

APPETIZERS

STUFFED MUSHROOMS

Daly Creek Winery & Bistro, Anamosa, IA

Paired with Daly Creek Winery's "Gothic White" and "Moonbeam Blush"

- 4 ounces cream cheese
- 4 ounces blue cheese
- 1 Tbsp heavy cream
- 14 small mushrooms, stems removed
- 14 small pecan halves
- 14 small fresh basil leaves

Combine the bleu and cream cheese with an electric mixer until smooth.

Add the cream, mix until fluffy.

Fill mushroom caps with the cheese mixture. You may bake these for a few minutes in a 350° oven to serve a hot appetizer.

CHEESE BALL

Eagles Landing Winery & Vineyard

- 1 (8-oz) package cream cheese
- 2 (5 oz) jars pimiento cheese spread
- 1 (5-oz) jar pineapple cheese spread
- 1 (5-oz) jar cheese and bacon spread
- 1 lb. margarine or butter (softened)
- 2 lbs. Velveeta cheese (cut in small pieces)
- 1 lb. sharp cheddar cheese (shredded)
- 3/4 teaspoon garlic powder, or to taste
- Pecans (chopped), optional

Bring all ingredients to room temperature and mix with electric mixer. Form into 6 large cheese balls; cover and refrigerate to handle. Can roll in chopped pecans prior to refrigerating or freezing, sealed in zipper bag.

Serve as an appetizer with Eagles Landing "Volga Lake Blush" Catawba grape wine.

CHEESE FONDUE
Tabor Home Vineyards Winery

- 1 lb. Swiss cheese, grated
- 2 cup **Tabor Home Moonlight White**, dry Seyval wine
- 3 T. **Tabor Home Cheery Cherry** wine
- 1 t. cornstarch
- 1 glove garlic
- dash of nutmeg and white pepper
- French bread

Rub heavy sauce pan with garlic. Warm Moonlight White until warm. Gradually add Swiss cheese stirring constantly. Mix cornstarch & Cheery Cherry wine. When cheese is completely melted, stir in cornstarch wine mixture until well blended. Season with nutmeg and pepper to taste. Traditional: transfer to a fondue pot to keep warm, swirl skewered bread in cheese. *Wine Trail version: Toast sliced bread, spread cheese on top, and broil lightly. Cut into pieces to serve with French Onion Soup. Or serve as an appetizer with Tabor Home Moonlight White.*

BEVERAGES

WILD ROSE' SANGRIA
Wallace Winery, West Branch, Iowa

- 1 bottle Wild Rose' wine
- 1/2 lemon, sliced thinly
- 1/2 lime, sliced thinly
- 1 cup strawberries (fresh or frozen)
- 1/4 - 1/2 cup sugar (or to taste)

Stir to mix, refrigerate 30 min to overnight.

BREAD/ROLLS

CORN BREAD STUFFING Wallace Winery, West Branch, Iowa

Make ahead of time:

Southern Corn Bread

½ cup of flour	½ cup of corn meal
½ teaspoon baking soda	1/8 teaspoon baking powder
Salt to taste	1 egg
½ cup buttermilk	

Makes one pan of cornbread. Bake at 475° until golden brown.

For the holidays, make a couple of pans of cornbread a few days ahead. Let it get stale. Then just add this in place of your croutons in your favorite stuffing recipe.

Serve with **Chardonel**.

GRAPE KOLACHES Made with Marechal Foch Grapes Daly Creek Winery & Bistro, Anamosa, IA

Paired with Daly Creek Winery's "Octoberfest" and "Cherry Blossom"

1 ½ cups warm milk
¾ cups shortening (lard or Crisco)
2 whole eggs, well beaten
1 ½ tsp salt

Mix above ingredients, then add:

2 envelopes active, dry yeast dissolved in ¼ cup warm water.
Gradually add 6 cups flour. Mix well.

Place in oiled bowl and let rise in warm place till doubled in size, about 1 to 2 hours.

Roll out into 2-inch logs, slice into 1/2 inch slices, place on a cookie sheet and flatten, making an indentation in the middle. Let rise about ½ hour then flatten and press middle down once again and fill with your favorite pie filling.

Bake for 12 minutes. Let cool on wire rack. Makes 6 dozen.

GRANDMA MILLIE'S FAMOUS REFRIGERATOR ROLLS

Eagles Landing Winery & Vineyard

2 cups potato water or plain water
1/2 cup sugar
1 1/2 teaspoon salt
1/4 cup soft shortening
2 pkgs. dry yeast (or 2 T. bulk jar yeast)
1 large egg, beaten
3 cups flour
3 1/2 to 4 cups flour, divided, as much as needed

Mix in large mixing bowl the water (heated to 110 - 115 degrees), sugar, salt, and shortening. Add the yeast, stir well. Stir in the beaten egg. Add 3 c. of flour. Beat well. Add another 3 c. of flour, mixing in. Place remaining 1 c. flour on board and knead in as needed. Remove excess flour and shape into 3 dozen rolls in greased pans. Let rise. Bake 400-degree oven for 15 minutes, or until golden brown.

Remove from oven and brush tops with butter. (The dough can be mixed up ahead and kept in the refrigerator until 1 1/2 hours before ready to bake.) Then, shape, rise and bake.

Mmmmmmmmmmmmm. I can smell them now. Thanks, Mom. These rolls are good with any entre and can offer Eagles Landing Winery's Honey 'n' Berries, a semi-sweet mead wine made from locally grown honey blended with red raspberry.

DESSERTS

CHEESE CAKE

Eagles Landing Winery & Vineyard

Crust:

10 squares graham crackers, crumbled
1/2 c. grated walnuts
2 1/2 T. butter, melted
1 T. granulated sugar

Mix together graham cracker crumbs, grated walnuts, melted butter, sugar; reserve 1/2 c. for Lemon Cheesecake Topping. Grease bottom and side of Springform pan; spread remaining crumb mixture in bottom of pan and press down firmly.

Batter:

1 1/4 lbs. cream cheese (softened and creamed)	1/2 c. less 1/2 T sugar
1/4 tsp. salt	1/2 T. vanilla
4 large egg yolks	4 large egg whites
1/2 c. less 1/2 T. sugar	1 c. heavy whipping cream
1/2 c. flour	(whipped)
3 T. lemon juice	

For batter, cream in large mixer bowl the cream cheese, then add and beat in until smooth the sugar, salt, and vanilla. In separate bowl beat the egg yolks until creamy and add to cream cheese batter mixture. In separate bowl beat egg whites until firm, gradually mix in the sugar. In separate bowl whip the heavy cream and fold it into the whipped egg whites. Into the cream cheese batter mixture blend the lemon juice; fold in the egg white mixture. Sprinkle flour on top and fold all together. Pour the batter into the Springform pan (on top of the crust). Bake at 325-degree oven for 1 hour 15 minutes. Turn off heat and let cheesecake stand in oven for 3 – 4 hours to set and cool. When cool top with the Lemon Cheesecake Topping below. Or, instead of lemon, use your favorite canned pie filling as a topping. (Or, serve topped only with the reserved crumbs for a "New York style cheesecake.")

Lemon Cheesecake Topping:

1/2 c. sugar	2 T. lemon juice
1 tsp. lemon peel	1/2 c. crumb mix (from above)

In medium bowl combine all ingredients; top on cheesecake. (Variations: instead of crumb mix mixed with ingredients above, you may use a #303 can lemon pie filling (about 2 cups); or try raspberry, strawberry, cherry or blueberry pie filling as a substitute.) Serve the cheesecake (any flavor) with **Eagles Landing Winery's Big Red**, an award-winning semi-sweet red raspberry wine, or **Eagles Landing Winery's Grandpa's Reserve**, an award-winning white grape ice wine-styled sweet wine.

CHOCOLATE SYRUP

Eagles Landing Winery & Vineyard

1/2 cup cocoa powder
1 1/2 cup granulated sugar
dash salt
1 cup hot water
2 teaspoon vanilla

In heavy saucepan, combine cocoa, sugar, and salt. Gradually stir in the water until mixture is smooth. Bring to a boil over medium heat, stirring constantly. Continue to cook and stir 3 minutes. Remove from heat; add vanilla. Cool and pour into covered container. Refrigerate. Makes about 2 cups syrup. Good over ice cream or for making chocolate milk or chocolate malts or shakes, or drizzled on cheesecake, plain or fruity. Grandma Millie always had a jar of this in her refrigerator for when she had company.

TUXEDO BROWNIE CUPS

Winneshiek Wildberry Winery, Decorah, IA

1 19-21 ounce pkg. fudge brownie mix (for cake-like brownies)
2 1 oz squares white chocolate for baking
2 T milk
1 8 oz pkg. cream cheese softened
1/4 cup powdered sugar
1 cup thawed, frozen whipped topping
1 pint small strawberries, sliced or mandarin orange slices
Orange zest, mint leaves and melted semi-sweet chocolate for baking (optional)

1. Preheat oven to 235°. Spray cups of Deluxe Mini-Muffin Pan with nonstick cooking spray for baking. Prepare brownie mix according to package directions from cake-like brownies. Spoon batter into baking cups, filling cups 2/3 full. Bake 14 minutes or until edges are set. Do not over bake.
2. Remove pan to cooling rack. Immediately press tops of brownies with mini-tart shaper to make indentations. Cool in pan 15 minutes. Loosen edges and gently remove brownies from pan. Cool completely. Wash pan, spray with cooking spray, and repeat baking with remaining batter.
3. Microwave white chocolate and milk uncovered on high 1 minute; stir until smooth. Cool slightly. Combine cream cheese and powdered sugar; mix well. Gradually stir in white chocolate mixture until smooth. Fold in whipped topping.
4. Fill decorating tube with star tip full of cream cheese mixture. Put cream cheese mixture into cooled brownie cups. Slice strawberries and arrange on tops of brownie cups. Garnish with orange zest and mint leaves or drizzle with melted semi-sweet chocolate, if desired. Place in airtight container and refrigerate 1-2 hours before serving.

Serve with **Red Raspberry Rhapsody**.

ROMMEGROT

Winneshiek Wildberry Winery, Decorah, IA

1 quart ½ & ½
¼ lb. butter
½-cup flour
Pinch of salt

Scald milk. Melt butter, stir in flour slowly. Remove from heat and stir in scalded milk. Return to heat and stir until it is thick. Then add ½ cup sugar.

Can serve warm or cold and with melted butter on top. Sprinkle with a little cinnamon and sugar.

Serve with **Red Raspberry Rhapsody**.

MINI CHEESECAKES WITH CHOCOLATE CRUST

(Makes 12)

Tabor Home Vineyards Winery

24 chocolate wafers, crushed
3 T. melted butter
8 oz. cream cheese, room temperature
¼ cup sugar
2/3 cup heavy cream, room temperature
2 large eggs
2 t. vanilla

¼ c. **Tabor Home Electric Raspberry or Cheery Cherry** wine sauce

Warm 1 cup of **Tabor Home 100% fruit wine** with 2 T. sugar in pan. Mix 1 T. cornstarch with 2 T. wine, whisk into pan and cook until thickened – can add chopped fruit.

Put foil baking cups in muffin tin and spray with oil. Mix crushed wafers with butter, spoon into muffin cups & press down. Bake at 350° for 5 minutes.

Beat cream cheese with sugar. Slowly add the cream & blend. Then beat in the eggs and vanilla. Pour cheesecake batter into cups filling to ¾ full. Bake about 15 minutes. Spoon 1 teaspoon warm wine sauce on top and cool (can be refrigerated for up to 4 days).

Serve with **Tabor Home 100% fruit wines (Electric Raspberry, Cheery Cherry, or Wild Blackberry)**.

MORNING GLORY MUFFIN CAKE

Wallace Winery, West Branch, Iowa

On my son's birthday, Christmas morning, he gets his favorite muffins.

2 cup flour)	
1 cup sugar)	
2 teaspoon baking soda)	Mix dry ingredients together.
2 teaspoon cinnamon)	
½ teaspoon salt)	

2 cups grated carrots)	
1 large apple, peeled, cored, grated))	Stir into flour mixture
½ cup shredded coconut)	
½ cup raisins)	

3 eggs)	
2/3 cup vegetable oil)	Add to flour/fruit mixture.
2 teaspoons vanilla)	

Bake in 15-18 muffin cups or spread in a greased 10x15 jellyroll pan. Bake at 350° about 20 minutes. Serve with **Blanc de Blanc**.

MEAT COURSE

ROAST DUCKLING

Daly Creek Winery & Bistro, Anamosa, IA

Paired with Daly Creek Winery's
"Winemaker's Reserve" Cabernet Sauvignon and "Penitentiary Red"

- Roast Duckling
- 1 4 1/2 to 5 lb. duckling
- Salt and pepper
- 1 carrot coarsely chopped
- 2 stalks celery, coarsely chopped
- 1 or 2 cloves garlic, thinly sliced
- 3 or 4 tbsp lard
- 3 or 4 peppercorns
- 1 small bay leaf
- Sprinkling of marjoram

Preheat oven to 300° to 325°.

Remove the neck and giblets. Rub the duckling inside and outside with salt and pepper. Place lard into an enamel-roasting pan with a tight-fitting cover. Place the duckling breast side down directly on top of the lard. Place vegetables in and around the duckling. Pour 1 to 2 inches of water into the pan, add peppercorns, bay leaf, and marjoram. Cover and bake in preheated oven for 2 hours.

Remove duckling to a platter and refrigerate until completely cool.

To finish, split the duck lengthwise by standing it on the neck end and cutting from the tip of the tail directly down the center. Split each half down middle. Place the cold duckling pieces, cut side down, and skin side up on a slightly greased cookie sheet. Return to a 425° to 450° degree oven for 18 to 22 minutes. Before serving, remove the first two joints of the wing.

CHICKEN SUPREME

Winneshiek Wildberry Winery, Decorah, IA

- Boil 3-4 lb chicken and pick meat off bones. Save the broth.
- 10 or 12 slices bread toasted
- Parboil 3-4 stalks celery
- Parboil ½ cup onions (cut up)

Mix chicken, celery, onion and 1 can cream of mushroom soup. Put layers of bread, then layers of chicken mixture until all used up. Make thin gravy from broth and pour over. Bake 1 hour at 325° or 350° degrees.

Serve with **Honeysuckle Chardonelle** or **Evening Star Edelweiss**.

MONEY BAGS (Shu-mi) for Prosperity
Tabor Home Vineyards Winery

- 1 pkg. wonton skins
- 1 lb. ground pork or turkey
- 1 egg
- 1 T. **Tabor Home Iowa St. Croix**, dry red wine
- 1 t. soy sauce
- 3 chopped green onions
- 1 t. ground ginger
- 1 t. brown sugar

Mix meat with all ingredients. Spoon heaping teaspoon into center of wonton skin. Pull up corners & pinch in center to make a moneybag shape. Steam until done, about 10 minutes. Serve with dipping sauces and **Tabor Home Barn Dance Red, Iowa semi-dry Foch, or First Bloom, semi-dry Vidal.**

BAKED IOWA HAM
Wallace Winery, West Branch, Iowa

- ½ to whole cured, smoked ham (**not** dry cured “Virginia” ham)
- 2 cups apple juice

Optional additions: Score fat surface of ham, stud with cloves. Drizzle with honey to baste and give more final color.

Baking bag - Place ham in baking bag, pour juice over. Seal and make vent holes as instructed.

Bake at 325° for 15 minutes/pound. Do **not** overcook. Allow to rest 10-15 minutes before slicing. Serve with **Iowa Barn Red.**

WATERVILLE MEATBALLS
Eagles Landing Winery & Vineyard

- 2 lbs. ground beef
- 2 lbs. ground pork
- 1 teaspoons salt
- 1/8 teaspoon black pepper
- 2 Tablespoons flour
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1/4 teaspoon mace
- 2 large eggs
- 1 cup heavy cream or half-and-half
- 1 1/2 qts. beef stock
- 1 1/4 c. Eagles Landing Winery's MARQUETTE MAID Frog Hollow Foch wine (Merlot style)

In large bowl, quickly mix ground beef and ground pork, which have been ground fine. While mixing meats, heat beef stock and merlot wine to boiling. For seasonings, mix in separate bowls the salt, pepper, flour, nutmeg, ginger, and mace. Blend into meat mixture. Beat in the eggs, one at a time; mix in the finely minced onion. Gradually add the cream, and beat with electric mixer until spongy and light. Make small meatballs the size of a nickel or quarter coin. Drop meatballs into boiling stock for 5 minutes, then brown in butter. Make gravy with drippings from frying pan and the stock; pour gravy over meatballs in roaster pan. Cook 1/2 hour in the gravy (simmer on stove, or oven at 350 degrees.). Grandma Ruby will be looking down and smiling when you make these Waterville Lutheran Church ladies' meatballs. Should always be accompanied by Norwegian white food like lefse, mashed potatoes, rice pudding, rutabagas, rommegrot, and (of course) a Jell-O side dish!

Serve with Eagles Landing Winery's Foch Reserve, a dry red grape wine or Iowa Pearl, a dry white grape wine similar to a lightly oaked chardonnay.

SOUP

ONION SOUP

Tabor Home Vineyards Winery

- 4 T. bacon fat
- 2 T. oil
- 6 medium onions, finely sliced
- Salt and pepper to taste
- ½ t. dry mustard
- 1 T flour
- 1 cup **Tabor Home Iowa LaCrosse**, dry white wine
- 3 cup beef stock

Sauté onions & spices in slowly melted fat & oil for about 30 min. until dark brown. Stir in flour until smooth. Add wine and stock, bring to a slow boil for 25 minutes. Serve with French bread topped with broiled fondue or parmesan cheese and **Tabor Home Iowa LaCrosse or Iowa JackSon Red**.

VEGETABLES

SWEET POTATOES

Winneshiek Wildberry Winery, Decorah, IA

Potato ingredients

- 3 cup mashed sweet potatoes
- 2 eggs
- ½ cup sugar
- ½-teaspoon salt

Topping ingredients

- ½-cup brown Sugar
- 1/3 cup flour
- 1 cup Walnuts
- ½-cup butter

Mix ingredients potato ingredients and topping ingredients separately. Put potato mixture in casserole baking dish and top with topping mixture. Bake for 1 hour at 350°.

Serve with **Lazy Daize Concord**.
