended with 2 tablespoons warm water  
1 cup sugar  
1 cup chopped fruit (raspberries or cherries)

Warm wine in saucepan. Wisk in cornstarch/water paste. Continue cooking and stirring until thickened. Add sugar (adjust to taste). Cool. Blend in fruit. Serve over blintzes, cheesecake or chocolate mousse with the same wine used in sauce.

### ***Peach-Berry-Cherry Chutney*** **Tabor Home Winery**

2 cans peaches, finely chopped  
3/4 cup dried cherries and berries  
1/3 cup Iowa Foch Red Wine or Natural Cherry Wine  
1 teaspoon grated gingerroot  
1 teaspoon allspice  
2 teaspoon chopped jalapeno pepper  
1/2 cup finely chopped onions

Stir all together and cook in crockpot on low for 6-8 hours. Serve warm or cold. Good with any meat.

### ***Beer BBQ Sauce*** **Millstream Brewing Company** Makes 4.5 cups

1/4 cup oil  
1 small onion, chopped  
1 clove garlic, chopped  
6 tablespoons lemon juice  
2 cups Millstream Windmill Wheat beer  
2 cups chili sauce  
1 tablespoon Worcestershire sauce  
1 teaspoon salt

Heat oil and sauté onion and garlic until soft. Add lemon juice, beer, chili sauce, Worcestershire and salt. Cook over medium heat until sauce bubbles, about 5 minutes. Use as a sauce or for a marinade.



# Wine & Food Pairing

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## *Southern Hills Winery*

Uptown Saturday Night + lemon roasted salmon with apricot chutney  
Blanket on a Hill + roast turkey with apple/craisin stuffing  
Splendor in a Glass + blue cheese and sweet corn soufflé  
Quarter Moon +spiced rum-raisin glazed ham  
Ride the Train + roast pork loin  
Paint the Town + roast duck with cherry glaze  
Kick and a Pat + blue cheese, honey, and pear tart  
You're Making Me Blush + basil turkey roulade

## *Tabor Home Winery*

Iowa St. Croix + Steak or roast beef, pasta with red sauces, hearty stews  
JackSon Red + Prime rib with mushrooms, veal parmesan, lamb, grilled salmon  
Moonlight White + Pork tenderloin, cream of asparagus soup, hummus  
Barn Dance Red + Barbecued pork, chicken, and beef, peppery breads and cheeses  
First Bloom + Mild white cheeses, fresh fruit, cheesecake  
Iowa LaCrosse + Grilled or broiled seafood, roast fowl  
Iowa Foch Nouveau + Hearty breads, meat stews, and cheeses  
A Real Sweetie + Any light dessert, especially cheesecake  
Catawba Rosé + Mild cheeses, fresh fruit, spicy salsa or curry dishes, angel food cake  
Niagara Blanc + Picnics, fresh fruit, mild white cheeses  
Electric Raspberry + Roasted turkey, pork, or ham, quiche, cheese blintzes, banana cream pie  
Cheery Cherry + Lemon cheesecake, cream pies, chocolate cake  
Cranberry Whistle + Roast turkey, mild cheeses, desserts with orange glazes  
Wild Blackberry + Black Forest cake, chocolate mousse, cheesecake, black walnut cake  
Catawba Sweet Reserve + Nut and spice cakes, pumpkin or apple pie, gingerbread