

TABOR HOME

VINEYARDS
WINERY

Wine Trail Recipes – Spring 2010

Featuring Upper Mississippi River Valley wines from our new grape growing region.



Summer Pasta Tomato Sauce

Paired with Moonlight White or JackSon Red

4 ripe tomatoes

1 green pepper

$\frac{1}{2}$ cucumber

$\frac{1}{3}$ c green onion

$\frac{1}{3}$ c mushrooms

1 tsp salt

$\frac{3}{4}$ tsp pepper

$\frac{1}{4}$ cup parsley

2 Tsp fresh basil & cilantro

1 lb pasta

Chop all vegetables & herbs. Toss together and let stand 2 hours. Cook pasta, and toss with tomato mixture.

White Wine Bruschetta Bread

Paired with Tabor Home Red wines & Catawba Rosé

Start with "White Wine Bruschetta" bread spread mix. Mix with 4 oz ricotta cheese & cream cheese, 4 Tbl butter, 2 Tbl **Moonlight White**, 1 Tbl pesto, and 1 tsp garlic salt.

Spread on bread. Broil lightly & serve.

Chili Chocolate-covered Strawberries

Paired with Toast of Iowa

6 oz bittersweet chocolate

3 Tbl heavy cream

1 Tbl butter

1/8 tsp chili powder

Melt in double boiler. Dip strawberries in chocolate & let cool on wax paper, then chill.

Chocolate Raspberry Wine Cake with Crème Brulee Cheesecake

Paired with Toast of Iowa, Electric Raspberry or Wild Blackberry

Warm in pan until melted & blended:

2 sticks butter or margarine

4 Tbl cocoa

1 c. **Electric Raspberry Wine**

Mix together:

2 c. sugar 1/2 tsp. soda

2 c. flour 1/2 tsp. salt

Add cocoa mixture to dry ingredients. Then add:

2 eggs

1/2 c. buttermilk

1 tsp. vanilla

Bake in greased 10x13 pan for 20-25 min. at 350°. Top with 1 cup Hot Fudge Sauce while warm. Let cool.

Mix "Crème Brulee Cheesecake" mix from package directions. Spread on top of Fudge Sauce. Drizzle Electric Raspberry sauce on top.

Warm 1 cup of **Electric Raspberry wine** with 2 T. sugar in pan. Mix 1 T. cornstarch with 2 T. wine, whisk into pan & cook until thickened.