

2007 WINE TASTING RECIPES

Dolma (Dolmadakia)

Filling for 3 jars of grape leaves (8 oz.)

Sauté in a scant 1 cup of olive oil until golden, 6 chopped white or yellow onions (about 1 quart chopped) and 2 chopped garlic cloves.

Add: 2 cups uncooked long grain rice
4 Tablespoons dill weed
½ cup chopped parsley
4 teaspoons pine nuts or currants
12 chopped scallions (green onions)
Salt and Pepper to taste
1 cup lemon juice
2 cups water

Stir, cover and simmer gently about 30 minutes or until liquid is absorbed.

Rinse the grape leaves under running water (important). If possible, use a salad spinner, otherwise drain well. Separate, strip off stems, place shiny side down on board or counter. If a leaf is too small use two. Place 1 tsp. of rice filling near stem end of leaf. Roll up, jelly-roll fashion, toward tip, tucking in edges to make a neat roll.

Arrange rolls standing them on end and packing tightly in a pot. Cover with 1 cup olive oil, 1 cup lemon juice and 2 cups of water. Cook for 35 min. Check to see if the grape leaf is tender. Cool. Serve at room temperature with a wedge of lemon.

WARNING: CANNOT BE FROZEN!!

Meatballs

1 large (3 lb.) bag meat balls (can be purchased at Costco)
3 cups grape jelly
3 cups bottled chili sauce

Heat grape jelly and chili sauce until jelly dissolves. Add meatballs and warm until hot (using low-med. heat.) You can also use a crock pot.

Tiropetes

If you are interested in making Tiropetes please sign up for one of our three tiropete-making parties in April. We need six members at each party to socialize and work. Someone from the WT committee will host the party and provide the recipe supplies. Just bring a cutting board, pastry brush and a couple hours of your time. Please call Lenette to sign up for a party.

Salami and Cheese Skewers

1 pound of thin-sliced Italian salami
2 pounds of assorted cheeses (swiss, white cheddar, provolone etc.) cut into ½ inch cubes
Cherry tomatoes
Toothpicks or short skewers

Fold slices of salami into quarters and thread onto toothpicks alternating with cubes of cheese and cherry tomatoes.

Skewered Ensalata Caprese

1 large bunch of fresh basil or 2 small bunches
2 8oz balls of fresh mozzarella cut into ½ inch cubes
Cherry or strawberry tomatoes
Toothpicks or short skewers

Fold basil leaves into quarters and thread onto toothpicks alternating with cube of cheese, and cherry tomatoes halved.

Deviled Eggs

Bring 5 dozen (120 halves). Small eggs are fine. It is easier using week-old eggs.

***Please bring eggs in boxes or box lids so they can be easily stacked in refrigerator and stay nice for presentation.

Spinach Dip

2 10 oz. frozen spinach	3 cups sour cream
2 Cups mayonnaise	6 chopped green onions
2 8 oz. cans Water Chestnuts	2 pkgs. Knorr Leek Soup mix
2 loaves of sour dough french bread, cubed	

In medium bowl combine Spinach, sour cream, mayonnaise, soup mix, Water Chestnuts, and green onions. Cover. Chill. Bring the cubed bread. We will provide bread bowl for the dip.

Smoked Turkey Roll-Ups

1 1/2 lb. thinly sliced smoked turkey	2 - 8 oz. cream cheese at room temp.
1 cup drained pimento-stuffed green olives	1/4 cup sour cream
1 Tablespoon fresh lemon juice	Fresh ground black pepper
1/2 cup pecan pieces, chopped, optional	2 pkgs. large flour tortillas

Place the cream cheese in the work bowl of a food processor. Process until smooth and creamy. Add olives, sour cream, lemon juice, pecans, and pepper and pulse until the olives are coarsely chopped and the ingredients are mixed.

Spread mixture thinly over tortillas. Put 1 or 2 slices of smoked turkey on the olive and cream cheese mixture leaving a bit of space on tortilla to allow mixture room to expand when rolling up the tortilla. Roll each tortilla tightly to encase filling. Make 1 day ahead. Cover airtight and chill. With a sharp knife cut each tortilla diagonally into 1" slices.

Gourmet Mushrooms

4 lbs mushrooms	1 tsp ground pepper
1 lb butter	2 small cloves garlic, minced
1 bottle Burgundy wine	2 cups boiling water
1 1/2 Tbsp Worcestershire Sauce	3 beef bouillon cubes
1 tsp dill seed	3 chicken bouillon cubes

Combine all ingredients in large pan. Bring to a slow boil on medium heat; reduce to simmer. Cook 5 hours with pot covered. Remove lid and cook until liquid barely covers mushrooms. Allow to cool. (Serve hot in a chafing dish with toothpicks).

NOTE: Mushrooms remain firm, but will turn very dark.

Sicilian Eggplant Dip

1 medium eggplant (1 pound)	2 Tablespoons olive oil
1/2 cup chopped onion	1 14 1/2 ounce can stewed tomatoes
1/4 cup dry red wine	2 Tablespoons red wine vinegar
2 Tablespoons capers, drained	1/8 teaspoon salt
1/8 teaspoon cracked black pepper	

Peel eggplant, and cut into 1/4 inch cubes. (You should have about 5 cups) Heat olive oil in a large skillet; add eggplant and onion. Cook, uncovered, over medium-high heat about 10 minutes or till tender, stirring occasionally. Stir in tomatoes, red wine, vinegar, capers, salt and pepper. Bring to boiling. Reduce heat and simmer, uncovered, for 10 minutes or until liquid is evaporated. Cool slightly; cover and chill.

Red Pepper-Walnut Paste

2 heaping cups lightly toasted walnuts	2 to 3 cloves of garlic
1 Tablespoon plus 2 teaspoons cider vinegar	3 Tablespoons of fresh lemon juice
1/4 teaspoon ground cumin	1 teaspoon honey
1 1/4 teaspoons salt (or to taste)	4 medium sized red bell peppers, roasted and peeled
Black pepper or cayenne to taste	

Place the walnuts and garlic cloves in a food processor and pulse until they are finely ground, but not yet a paste. Seed the peppers; cut into chunks, and add to the walnuts, along with the vinegar, lemon juice, cumin and honey. Process to a fairly smooth paste, then transfer to a bowl, and season to taste with salt, pepper, and cayenne. Cover tightly and store in the refrigerator.

Potato Appetizers

4 dozen small new potatoes
1 cup sour cream
1/2 cup chopped chives
1/2 pound cooked, chopped bacon

Cook potatoes with skins on in boiling salted water until done. When cool enough to handle, cut the potatoes in half and scoop out a small cavity with a spoon or melon scoop. Fill the cavity with sour cream and top with chopped chives and bacon.

Marinated Chicken Wings

- 1 large bag of frozen chicken wings
- 2 cup soy sauce
- 6 teaspoons sugar
- ½ cup white wine
- ½ vegetable or corn oil
- 4 cloves of pressed garlic
- 2 tsp ginger

Cut wings at joints and discard pointed tips if you buy whole wings. Mix ingredients for marinade in and pour over wings. Marinate for 16 hours (overnight). Preheat oven to °325. Bake 1 1/2 hours.

Feta Cheese Spread

- 2 blocks of Philadelphia cream cheese
- 2 Feta cheese (best with the flavored tomato basil feta)
- 2 cloves of garlic, minced
- ¼ bunch of fresh parsley, chopped
- 2 boxes of Triscuit crackers

Soften cream cheese. Combine ingredients in bowl and mix well. Please bring cheese spread in a small bowl and crackers in box to be plated at event.

Cheddar Cheese Pennies

- 8 oz cheddar
- 1 cup flour
- ½ cup of butter or margarine
- 1 tsp dry mustard

Shred cheese. Process all ingredients in food processor. Roll into 1" balls and place 2" apart on ungreased cookie sheet. Bake at 400 degrees for 12 – 15 min. Serve warm.

Tangy Stuffed Mushrooms

- 16 oz small or medium fresh button mushrooms
- 2 small onions
- ½ cup butter or margarine
- 2 slices of fresh bread, crumbled
- 2 oz of blue cheese, chilled (about 2 1" squares)
- ½ tsp salt
- Fresh parsley for garnish

Wash mushrooms. Remove stems and set aside. Drain caps hollow side down on paper towels. Chop onion and mushroom stems. Sauté in butter/margarine. Combine bread crumbs, cheese with onion mushroom stems and salt. Fill mushroom caps with mixture and place in shallow baking dish. Garnish with chopped parsley. Bake for 10 – 12 min. Serve Hot. **Please bring to WT event prepared, but unbaked so we can serve them fresh out of the oven!**

Crab Cakes

Sauté in butter till translucent and tender:

¼ c chopped yellow bell pepper

½ c diced red onion

¼ c chopped parsley

½ c chopped red pepper

½ c celery diced

Add:

1 T capers drained

¼ t Tabasco

Salt and pepper ½ t each

Sauté together and cool a little.

½ t Worcestershire sauce

1 ½ tsp Old Bay seasoning

In a bowl place ½ pound of well-drained crab meat, check for shells

Put vegetables into crab along with:

½ c bread crumbs

2 eggs, mixed up

½ c mayo

2 tsp Dijon mustard

Chill in fridge for 1 hour till firm. Form into mini crab cakes 2" inches around. Bake on cookie sheet 350 degrees for 30-45 minutes until browned.

Mexican-Spiced Almonds, Peanuts and Pumpkin Seeds

2 ½ cups (9 ounces) sliced almonds

1 1/3 cup (6 ounces) unsalted roasted peanuts

1/2 cup (2 ounces) raw pumpkin seeds

Spice Mix: 2 tablespoons sugar

1/2 tsp. ground cinnamon

1/2 tsp. ground coriander

1/4 tsp garlic powder

2 tsp. kosher salt

1/2 tsp. ground cumin

1/4 tsp cayenne pepper

Glaze: 4 tablespoons water

2 tsp. brown sugar

2 tablespoons unsalted butter

Heat oven to 350 with rack in middle of oven. Line a rimmed baking sheet with parchment paper and spread the almonds on it in an even layer. Toast for 4 minutes, rotate the pan, and add peanuts and pumpkin seeds. Continue to toast until color deepens about 4 minutes longer. Transfer baking sheet with nuts to a wire rack.

Mix together the spice mix ingredients, set aside.

Bring glaze ingredients to a boil in a medium saucepan over medium-high heat, whisking constantly. Stir in the toasted nuts and cook, stirring constantly with a wooden spoon, until the nuts are shiny and almost all the liquid has evaporated, about 1 ½ minutes.

Transfer the glazed nuts to the bowl with the spice mix; toss well to coat. Return the glazed and spiced nuts to the parchment-lined baking sheet to cool. Store in an airtight container for up to 5 days.

Miniature Praline Cheesecakes (Makes 36)
Please double recipe

Crust

Mix 14 graham crackers, 3 T sugar and 1 T cinnamon

Stir in 3 T butter or margarine, melted

Place 1 rounded tsp of mixture into each mini muffin pan lined with papers. Tap down with 1" round object, i.e. pill bottle or bottle stopper.

Filling Toast Pecans at 350 degrees for 8 minutes.

Beat together 2 8 oz packages of softened cream cheese, $\frac{3}{4}$ cup packed brown sugar, 1 $\frac{1}{2}$ Tbsp flour.

Beat in 2 eggs 1 at a time, 1 tsp vanilla, and then stir in $\frac{3}{8}$ cup finely chopped pecans. Fill in muffin pans. Bake at 375 degrees for 15 minutes. Cool. Brush tops with maple syrup and garnish with pecan piece. Refrigerate to chill thoroughly.

Almond Squares (Makes 48)
Please double recipe

Mix together $\frac{1}{2}$ cup sugar, 2 cups flour, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp baking powder, 1 cup brown sugar, packed.

Cut in 1 cup butter or margarine, 1 tsp vanilla, 1 egg yolk (save white)

Pat into ungreased 10 x 15 jelly roll pan. Spread top with reserved egg white. Sprinkle with $\frac{1}{2}$ cup to $\frac{3}{4}$ cup sliced almonds. Mixture of 2 Tbsp sugar and 1 tsp cinnamon.

Bake at 350 degrees for 25 minutes or till light brown. Cool and cut into 1 – 1 $\frac{1}{2}$ inch squares.

Lemon Tartlets (Makes 36)
Please double recipe

Crust 1 package refrigerated pie crust (2 crusts) OR 1 recipe for pie pastry (2 crusts)

Cut pastry dough with 2 " biscuit or cookie cutter. Press into ungreased mini muffin pans

Bake at 400 degrees for 10- 12 minutes. Cool.

Filling Mix in a saucepan:

1 cup sugar	2 T cornstarch
2 T flour	Dash salt

Gradually stir in 1 cup of hot water

Cook and stir till boiling. Reduce heat, cook and stir 2 minutes longer.

Stir small amount of mixture into 2 beaten egg yolks. Return to hot mixture.

Bring to boil and cook 2 minutes, stirring constantly.

Add: 1 T butter or margarine 1 tsp grated lemon peel
Slowly add 2 T lemon juice

Fill tartlets. Garnish with raspberry. Can be chilled if necessary.

Brownie Bites (Makes 49 to 64)
Please double recipe

Line an 8" square pan with aluminum foil and spray with Pam or like product. Preheat oven to 350.

Melt butter in double boiler or microwave 9 oz dark eating chocolate (29 Dove pieces, Hershey's, etc.) and 4 oz butter

Cool till warm to touch

In electric mixer mix for 2 minutes, 2 eggs, 1 cup sugar, and 1 1/2 tsp vanilla.

Add in chocolate mixture.

Sift together 1 1/4 cups flour and 1/8 tsp salt. Add to chocolate mixture. Pour into pan and spread evenly. Bake in center of oven for 20 minutes. Turn pan and bake 10 more minutes. Cool and cut into 1 inch squares.

Caramelized Onion and Fontina Tart

1/2 red onion, thinly sliced

Fontina or Fontiago cheese, shredded (about 1/2 to 3/4 cup)

2 Pillsbury refrigerated pie crusts

Olive oil

Bring pie crust to room temperature and roll out an extra three inches or so on a floured surface. Caramelize onions over low heat in olive oil until soft and brown. Spread fontina cheese and the caramelized onions on the crust, leaving about two inches along the perimeter of the circle. Fold the crust over the cheese and onions. Bake on a heated pizza brick (you don't have to have one but it helps) at 400 degrees until browned and cheese is melted about 25 minutes. Diced sun dried tomatoes in oil are optional with onions and cheese mixture. Please double to make both crusts and bring to WT event whole so we can reheat easily.