



FREDERICK WINE TRAIL AUTUMN RECIPES

As the fall leaves tumble, the wine harvest is in, the wheat has been picked, the cool fall is invigorating, vegetables adorn our tables and crisp apples turn into pie. The Frederick Wine trail offers many wine selections to match the bounty of our local produce for the holiday season.

Yield: about 18 cups

- 12 cups seasoned stuffing mix (the kind that is cubed)
- 1 pound sweet sausages
- 1/4 cup of butter (1/2 stick)
- 3 large leeks sliced (white and pale green parts only--about 6 cups)
- 1 pound of tart green apples (peeled and chopped)
- 2 cups chopped celery w/ leaves
- 4 teaspoons poultry seasoning
- 1 cup dried cranberries (about 4 ounces)
- 4 teaspoons chopped fresh rosemary
- 2/3 cup chopped fresh parsley
- 3 large eggs, beaten to blend
- 1 1/3 cups homemade turkey stock or canned low-salt chicken broth



SUGARLOAF MOUNTAIN Vineyard

SAUSAGE, APPLE, AND DRIED CRANBERRY STUFFING

Saute sausages in heavy large skillet over medium-high heat until cooked through, crumbling coarsely with back of spoon, about 10 minutes. Using slotted spoon, transfer sausage to large bowl. Pour off any drippings from skillet. Melt butter in same skillet over medium- high heat. Add leeks apples celery and poultry seasoning to skillet; saute until leeks soften, about 8 mins. Mix in dried cranberries and rosemary. In a large bowl, add mixture to sausage then mix in bread and parsley. Season stuffing to taste with salt and pepper. (can be prepared one day ahead to this point. Cover and refrigerate.) Mix eggs into stuffing. To Bake all Stuffing in Pan Preheat oven to 350 degrees F. Butter 15" x10" x 2" baking dish. Mix 1 and 1/3 cups stock or broth into stuffing. Transfer to prepared dish. Cover with buttered foil and baked until heated through, about 45 minutes. Uncover and bake until top is golden brown, about 15minutes.

We recommend pairing this with our Circe, a bordeaux blend.

www.FrederickWineTrail.com

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- 2 slices each: lemon, orange, peeled fresh ginger
- 1 1/2 cups of sugar
- 1 bay leaf
- 2 cups fresh cranberries
- 4 lb boneless loin of venison (may also use beef loin or pork loin)
- 2 tbs olive oil
- 1 tsp salt
- 1 1/4 tsp freshly ground pepper
- 1/4 tsp finely chopped juniper berries
- 2 cups Frederick Cellars Cabernet Sauvignon
- 2 cups beef stock or canned broth
- 2 tbs cold unsalted butter

ROAST LOIN OF VENISON

In a saucepan, combine lemon, orange, ginger, sugar, and bay leaf with 1 cup of water. Bring to boil, stirring to dissolve the sugar. Reduce heat, boil uncovered until syrupy, 10-15 minutes. Stir in cranberries, remove from heat and let cool. Rub venison with olive oil; mix 3/4 tsp salt, 1 tsp garlic powder, 1 tsp pepper, and 1/2 tsp chopped juniper berries, then press seasonings into meat. Place loin on roasting rack in a roasting pan; place in pre-heated 400 degree oven and roast until rare or medium rare (135 degrees) (about 25-30 minutes). Cover with foil and let rest for 10-15 minutes. Meanwhile remove and discard bay leaf, lemon, orange, and ginger from the cranberries. In a food processor, puree half the cranberries and liquid until smooth. In a sauce pan, boil wine until reduced to 1/2 cup. Add stock or broth and bring to a boil. Add cranberry puree. Reduce heat and simmer uncovered until slightly thickened, about 10 minutes. Remove from heat. Add the remaining whole cranberries and 1/4 tsp each salt, pepper. Add chopped juniper berries. Swirl in cold butter. Slice the venison about 1/4 inch thick. Reheat sauce and stir in any meat juices. Spoon some sauce onto each serving plate, add venison slices, then top with more sauce.

Inspired by fellow Maryland grape grower Dick Penna, who first served us 'Loin of Grapefed Venison'.

We recommend pairing this with our Cabernet Sauvignon.

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BUTTERNUT SQUASH SOUP

- Cut squash in half and de-seed
- Place it in a pan of hot water and micro-wave until tender, depending on size about 40 min.
- Melt a stick of butter in a pan on the stove and sauté a chopped large sweet onion and add squash, 1/2 cup of chicken broth and one bottle of GW.
- Heat and mash the squash. You may wish to blend it with a mixer or blender at this point.
- Add chicken broth if necessary to thin out the soup. Add some cream to taste. Add spice-perhaps a little chopped sage, rosemary or thyme.
- Serve the soup with candied walnuts dredged in pepper and crumbled blue cheese
- Or drop a Maryland fried oyster in center

We recommend pairing this with Gewurztraminer or Pinot Noir.

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- 1 large onion, diced
- 1 medium zucchini, diced
- 4 cloves garlic, minced
- 8 oz mushrooms, sliced (optional)
- 4 tomatoes, in 1/2" pieces, or 1 can tomatoes
- 2 tbs chopped parsley
- 2 tbs fresh basil (or 1 tsp dried)
- 1 tsp Italian seasoning
- 2 tbs capers
- 1/4 cup Teriyaki sauce
- 1/4 cup dry white wine (e.g., Loew Vineyards Seyval Blanc)
- salt, pepper to taste
- 6-8 oz linguine, cooked separately



TERIYAKI ZUCCHINI WITH PASTA

Saute onion in olive oil until golden and beginning to caramelize. Push to side of pan, add zucchini, garlic, salt and pepper, and saute until zucchini is soft. Add tomatoes, seasonings and liquids to pan, let simmer covered. Meanwhile, boil linguine. Combine linguine with zucchini.

Note: this is the vegetarian version. Meat option: while zucchini is cooking, saute chicken breast slices, salt and pepper, and sprinkle with teriyaki sauce. Nestle into the prepared zucchini, and serve with pasta, mashed potatoes or rice.

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- 1 cup all-purpose flour
- 2/3 cup packed brown sugar
- 1/4 cup chopped pecans, toasted
- 1/3 cup butter, melted
- 1/2 tsp ground cinnamon
- 2 1/2 lbs sweet potatoes, peeled and cubed
- 1/2 cup granulated sugar
- 1 1/2 tsp vanilla extract
- 1 large egg white
- 1 5 oz can evaporated skim milk

SWEET POTATO CASSEROLE

1. Preheat oven to 350 degrees.
2. Combine flour, brown sugar, pecans, butter, and cinnamon in a small bowl. Stir to form a streusel and set aside.
3. Place potatoes in a sauce pan with water to cover. Bring to a boil, cover, reduce heat, and simmer until very tender. Drain well, place in a large bowl and mash.
4. Add 1 cup of streusel, granulated sugar, vanilla extract, egg white, and evaporated skim milk to the mashed potatoes.
5. Spoon into a 2 qt casserole coated with cooking spray and top with remaining streusel.
6. Bake at 350 for 45 minutes.

A Thanksgiving Favorite

We recommend pairing this with White Raven or Terrapin White.



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- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/2 cup brown sugar
- 1 cup rolled oats
- 1/2 cup shortening
- 2 1/2 cups sliced apples
- 2 tbsp butter
- 1/2 cup granulated sugar

APPLE OATMEAL BAR

- Sift flour.
- Add salt, baking powder, and brown sugar.
- Sift again.
- Add oats.
- Cut shortening into mixture until it is crumbly.
- Spread 1/2 of mixture in a greased 7 X 9 pan.
- Arrange sliced apples over crumb mixture.
- Dot with butter and sprinkle with sugar.
- Cover with remaining crumbs.
- Bake at 350 for 40 minutes.
- Cut in squares or bars while still warm.

Serve with our warmed Spiced Apple wine.



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