



Spring Wine Trail Event Recipes and Pairing suggestions

Pears with Rosemary Sugar – Paired with Cheeky Blush

3 pears

1/4 cup fresh orange juice

1 tablespoon chopped fresh rosemary

1/2 cup sugar

Directions

Core pears and cut into wedges. Arrange the wedges on dessert plates. Drizzle with orange juice. Combine rosemary with sugar and sprinkle over the pears.

Yields four servings

Cinnamon Supper Cake – Paired with Rhubarbie

1 cup all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/4 cup shortening (we used unsalted butter)

3/4 cup sugar

1 egg

1 teaspoon vanilla extract

1/2 cup milk

1 tablespoon butter

3/4 cup confectioner's sugar

1 tablespoon ground cinnamon

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch round cake pan. Sift together the flour, baking powder, and salt; set aside.

2. In a large bowl, cream together the shortening and sugar until light and fluffly. Beat in the egg, then stir in the vanilla and milk. Beat in the flour mixture, just until incorporated. Pour batter into prepared pan.

3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. While cake is still warm, spread with butter, and sift confectioners' sugar and cinnamon over the top.

Artichoke Canape – Paired with Vintner's Reserve Vidal Blanc 2005

1 14 oz. can artichoke hearts, drained and coarsely chopped

1/3 cup grated romano cheese

1/4 cup mayonaise

1/4 cup dairy sour cream

1/4 tsp. onion powder

1/4 tsp. garlic powder

1/4 tsp. dried marjoram, crushed

1/4 tsp. ground black pepper

2 tablespoons grated romano cheese

1/8 tsp. paprika

bagel chips

Directions

In a medium bowl, combine artichokes, the 1/3 cup romano cheese, the mayonaise, sour cream and onion powder, garlic powder, margoram and black pepper; mix well.

Transfer artichoke mixture to an ungreased 9 inch pie plate. Sprinkle the top with the 2TBLS. romano cheese and paprika.

Bake uncovered, in a 350 degree oven for 15 to 20 minutes until bubbly around the edges.

Serve warm with bagel chips.

Ham paired with Marechal Foch 2006 Nouveau

The ham we used was called Ridge Creek Spiral cut Ham and followed the package directions.

Blue cheese paired with Cranberry wine

We used crumbled Rosenborg danish blue cheese.