

## **MARINATED CHEESE**

1 lb cubed Fontina, Mozzarella or Edam cheese  
2 oz sun-dried tomato (rehydrate)  
2 scallions sliced  
1 oz Traminette Riesling  
1 oz olive oil  
¼ chipotle pepper  
¼ tsp adobo sauce  
Pinch parsley  
6 basil leaves chiffonade  
8 roasted garlic cloves

Mix all ingredients and marinade in a bag that has all air pushed out of it. Let sit 48 hours before serving. *Serves 4*

## **PESTO SHRIMP**

1/2 cup pine nuts  
3-4 oz parmesan cheese  
12 basil leaves  
Salt  
Pepper  
3 oz olive oil  
1 1/2 oz lemon juice

Combine all ingredients in a blender and blend until smooth. Adjust salt and pepper seasoning as desired. Brush over cooked shrimp.

## RASPBERRY REDUCTION VINAIGRETTE

1 oz balsamic vinegar  
1 oz red wine vinegar  
1 tbsp Grey Poupon mustard  
6 oz corn oil  
½ tsp salt  
½ tsp pepper  
2 oz raspberry base (recipe below)  
1 tsp lemon juice  
½ tsp chili powder

Mix all ingredients leaving the corn oil for last. Whisk the corn oil in slowly.  
*Serves 4*

### RASPBERRY BASE

1 cup frozen raspberries  
4 oz Primordial Red Table Wine  
1 ½ tbsp sugar  
1 tsp lemon juice  
Pinch of salt  
Pinch of ginger

Reduce to a thick sauce; Blend well with a blender and strain.

## PROSCIUTTO PRIMAVERA

1 ½ cup heavy cream  
2 cloves chopped garlic  
½ tsp salt  
½ tsp pepper  
2 oz Seyval Wine  
4-6 oz Parmesan cheese  
2 oz butter  
1 oz frozen peas  
2 oz sliced prosciutto  
Handful cooked pasta  
2 strips of diced bacon  
3 asparagus spears (blanched)  
1 oz sun-dried tomato (rehydrate)  
Pinch parsley

Heat bacon and butter in a sauté pan on medium high heat. Remove the bacon from the pan when it is fully cooked. Deglaze with wine; add cream, salt, pepper and garlic. Reduce by half. Lower the heat and add the cheese. When the cheese has melted, add sun-dried tomatoes, peas, asparagus and pasta. Toss to coat and top with prosciutto, bacon and parsley. *Serves 2*

## APPLE NAPOLEON

3 sheets 3"x3" puff pastry, (baked according to directions and sprinkled with sugar)  
2 sliced apples  
4 oz Poet's Rose'  
1 ½ tbsp sugar  
1 tsp lemon juice + lemon zest  
8 mint leaves chiffonade  
2 tbsp diced pineapple  
Pinch of salt  
1 tsp vanilla  
2 oz heavy cream  
¼ tsp ginger  
Slurry to thicken  
Powdered sugar

Add ginger, wine, sugar, apples in a sauce pan. Reduce until  $\frac{3}{4}$  liquid is gone; Add cream, bring to a boil and thicken with slurry. Remove from heat and fold in pineapple, vanilla, salt, mint, lemon and lemon zest. Chill. Spoon the mixture between the sheets of pastry. Sprinkle with powdered sugar. *Serves 1-2*