

BRICK ARCH WINERY
116 West Main Street
West Branch, IA 52358
319-330-2541

PIZZETTA

Pair with “Chambourcin”

Wonton wrappers: fry briefly in shallow layer of olive oil until just brown on both sides.
Drain on paper towel.

Filling:

2 lbs Italian sausage: brown and drain

2 green or red bell peppers: diced to 1/2” pieces

1 onion diced to 1/2” pieces, cook both peppers and onion briefly in 1 Tb olive oil

Add sausage, add 15 oz. can diced tomatoes. Heat to boiling.

Add salt to taste

Grated parmesan cheese: top each crispy wonton with filling and grated cheese

GARLIC QUARK

Pairs with “Save the Barn” white and “Uncommon Red”

Quark is a unique cheese, somewhere between cream cheese, crème fraiche, and cottage cheese.
It is like a cow’s milk chevre. We obtained it from Milton, IA

1 lb. quark

1 T. half and half

2 T. roasted, pureed garlic

1/4 tsp salt

1/4 tsp dried basil

1/8 tsp pepper

Add half and half if necessary to reach spreadable consistency.

Serve on fresh or toasted bread or crackers.

FRUIT PIZZA

Crust (Snicker doodle) - Makes 4 crusts

1 c butter, softened

1 1/2 c sugar

2 eggs

Mix until well blended

Add 2 3/4 c all purpose flour

2 tsp cream of tartar

1 tsp soda

1/4 tsp salt

Mix until just blended. Line the bottoms of 3 8-9 in round cake pans with parchment.

Pat cookie dough evenly in all 3 pans (make cookies with rest of dough).

Mix 2 T sugar, 1 tsp cinnamon, sprinkle over each cookie.

Bake 8-10 min at 400°. Cool completely. Can be made ahead and frozen.

Filling

8 oz cream cheese, 1/2 cup sugar, 1 tsp. vanilla, 1/2 tsp. lemon juice

Beat together thoroughly. Spread evenly over 3 cookie crusts.

Add fresh fruit - sliced kiwi, strawberries, blueberries, raspberries, halved grapes, mandarin orange slices etc.

Glaze

1 c pineapple juice

2 T cornstarch

Heat until thickened and clear. Drizzle over 3 cookie crust.

Chill at least 1 hr.

Pairs with: Winter Red Sangria

1 bottle Winter Red

1/2 sliced fresh orange

2 fresh lemon slices

Sugar to taste— start with 1/4 c.

7 up or Sprite to taste— start with 6 oz.

EAGLES LANDING WINERY & VINEYARD

127 North Street

Marquette, IA 52158

563-873-2509

FRESH GREEN BEANS

1 lb green string beans, destemmed and washed
2 cups chicken broth
1/4 cup chopped onion
Simmer until al dente, don't overcook.
Add 1/2 cup chopped bacon, fried crisp
Salt and pepper to taste (might not need salt)
Serve hot. Tasty with Eagles Landing semi-dry Iowa Pearl White Wine

HAM WRAPPED ASPARAGUS

1/2 LB fresh asparagus (1/8 to 1/4" diameter stems)
Bend each stalk until it breaks where tender. Discard bottom end.
Wash and lay in glass cake pan.
Microwave on high 2-3 minutes, fork tender but still crisp.
Cool.

Wrap 1, 2, or 3 stalks in shaved ham slice 2 1/2 x 2 1/2".
Roll up around center of asparagus stalks. Refrigerate.

Serve cold. Good with Eagles Landing Summer Crush White Wine, semi-sweet

COLE SLAW WITH DRESSING

Make dressing first - In a LARGE pan mix all ingredients and boil ten minutes.
DON'T LET IT BOIL OVER:

2 cup white vinegar
1 cup white corn syrup
1/2 Tbls celery seed
1/2 tsp white pepper
1/2 tsp salt
3 cup granulated sugar
Cool and store leftover in refrigerator. Keeps forever!

FOR THE COLE SLAW

1 head of green cabbage coarsely chopped (or)
1 pkg of coleslaw mix of your choice
1/8 cup each Red, Green, Orange and Yellow chopped sweet peppers
1/4 cup chopped green onion, using whole thing
Mix all together.
Add dressing so cabbage holds together (it liquefies after standing)
Refrigerate several hours.

At serving time for crunch (optional) you can add
1/4 cup Sunflower Kernels
1/2 Ramen Noodle cake, crushed.

Pair with Eagles Landing semi-dry Volga Lake Red Wine and a NY strip steak.

WIDE RIVER WINERY
1776 East Deer Creek Road
Clinton, IA 52732
563-519-WINE

SMOKED FISH DIP

8 oz softened cream cheese
2 TBLS horseradish
½ cup mayonnaise
1 TBLS lemon juice
1 tsp liquid smoke
Tuna or Salmon (1 lb or 3/6 oz cans)
Parsley

Mix and chill.

Serve with Carr's Water crackers or celery and carrot sticks