

1. Tonight> Greek salad bites on cucumber slices
2. Pinot Grigio> Creamy cheese, pear and candied walnuts
3. Pinot Noir> mushroom pate on crostini
4. Gewurztraminer> with roasted cauliflower and peanut sauce
5. Nice Red> BLT bites
6. Reserve Malbec> Malbeque sliders on cornbread muffin
7. Semi Dry Riesling> whitefish pate
8. LHR> blue cheese walnut twists
9. Cerise> chocolate truffles

GREEK SALAD BITES

15 min prep, 30 appetizers

Ingredients:

1 C crumbled feta cheese (4ozs)
 1 C sour cream
 1/4 C snipped fresh parsley
 3 garlic cloves, minced
 1/2 t cracked black pepper
 1&1/2 medium cucumbers
 1/4 C pitted Kalamata olive

Directions

-In a small bowl stir and mash together feta cheese, sour cream, parsley, garlic, and pepper. Cover and chill for 2 to 24 hours.
 -Using a sharp knife, trim the ends from cucumbers; discard ends.

Peel cucumber.

-Bias-slice the cucumbers into 1/2-inch-thick slices.

-Spoon or pipe 1-1/2 teaspoons cheese mixture onto each cucumber slice.

-Do not use salt as this will draw the moisture out of the cucumbers.

-Arrange cucumber slices on a serving platter.

-Place a Kalamata olive on each cucumber slice. Serve immediately.

SELECT CHEESES, FRUIT, AND CANDIED WALNUTS

Small pieces of selected local, gourmand cheeses, apples, pears and candied walnuts.

CANDIED WALNUTS

Nonstick vegetable oil spray

1 cup walnuts (about 3 1/2 ounces)

2 tablespoons light corn syrup

1 tablespoon sugar

1/2 teaspoon salt

1/4 teaspoon ground black pepper

Preheat oven to 325°F.

Spray baking sheet with nonstick spray.

Combine walnuts and all remaining ingredients in medium bowl; toss to coat.

Spread nut mixture on prepared baking sheet (some nuts may clump together). Bake until nuts are deep golden and sugar mixture is bubbling, stirring

occasionally to break up clumps, about 15 minutes. Cool completely on baking sheet. (Can be made 3 days ahead. Store in airtight container.)

MUSHROOM PATE ON CROSTINI

Prep: 20 min, Chill 3 hours

3 Tbl. Unsalted butter
 1/2 cup finely chopped shallots

2 t. minced garlic

12 oz chopped button mushrooms

12 oz chopped shitake mushrooms

1/2 cup Pinot Noir

1 1/2 t. fresh thyme

1/2 t. salt

1/4 t black pepper

4 oz softened cream cheese

4 oz softened goat cheese

In a large skillet, melt the butter over med-high heat. Add the shallots and garlic. Cook, stirring, 2-3 minutes. Add mushrooms and cook until wilted. Add the wine, thyme, salt, pepper, and cook 5 min, or until wine is nearly evaporated. Transfer 1/2 the mushroom mixture to food processor. Add cheeses and blend until well combined. Adjust seasoning to taste. Refrigerate blended mixture 3-4 hours. Brush olive oil on sliced

baguette. Toast in oven. Spread chilled mixture on bread and top with remaining cooked mushroom mixture.

ROASTED CAULIFLOWER WITH PEANUT SAUCE

ROASTED

CAULIFLOWER:

Break apart 1 head of cauliflower into bite size pieces, place in a large bowl. Drizzle with 1-2 T olive oil. Bake in a 350° oven 10-20 minutes, turning at least once, until nicely browned. Marinate cauliflower in peanut sauce until ready to serve. Plate cauliflower and drizzle with peanut sauce before serving.

PEANUT SAUCE

Combine in a blender:

8 Garlic cloves

1/2 inch ginger, grated

1 t. hot chili paste

1/2 C. natural peanut butter

1/4 C. tamari

3 1/2 T. Sugar

3 1/2 T Worcestershire

3 T. roasted sesame oil

5 T. vegetable or chicken broth

Whir in a blender until yummy! Gets better as flavors meld.

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MALBEQUE SLIDERS ON CORNBREAD MUFFIN

Our 'secret recipe' for cornbread muffins: Jiffy corn muffin mix! A Michigan company! Follow the standard recipe, but use small tart size tins for muffins. Reduce cooking time to ~8 minutes, depending upon your oven.



Slider recipe:
 1/2 cup water
 1/2 cup Chateau Chantal Malbeque BBQ sauce
 1 cup TVP (textured vegetable protein- found at many health food

stores)
 1 cup shredded cheddar cheese

Combine water and Malbeque in a saucepan, bring to a boil. Once boiling stir in the TVP, then cover and remove from heat. Allow mixture to rest approximately 5 minutes until liquid is absorbed. While mixture is still warm stir in 1c. shredded cheese. Cut mini muffins in half, top with one heaping teaspoon of mixture, garnish with a dollop of malbeque sauce. Serve warm or at room temperature.



BLT BITES
 PREP TIME 20 Min.
 INGREDIENTS
 24-30 cherry tomatoes
 1 lb bacon, cooked and crumbled
 1/2 cup mayonnaise or salad dressing
 1/3 cup chopped green onion
 3 tablespoons grated parmesan cheese
 2 tablespoons snipped fresh parsley
 DIRECTIONS
 Cut tops off tomatoes
 Use a small metal spoon to scoop out pulp and discard
 Invert tomatoes on paper towels to drain
 Combine remaining

ingredients
 Spoon mixture into tomatoes
 Refrigerate several hours
 Watch them disappear!

WHITE FISH PATÉ ON CROSTINI WITH CAPERS

Use either plain baguette slices, or rub with olive oil and toast on the grill or under the broiler. Top with Whitefish Paté (we buy ours at BURRITTS market on Front St in Traverse City! Ask for directions if you'd like to purchase some to enjoy at home!) and just a few capers. Serve immediately to prevent soggy bread.

BLUE CHEESE WALNUT TWISTS

1 - 15# package puff pastry, thawed
 7 1/2 C Blue cheese crumbles
 5 C Ground walnuts
 5 T Coarsely ground black pepper
 Preheat convection oven to 375°.
 On a greased, floured surface, roll out puff pastry to a 10 x 20 inch rectangle. Sprinkle walnuts, cheese and pepper evenly over one half of the long side of the pastry. Fold the other half of the pastry over the top of the filling to form a 10 x 10 inch rectangle. Turn pastry sideways again and roll

out to a 10 x 20 inch triangle. Place dough on a baking sheet and let dough rest in a refrigerator 1/2 hour. This relaxes the dough so the sticks don't untwist in the oven. Cut each pastry into about eighty 1/2 inch by 5 inch long squares. Gently twist each and place on a nonstick baking sheet, pressing down the ends. Bake for 20 – 30 minutes or until twists are golden brown and cooked through. YIELD: About 400 twists

CERISE TRUFFLES WITH CERISE

Pour Cerise into small glasses, open some Cerise Truffles and have a great time! Cerise Truffles are created especially for Chateau Chantal by Mimi Wheeler at Grocers Daughter Chocolates in Empire Michigan. We have Cerise truffles for sale in our tasting room, or Mimi sells chocolates from her store in Empire.

