



Chocolate Lover's Weekend

Chocolate Bluebird Paté

- 1 pound semi-sweet chocolate, chopped
- ¾ cup Best Vineyards Bluebird wine
- ¼ cup heavy whipping cream



Combine chocolate, wine and cream in top of double boiler and melt over simmering water. Stir constantly until mixture is smooth. Do not allow chocolate to get too warm. Remove from heat and whisk well. Pour into a 8x4" loaf pan lined with wax paper and chill overnight. Before serving, unmold and slice with a knife dipped in hot water.

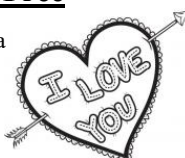
Hazelnut Crackers – Gluten Free

- 1 cup hazelnut flour
- 1 cup gluten free flour blend**
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 tablespoons shortening
- ½ cup milk
- 2 tablespoons melted butter

Preheat oven to 400° F. Whisk together flours, baking powder and salt. Cut in shortening until mixture is coarse. With a fork, stir in enough milk to make a soft dough. Roll into a ball and divide in half. On a floured surface, roll out half of dough into a 10x14" rectangle. With knife or cookie cutter, cut to desired shape. Repeat with remaining dough. Brush 2 baking sheets with melted butter and arrange crackers close together on the sheets. Bake for 8 to 10 minutes or until golden in color. Cool on wire rack. Store in airtight container for up to 4 days (or 3 months in freezer).

Chocolate Shortbread Bites-Gluten Free

- 1 cup gluten free flour blend**
- 1/3 cup Dutch cocoa
- ¼ teaspoon salt
- ½ cup butter
- 1 cup confectioner's sugar
- 1 teaspoon vanilla
- 1/3 cup cornstarch
- 1 egg



Preheat oven to 350° F. Line a baking sheet with parchment paper. Mix all of the ingredients in a small bowl until a cohesive dough forms. Scoop 1" balls of dough onto the prepared baking sheet; a teaspoon cookie scoop works well here. Arrange the balls of dough about 1 1/2" to 2" apart. Use a fork to flatten each cookie to about 1/4" thick, making a crosshatch design. Bake the cookies for 8 to 10 minutes. Remove the cookies from the oven and cool them on the pan for 10 minutes. Transfer them to a rack to cool completely before serving.

Cherry Kiss Cookies

- 1 cup butter, softened
- 1 cup confectioners' sugar
- 2 teaspoons maraschino cherry juice
- 1/2 teaspoon salt
- 1/2 cup chopped maraschino cherries
- 2-1/4 cups all-purpose flour
- 6 drops red food coloring, optional
- 1/2 teaspoon almond extract
- 54 milk chocolate kisses, unwrapped

Preheat oven to 350°. In a large bowl, beat butter, confectioners' sugar and salt until blended. Beat in cherry juice, extract and, if desired, food coloring. Gradually beat in flour. Stir in cherries. Shape dough into 1-in. balls. Place 1 in. apart on greased baking sheets. Bake 8-10 minutes or until bottoms are a light brown. Immediately press a chocolate kiss into center of each cookie (cookie will crack around edges). Cool on pans 2 minutes. Remove to wire racks to cool.

Lemon Angel Cake Bars

- 1 pkg angel food cake mix
- 1 can lemon pie filling (about 2 cups)
- 1 cup unsweetened coconut (*finely shredded*)

Preheat oven to 350°. In a large bowl, mix cake mix, pie filling and coconut until blended; spread into a greased 15x10x1-in. baking pan. Bake 20-25 minutes or until toothpick inserted in center comes out clean. Cool in pan on a wire rack.

FROSTING:

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup butter, softened
- 2-1/2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 3 teaspoons grated lemon zest

In a large bowl, beat cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spread over cooled bars; sprinkle with lemon zest. Refrigerate at least 4 hours. Cut into bars or triangles.

The Simplest White Chocolate Fudge

- 4 oz. butter
- 14 oz. sugar
- 6 oz. full-fat sour cream
- 1/2 tsp. salt
- 12 oz. white chocolate chips
- 7 oz. marshmallow cream
- 1 tsp. vanilla extract



Line a 9x9" pan with aluminum foil and spray with nonstick cooking spray. Place the cubed butter in a saucepan over low heat, stirring occasionally until nearly melted. Add the sour cream, sugar, and salt, and raise the heat to medium. Stir until the sugar melts. Continue to cook the fudge, stirring frequently, until it comes to a boil. Insert a candy thermometer and cook the fudge, stirring frequently, until it reads 235° F/113° C on the candy thermometer. Once it reaches 235° F, remove the pan from the heat and add the white chocolate chips and the marshmallow cream. Stir vigorously until they melt into the fudge. Add the vanilla and stir well. Pour the fudge into the prepared pan. Allow it to set at room temperature for 3 to 4 hours, or in the refrigerator for 1 to 2 hours. Serve and enjoy!

Quick & Easy Gumdrops

- 3 envelopes unflavored gelatin
- 1-1/2 cups sugar
- 1/2 cup plus 3/4 cup water, divided
- Red food coloring
- 1/4 to 1/2 teaspoon raspberry extract
- Additional sugar

In a small bowl, sprinkle gelatin over 1/2 cup water; let stand 5 minutes. In a small saucepan, bring sugar and remaining water to a boil over medium heat, stirring constantly. Add gelatin; reduce heat. Simmer 5 minutes, stirring frequently. Remove from heat; stir in extract and food coloring as desired. Pour into a greased 8-in. square pan. Refrigerate, covered, 3 hours or until firm. Loosen edges of candy from pan with a knife; turn onto a sugared work surface. Cut into 1-in squares; roll in sugar. Let stand, uncovered, at room temperature until all sides are dry, turning every hour, 3-4 hours. Store between layers of waxed paper in an airtight container in the refrigerator.

Buttery Coconut Bars

- 2 cups all-purpose flour
- 1 cup packed brown sugar
- 1/2 teaspoon salt
- 1 cup butter, melted

FILLING:

- 3 large eggs, room temperature
- 1/2 teaspoon salt
- 1/2 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/4 cup butter, melted
- 3 teaspoons vanilla extract
- 1 can (14 ounces) sweetened condensed milk
- 4 cups sweetened shredded coconut, divided

Preheat oven to 350°. Line a 13x9-in. baking pan with parchment, letting ends extend up sides. In a large bowl, mix flour, brown sugar and salt; stir in 1 cup melted butter. Press onto bottom of prepared pan. Bake until light brown, 12-15 minutes. Cool 10 minutes on a wire rack. Reduce oven setting to 325°. For filling, whisk the first 7 filling ingredients until blended; stir in 3 cups coconut. Pour over crust and sprinkle with remaining coconut. Bake until light golden brown, 25-30 minutes. Cool in pan on a wire rack. Lifting with parchment, remove from pan. Cut into bars.



Gluten Free Flour Blend**

6 cups almond meal/flour	6 cups oat flour
5 cups white rice flour	5 cups brown rice flour
5 cups potato starch	5 cups soy flour
1 ½ cups sorghum flour	2 cups xanthan gum

Carefully blend all 8 ingredients together in a large bowl. Substitute in your favorite recipes for All Purpose Flour for a delicious, healthy, gluten free alternative.

Chocolate Chess Bars with Shortbread Crust

SHORTBREAD CRUST:

1/2 cup unsalted butter, very soft	1 cup all-purpose flour
1 tablespoon cornstarch	1/3 cup confectioners' sugar
1 teaspoon vanilla extract	

Preheat oven to 350F. Combine all ingredients in a large bowl, cutting in the butter with a pastry cutter until a crumbly mixture forms. Line an 8-in. square baking pan with aluminum foil and spray with cooking spray. Turn crumbly mixture out into lined pan and pack the crumbs into a smooth crust layer. Pierce crust with a fork in a dozen places so steam can escape while it bakes. Bake for 12 to 13 minutes, or until crust has just barely set.

FILLING:

2 large eggs, room temperature	1 cup packed brown sugar
1/2 cup sugar	2 tablespoons milk
1 tablespoon all-purpose flour	1 teaspoon vanilla extract
1-1/2 ounces unsweetened chocolate, melted and cooled	
1/2 cup butter, melted	

Reduce oven setting to 325°. In a large bowl, whisk eggs, sugars, melted chocolate, milk, flour and vanilla. Gradually whisk in butter. Pour onto crust. Bake at 325° until a knife inserted in the center comes out clean, 35-40 minutes. Cool on a wire rack. Refrigerate, covered, until chilled.

Buttermilk Chocolate Cupcakes

1/2 cup butter, softened	1-1/2 cups sugar
2 large eggs	1 teaspoon vanilla extract
1-1/2 cups all-purpose flour	1/2 cup baking cocoa
1 teaspoon baking soda	1/4 teaspoon salt
1/2 cup buttermilk	1/2 cup water

Preheat oven to 375°. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, baking soda and salt. Combine buttermilk and water. Add dry ingredients to creamed mixture alternately with buttermilk and water, beating well after each addition. Fill paper-lined muffin cups two-thirds full. Bake 15-20 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely.

FROSTING:

1/2 cup butter, softened	3-3/4 cups confectioners' sugar
2 tablespoons evaporated milk	1 teaspoon vanilla extract
1/4 teaspoon salt	
2 ounces unsweetened chocolate, melted	
Chocolate sprinkles (optional)	

In a small bowl, beat butter and confectioners' sugar until smooth. Beat in melted chocolate, milk, vanilla and salt. Frost cooled cupcakes; garnish with chocolate sprinkles, if desired.



Happy
Valentine's
Day



2020 Festival & Event Schedule

Date	Festival/Event	Where/Location
Feb 22	Corks, Cocktails & Trivia	Patoka Lake Event Center
Feb 29 & Mar 1	Sugarbush Maple Syrup Festival	Salem, IN
Mar 7 & 8	Sugarbush Maple Syrup Festival	Salem, IN
Mar 7	D'vine Winter Wine & Beer Festival	Columbus, IN
Mar 21	Artisan Trail	At Best Vineyards Winery
Apr 11	Spring Wine Walk	Corydon, IN
Apr 18	Garden Gate Wine & Jazz Festival	Huntingburg, IN
Apr 25-26	Corydon Extravaganza	Corydon, IN
May 16	Art at the Old Capital	Downtown Corydon, IN
May 23	Southern Indiana Uncorked	Corydon, IN
Jun 6	Vintage Indiana	Indianapolis, IN
Jun 13-14	Art on the Parrish Green	New Albany, IN
Jul 18	The Art of Wine	Carmel, IN
Jul 24	Patoka Lake Sunset Wine Cruise 7:30-9:30p	Pakota, IN
TBD	Uncork the Uplands	TBD
Aug 1	Strassenfest Wine Fair	Jasper Riverwalk
Aug 8	Schweizer Fest	Tell City, IN
Aug 28-30	Swiss Wine Festival	Vevay, IN
Sep 5	Anderson Woods Tasters Fest	Jasper Riverwalk
Sep 19	Kenny Kent Wine & Jazz Festival	Evansville, IN
 <p>Oct 3th & 4th Southern Indiana Bacon & Blues Festival at the South Harrison Park</p> 		
Oct 8 thru 11 Harvest Homecoming -under the Pavillion at Bank & Market		
Oct 18	Patoka Lake Fall Foliage Wine Cruise 2-4p	Pakota, IN
Nov 7	Wine- A-Ree	Columbus, IN
Nov 14	K of C Taste of the Vine	Scottsburg, IN
Nov 28	Artisan Trail Marketplace	First State Off. Bldg Corydon, IN
Nov 28	Light Up Corydon	Corydon, IN
Dec 5	Indiana Uplands Holiday Marketplace	Nashville, IN
Dec 12	Winter Wine Walk	Corydon, IN