

Fromage Blanc and Bacon Crisps
Daly Creek Winery and Bistro, Anamosa, IA

**Paired with “Gothic White” table wine
and “Moonbeam Blush” White Zinfandel.**

Ingredients

- 4 oz Fromage Blanc
- 1 clove fresh garlic, minced
- 4-5 asparagus spears, cut into 1 ½ inch pieces
- 4 slices bacon, fried crisp, reserve bacon drippings
- 1 shallot, chopped
- 1 12 x 12 inch flatbread or size to suit

Directions

Mix the garlic into the Fromage Blanc, spread onto the flatbread. Sauté the shallot and asparagus lightly in 2 Tablespoons reserved drippings, then arrange on top of the prepared flatbread. Bake at 400 degrees for 15-20 minutes.

Note: We used Acoustic Farms Fromage Blanc, made from skimmed, pasteurized, Jersey milk. Acoustic Farms is located in Springville, Iowa.

Bacon Wrapped Elk Medallions
Daly Creek Winery & Bistro, Anamosa, IA

**Paired with “Penitentiary Red” Cabernet Franc
and “Virgo Moon” red table wine.**

Ingredients

- 4 medium sized elk steaks
- 8 slices bacon

Directions

Marinate steak slices for 2 hours in a plastic or glass dish, covered in the refrigerator. Wrap in bacon, bake or grill to desired doneness, do not overcook.

Marinade

½ cup Olive Oil
½ cup Daly Creek’s Virgo Moon Wine
3 TBSP fresh lemon juice
6 sprigs Rosemary, leaves stripped, chopped finely
Salt and fresh ground pepper to taste

Note: We used steaks from Quarry Creek Elk & Bison Co. located in Fort Madison, Iowa

Milk Chocolate Bacon Tart
Daly Creek Winery & Bistro, Anamosa, IA

**Paired with “Octoberfest” Nigara and
“Cherry Blossom” cherry wine.**

Ingredients

- 3 oz milk
- 3 oz cream
- 1 slice bacon, cooked, drained
- 2 oz semisweet chocolate, melted, hot
- 6 oz milk chocolate, melted, hot
- 2 oz very soft butter
- 2 eggs
- 1 egg yolk
- ¾ tsp vanilla extract
- 12 of your favorite mini pastry shells
- Fresh cream, whipped, as needed
- Crisp bacon crumbles
- Maldon Sea salt, if desired (smokey)

Directions

Bring milk, cream, and bacon to a boil. Cover and infuse for 5 minutes. Strain, pressing on bacon to extract flavors. Discard bacon. Return infusion to heat just until hot. Slowly temper infusion into chocolate, stir in butter gently, without introducing air. Whisk eggs, yolk with vanilla, then carefully combine with chocolate mixture. Let rest to let air bubbles out. Spoon filling into the pre-baked pastry shells, allow to rest 5 minutes for air bubbles to escape, making a smooth texture.

Bake in a pre-heated 275 degree oven for about 6 minutes. Remove from oven, (granache will be very soft and liquidy in center). Cool for 1 hour to set. Serve topped with whipped cream, crumbled bacon, and a sprinkle of sea salt.

Smoked Mississippi River Fish

Eagles Landing Winery & Vineyard, Marquette, IA

Sturgeon with assorted crackers.

Serve with Eagles Landing Winery's "Mrs. Sippi" a red grape semi-sweet wine.

Goat Cheese and Cheese Curds

Eagles Landing Winery & Vineyard, Marquette, IA

From local creameries served with local fresh apple slices.

Serve with Eagles Landing Winery's "Spiced Apple" a semi-sweet apple wine.

Beef, Pork, and Vegetable Kabobs

Eagles Landing Winery & Vineyard, Marquette, IA

Cut the beef and pork into 1" cubes. Place in roaster with 1/2" water in bottom. Cover. Bake 350 degrees for 30 minutes or until fork tender, but not falling apart.

Cut potatoes and carrots in 1" cubes. Place in roaster with 1" water in bottom. Cover. Bake 350-degree oven 30 to 40 minutes or just until fork tender.

Cut regular onions into large wedges, green peppers into 1" pieces, add cherry tomatoes. Microwave 8 minutes in covered dish with 1/2" of water, or until test done.

Dump all three roasters together to marinate until ready to use. Keep refrigerated. When ready to use, thread 1 piece of everything onto a wooden skewer, which has been soaked in water for 10 minutes. Place on aluminum-covered grill to reheat. Serve immediately. (Alternate version: prepare all ingredients as above; thread [uncooked] onto metal skewers and grill for 8-10 minutes on medium heat, turning to brown all sides. Vegetables may be cooked ahead a little bit, or skewered separately to allow for longer slower cooking time.)

Serve with Eagles Landing Winery's "Mr. Sippi" a full-bodied dry red grape wine.

Maple Sugar Black Walnut Chocolate Chip Cookies
Eagles Landing Winery & Vineyard, Marquette, IA

1 c. butter
1 1/4 c. sugar
2 eggs
1/4 c. maple syrup
1 Tablespoon vanilla extract
3 c. flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup finely chopped black walnuts
1/2 cup mini chocolate chips

In a mixing bowl cream butter and sugar. Add eggs one at a time, beating well after each addition. Beat in maple syrup and vanilla. Combine the dry ingredients and add gradually to the creamed mixture. Mix in the black walnuts and mini chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out to 1/8" thickness. Cut with 2 1/2" cookie cutter. Place 1" apart on ungreased baking sheets. Bake at 375 degrees for 8-10 minutes or until golden brown. Remove to wire racks to cool. Makes 4 dozen cookies.

Serve with Eagles Landing Winery's "Starboard" a white sweet Port-style grape wine.

Honey Spice Icebox Cookies
Eagles Landing Winery & Vineyard, Marquette, IA

2 c. honey
2 c. sugar
3 eggs
7 1/2 c. flour
3 teaspoons baking soda
3 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ground allspice
1 teaspoon ground cloves
2 c. powdered sugar
3 Tablespoons milk

In a mixing bowl, beat honey and sugar. Add the eggs, one at a time, beating well after each addition. Combine flour, baking soda, cinnamon, salt, allspice, and cloves; gradually add to honey mixture. Shape dough into five 10" rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/4" slices. Place 2" apart on baking sheets coated with nonstick cooking spray. Combine powdered sugar and milk; lightly brush over cookies. Bake at 350 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Makes 12 1/2 dozen.

Serve with Eagles Landing Winery's "Honey 'n Berries" a semi-sweet mead wine.

Cobbler Casserole
Engelbrecht Family Winery, Fredericksburg, IA

Paired with “Farm House Le Blanc” wine.

6 Tbsp melted butter
4 cups cubed bread
1/3 cup parmesan cheese
2 Tbsp chopped fresh parsley
2 medium sweet onions sliced
1 (8 oz) pkg sliced fresh mushrooms
1 cup Farm House LeBlanc
1 1/4 cups creamed mushrooms
1/2 cup roasted red peppers
2 1/2 cups shredded cooked chicken

Toss 4 Tbsp melted butter with cubed bread, parmesan cheese, and parsley, set aside.

Saute onions in remaining butter until golden brown. Add mushrooms and sauté 5 minutes. Stir in wine and reduce to half. Cream small cubed mushrooms and thicken. Add to skillet with roasted peppers and shredded chicken.

Spoon mixture into a lightly greased 9” square baking dish and top with bread mixture. Bake at 400 for 15 minutes.

Buffalo Blue Cheese Burgers
Engelbrecht Family Winery, Fredericksburg, IA

Paired with “Farm House Hombre” wine.

4 Tbsp butter
1/3 cup mild hot sauce
1/2 cup crumbled blue cheese
1 Tbsp minced garlic
2 pounds ground buffalo
1/2 tsp celery seed
1/3 cup finely chopped onion
6 split buns

Melt butter and whisk in hot sauce. Mix blue cheese and garlic in a separate bowl. Mix buffalo, celery seed, onion, and 1/4 cup of hot sauce mixture in a medium bowl until blended. Form into patties 1/2” thick. Spoon about 2 tsps of cheese/garlic mixture into center of half of the patties. Cover with remaining patties and pinch to seal. Grill burgers about 9 minutes turning once.

Éclairs

Engelbrecht Family Winery, Fredericksburg, IA

Paired with “Farm House Bella” wine.

1/2 cup butter
1 cup water
1 cup flour
1/4 tsp salt
4 eggs

Preheat oven to 450 degrees. Grease a cookie sheet. In a saucepan, bring water and butter to a boil, reduce heat to low and add flour and salt. Stir vigorously until mixture leaves the sides of the pan and forms a ball. Remove from heat. Add eggs one at a time, beating well after each egg. With a pastry bag pipe dough onto the cookie sheet in 1 1/2 x 4 inch strips. Bake for 15 minutes at 450 then reduce heat to 325 degrees and bake 20 minutes more. Remove to rack to cool.

Filling:

2 cups whole milk
1 tsp vanilla
6 egg yolks
2/3 cups sugar
1/4 cup cornstarch
1 Tbsp unsalted butter

Boil milk and vanilla over medium heat. Cool slightly. Whisk egg yolks and sugar until light and fluffy. Add cornstarch and whisk to remove lumps. Whisk 1/4 cup of hot milk into yolks. Add remaining milk, strain into saucepan, and cook over medium

heat whisking constantly until thick and slowly boiling. Remove from heat and stir in butter. Cool and cover with plastic wrap to prevent skin from forming. Chill. Slice baked shells and fill with pastry cream.

Icing

2 ounces semi sweet chocolate
2 Tbsp butter
1 cup powdered sugar
1 tsp vanilla
3 Tbsp hot water

Melt chocolate and 2 Tbsp butter over low heat, add sugar, and vanilla. Stir hot water in 1 Tbsp at a time to desired consistency and drizzle over éclairs.

Poached Pears

Engelbrecht Family Winery, Fredericksburg, IA

Paired with “Farm House White” wine.

2 cups Farm House White Wine
3 1/2 cups water
1 cinnamon stick
1 vanilla bean
1 tsp lemon zest
1 tsp fresh lemon juice
4 pears, peeled with stems
2 cups sugar

Bring first 7 ingredients to a boil for 7-9 minutes until pears are tender but not mushy. Remove pears, return liquid to a simmer, and add sugar. Reduce to half. Should be thick enough to coat the back of a spoon. Remove cinnamon stick and vanilla bean and drizzle over pears.

Appetizers featuring La Quercia Prosciutto

Ciliegine Con Prosciutto Sutliff Cider Company, Lisbon, IA

½ lemon
1 garlic clove
2 tbsp. fresh chives – snipped
¼ cup olive oil
¼ tsp hot red pepper flakes
9 oz fresh mozzarella cherries
15 thin slices prosciutto
1 bn dill

Squeeze lemon juice in a medium bowl. Peel and crush garlic and add to bowl with chives, olive oil, and red pepper flakes. Drain and add mozzarella cherries or 3/3 inch cut mozzarella cubes and add to mixture. Marinate at least 2 hours at room temperature or refrigerate overnight. Cut prosciutto in half lengthwise. Wrap 1 slice of prosciutto in half lengthwise. Wrap 1 slice around each piece of cheese and a sprig of dill. Secure with a toothpick.

Serve with Sutliff Cider.

Italian Prosciutto Cups Sutliff Cider Company, Lisbon, IA

1 (10 oz.) pkg. frozen spinach
8 oz. ricotta cheese
½ cup grated parmesan cheese
1 cup chopped fresh mushrooms
2 tbsp. minced onion
¼ tsp. oregano
¼ tsp. salt
1 egg, slightly beaten
12 thin slices prosciutto

Cook spinach: drain well. In medium bowl, combine spinach, Parmesan, mushrooms, onions, oregano, salt, and egg.

Spray mini muffin tins with Pam. Cut Prosciutto in quarters. Press ¼ slice into muffin tin, pressing against bottom and sides. Spoon cheese mixture into cup about ¾ full.

Bake 20 – 25 min. in preheated 375 degree oven.

Serve with Sutliff Cider.

Asparagus and Prosciutto Bundles **Sutliff Cider Company, Lisbon, IA**

48 thin asparagus spears
2 ½ oz. soft goat cheese, room temperature
2 tbsp. chopped fresh basil
1 tbsp. roasted pine nuts, chopped
1 tbsp. water
1 tsp. grated orange peel
2 oz. thinly sliced prosciutto cut into 4 x 1 inch

Cut stalks from asparagus leaving 2 inch long tips. Cook asparagus tips in large pot of boiling water until just crisp tender, about 1 minute. Drain. Transfer asparagus to paper towels and dry well. Mix goat cheese, basil, pine nuts, water, and orange peel in a small bowl. Blend and season with salt and pepper. Spread scant 1 tsp. filling over each prosciutto slice. Arrange 2 asparagus tips atop filling a 1 short end of prosciutto. Roll up prosciutto, enclosing the base of the asparagus. Press to seal.

Serve with Sutliff Cider.

**State Fair Iowa Sweet Potatoes and
Iowa Beef Sausage on a Stick
with Lemon Garlic Dipping Sauce
Tabor Home Vineyards & Winery, Baldwin, IA**

**Paired with Tabor Home “Iowa St. Croix,” “Iowa Barn Dance
Red,” and “Electric Raspberry.”**

On a toothpick (“stick”) put a chunk of -
Thuringer sausage (Sawyer Beef, Princeton)
Iowa Sweet Potatoes - peel, slice, and roasted with Italian olive oil
dressing.

Dip in Lemon-Garlic Mayonnaise:

½ c. mayo
½ c. sour cream
2 tsp. minced garlic
1 tsp. lemon zest
2 Tbsp. lemon juice

Stir together & refrigerate overnight.

**Iowa Spring Quiche Variation
Tabor Home Vineyards & Winery, Baldwin, IA**

Paired with Tabor Home “Moonlight White Wine.”

Start with your favorite quiche recipe, substitute Prairie Delight
Cheddar & Chive (from Milton Creamery) for the cheese, and add
fresh Iowa Asparagus. Serve with Kramer’s Salsa (Camanche).

**Iowa Catawba Wine Cake
Tabor Home Vineyards & Winery, Baldwin, IA**

**Paired with “Catawba Sweet Reserve” dessert wine
and “Catawba Rosé.”**

1 pkg. Butter Pecan Recipe cake mix
1 3-oz. pkg. instant butterscotch pudding
¾ c. Tabor Home Catawba Sweet Reserve
½ c. oil
¼ c. water
4 eggs

Beat all together for 2 min.

Grease a Bundt pan. Sprinkle with ½ c. finely chopped pecans.
Pour batter in Bundt pan and bake 1 hr. at 325 degrees. Pour
Catawba Glaze on cake when done and still hot. Let sit 15
minutes and then turn out of pan. Serve with ice cream or
whipped cream.

Catawba Glaze Recipe

1 c. sugar
½ c. Tabor Home Catawba Sweet Reserve wine
1 stick butter

Put all in pan and bring to a rolling boil. Boil for 2 minutes.

Herbed Goat Cheese
Wallace Winery, West Branch, IA

Pair with “Iowa Barn White” or “Iowa Barn Red.”

1 tsp. fresh lemon juice
1 tsp. chopped fresh oregano
¼ tsp. salt
¼ tsp. freshly ground black pepper
1 garlic clove, crushed
3 oz. goat cheese
Finely chopped fresh chives

Blend these ingredients gently.

Wrap tightly, chill at least 2 hours and as long as 2 days.

Serve on toasted French bread rounds.

Pear and Bleu Cheese Puffs
Wallace Winery, West Branch, IA

Pair with “River City Port.”

1 sheet purchased frozen puff pastry dough. Thaw 30 minutes, roll out to 14 inch square. Cut into 36 equal sized squares. Place each piece of dough into a mini muffin cup. Bake at 400 degrees 10- 12 minutes until pastry is puffed and golden brown.

1 large ripe Bartlett pear, peeled, and chopped. Roast covered at 350 degrees 20 minutes. Cool

4 oz. Maytag bleu cheese, crumbled

Spoon pears, then cheese on each pastry. May top with 2-3 dried cherries or raisins.

Serve warm.

Spicy Indian Lamb Pockets **Wallace Winery, West Branch, IA**

Pair with “Traminette.”

- 1 ½ lb. ground lamb (or use ground beef)
- 1 onion, finely chopped
- 4 cloves garlic, crushed
- 2 tbsp. garam masala (Indian spice mixture) (Garam masala is available premade or make your own blend-recipe follows.)
- 1 ½ tsp. salt
- 4 tsp. tomato paste
- ¾ c. beef broth
- 1 c. frozen peas

Cook ground lamb until evenly brown, breaking up clumps. Remove lamb from skillet, drain off all but 1 tbsp. fat. Sauté onion until soft and translucent. Stir in garlic and sauté for 1 minute more. Stir in garam masala and salt, cook 1 minute. Return the meat to the pan, add the tomato paste, beef broth, and peas. Reduce heat and simmer for 10-15 minutes until the meat is fully cooked through and the liquid has evaporated.

(This mixture can be served in pita pockets for sandwiches.)

Follow instructions for handling fillo dough: lay out two or three fillo leaves, spraying each sheet with butter flavored spray. Cut sheets in half lengthwise. Place 1 tbsp. of filling near the corner

of the dough, then fold over to form a triangle. Fold and roll the triangle as if you were folding an American flag. Spray the finished triangle. Bake at 350° about 10-15 min. until golden brown.

Garam Masala

- 4 tbsp. coriander seeds
- 1 tbsp. cumin seeds
- 1 ½ tbsp black peppercorns
- 1 ½ tsp. dry ginger pieces
- 1 tbsp. green cardamom pods
- 1 tsp. whole cloves
- 1 inch piece of cinnamon
- 2 bay leaves, crushed
- 1 tbsp. dried red chili peppers

Heat a heavy, dry skillet over moderate heat. Add all spices (except ginger) and roast until the cumin seeds begin to brown. Let the spices cool, remove the seeds from the cardamom pods (discard the pods). Add 1/8 tsp. ground mace. Using a spice grinder, grind this entire mixture to a fine powder. Store in a tightly sealed jar.

Chocolate Torte

Wide River Winery, Clinton

**Paired with Wide River Winery's "Felony Red"
and "Pursuit of Happiness" wine.**

- Unsweetened cocoa powder for dusting
- 15 ounces bittersweet chocolate, finely chopped
- 18 tablespoons (2 1/4 sticks) unsalted butter, cut into small pieces
- 7 egg yolks from Wide River Winery's own free range chickens
- 9 tablespoons granulated sugar
- 1 1/2 tablespoons dark rum
- 1 1/2 teaspoons vanilla extract
- Pinch of salt
- 5 egg whites from Wide River Winery's own free range chickens, at room temperature
- 3 cups raspberries
- Jar of organic raspberry preserves from Cindy Heilman of Goose Lake
- Confectioners' sugar for dusting

Preparation

1. Preheat an oven to 300°F. Grease a heart cake pan and dust with cocoa powder.
2. In the top pan of a double boiler, combine the chocolate and butter. Set the top pan over but not touching barely simmering water in the bottom pan and melt, then whisk until well blended. Set aside to cool slightly.

3. In a large bowl, using an electric mixer fitted with the whisk attachment beat together the egg yolks, 6 tablespoons of the granulated sugar, the dark rum, vanilla, and salt on medium-high speed until pale and very thick, 3 to 5 minutes. Gradually pour in the chocolate mixture and continue beating until well blended.
4. In a deep, clean bowl, using a mixer fitted with a clean whisk attachment, beat the egg whites on medium-high speed until foamy, about 1 minute. Gradually add the remaining 3 tablespoons granulated sugar and continue to beat until medium-firm peaks form, about 2 minutes. Scoop half of the egg whites onto the chocolate mixture and fold them in gently. Fold in the remaining whites just until no streaks remain.
5. Pour the batter into the prepared pan and spread it out evenly. Bake until the torte puffs slightly and a toothpick inserted into the center comes out very moist but not liquid, about 30-40 minutes. Do not overcook. Transfer the pan to a wire rack and let cool for 30 minutes.
6. To remove the pan sides, set the pan on a can and let the sides slide down. Let the torte cool completely, then cover and refrigerate until very cold, at least 4 hours or up to overnight.
7. Just before serving, spread a thin layer of organic raspberry preserves on top of the torte and garnish with the raspberries. Lastly, dust with confectioners' sugar. Serves 12 to 14.

Heartburns

Wide River Winery, Clinton

**Paired with “White Collar Crime,” “Harvest Hurrah,”
and “Spring Fever” wine.**

Mix shredded mozzarella cheese, chopped red onion, and mayonnaise. Spread on rye toast and broil for 5 minutes or until the cheese is melted and the toast slightly brown. Garnish with red pepper or parsley.

Chicken Puttanesca

Wide River Winery, Clinton

**Paired with “Felony Red,” Conviction,”
and “Blushing Testimony” wine.**

Local chicken, preferably thighs and legs
Olive oil
Onion cut into rings
1-2 heads garlic, cloves crushed
1 large can plum tomatoes
1 tube anchovy paste (1.5-2.0 ounces)
½ cup oil cured olives
1/3 cup capers, drained
1 tablespoon mixed Italian herbs
1 tablespoon balsamic vinegar
Red pepper flakes to taste
Salt and pepper to taste.

Brown the chicken in olive oil. Remove the chicken and sauté the onion and garlic until soft. Stir in plum tomatoes and liquid. Add remaining ingredients one at a time. Return chicken to the sauce. Cook on low heat until chicken is tender – about 45 minutes.

Easter Carrot Soup

Winneshiek Wildberry Winery, Decorah, IA

Paired with “Horny Heifer” wine.

1 T olive oil
1 medium yellow onion, sliced
1 ½ lbs carrots cut into ¼ inch rounds
4 c chicken or vegetable broth
1 T ginger
1 ½ t kosher salt
¼ t black pepper
½ c heavy cream
3 T dill

Heat oil in a large saucepan over medium-high heat. Add the onion and cook, stirring occasionally, until softened but not browned, 5 to 6 minutes. Stir in the carrots, broth, ginger, 1 ½ t salt, and the pepper. Bring to a boil. Reduce heat and simmer until the carrots are soft, about 20 minutes. Let cool at least 10 minutes.

Using a blender, puree the soup in batches until smooth. Return to pot and re-warm over medium heat.

Meanwhile, whisk the cream in a small bowl until soft peaks form. Fold in the remaining salt and the dill. Divide the soup among individual bowls and top with the dill cream.

Herb Focaccia

Winneshiek Wildberry Winery, Decorah, IA

Paired with “Red Head Red” wine.

1 (11-ounce) can refrigerated French bread dough
2 T olive oil
1 t kosher salt
1 t freshly ground pepper
1 t dried oregano
1 t dried basil
½ t dried thyme

Unroll dough into a 14 x 10 inch jellyroll pan and flatten slightly. Press handle of a wooden spoon into dough to make indentations at 1 inch intervals; drizzle with oil, and sprinkle with salt, and remaining ingredients.

Bake at 375 degrees for 10 minutes or until lightly browned. Cut bread into rectangles and serve.

Capon with Apple-Cider Glaze
Winneshiek Wildberry Winery, Decorah, IA

Paired with “Rowdy Rooster” wine

2 6 pound fresh or frozen whole capons, thawed
1 medium Granny Smith apple, quartered
1 medium onion, quartered
1 (1-ounce) bunch parsley springs
2/3 c apple butter
2 t brown sugar
2 T Dijon mustard
1/4 t ground nutmeg
1 1/4 t black pepper, divided
1/8 t ground red pepper
2 (10 1/2 ounce) cans chicken broth
Cooking spray
3 T all-purpose flour
3/4 c apple cider
1/4 c low-fat milk

Preheat oven to 325 degrees.

Remove giblets and neck from capons and rinse thoroughly with cold water, pat dry. Tie ends of legs to tail with cord or tuck flap of skin around tail. Lift wing tips up and over back, and tuck under bird. Stuff cavities of capons with quartered apple, onion, and parsley springs. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat.

Combine apple butter, sugar, mustard, and nutmeg in a small bowl; stir well. Spread apple butter mixture under loosened skin and rub into the body cavity. Sprinkle capons with 1 t salt, 1 t black pepper, and ground red pepper.

Pour broth and enough water to equal 3 c liquid into the bottom of the pan. Place capons on a rack coated with cooking spray; place rack in a shallow roasting pan. Insert meat thermometer into meaty part of thigh, making sure not to touch bone. Bake for 3 hours or until thermometer reaches 160 degrees. Cover capons loosely with foil; let stand 10 minutes. Discard skin.

Remove capons from pan, reserving 1 1/2 c cooking liquid; reserve remaining cooking liquid for another use. Place capons on a platter. Set aside; keep warm. Pour reserved 1 1/2 c cooking liquid into a zip-top plastic bag. Snip off a corner of bag; drain liquid into measuring cup, reserving 1 c of broth and stopping before the fat layer reaches the opening. Drain fat layer into another bowl reserving 2 T, discard remaining fat.

Combine reserved fat and flour in a medium saucepan over medium heat and stir until smooth. Stir in reserved 1 cup broth, cider, and milk, bring to a boil, reduce heat, and simmer uncovered 3 minutes, stirring constantly until thick and bubbly. Stir in remaining salt and black pepper. Serve gravy with skinned capon.

Chocolate-Espresso Torte with Raspberry Sauce **Winneshiek Wildberry Winery, Decorah, IA**

**Paired with “Red Raspberry Rhapsody”
and “Blackberry Blossom” wine.**

1 ½ c butter or margarine, cut into chunks
¾ lb bittersweet chocolate, chopped
½ c espresso
1 c sugar
6 large eggs
5 c raspberries, rinsed
1 c blackberries
Fresh mint springs, rinsed

Butter and flour an 8-inch cheesecake pan.

In a 3 to 4 quart pan over low heat frequently, stir chocolate, 1 ½ c butter, espresso, and ¾ cup sugar just until chocolate is melted and mixture is smooth, 12 to 15 minutes.

In a bowl beat eggs to blend. Whisk in chocolate mixture until well blended. Pour into cheesecake pan.

Bake torte in a 350 degree regular or convection oven until center barely jiggles when pan is gently shaken, about 40 minutes. Let cool on a rack for 30 minutes (center of torte will sink) then chill until cold, at least 1 ½ hours.

Meanwhile in a food processor or blender, whirl 1 quart raspberries until smooth. Rub puree through a fine strainer into a bowl; discard seeds. Stir ¼ c sugar into raspberry puree; taste and add more sugar if desired.

Spoon raspberry sauce equally onto plates. Run a knife between torte and pan rim; remove rim. Cut torte into wedges. Arrange a wedge on sauce on each plate. Scatter remaining 1-cup raspberries and blackberries over dessert and garnish with mint sprigs.