



Candied Orange Peel

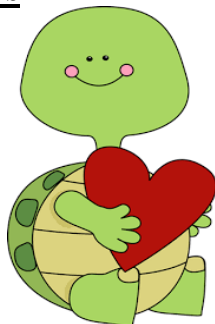
6 thick-skinned Valencia or Navel Oranges
4 ½ cups Sugar, plus extra for rolling
1 ½ cups Water

Score oranges into quarters, cutting down only into the peel (not the fruit). Peel the skin and pith into large pieces reserving the orange for another recipe. Cut the peel into ¼" wide strips. Put the orange peels in a large saucepan with cold water to cover & bring to a boil. Pour off water. Repeat a second time. Drain peels and set aside.

Whisk the sugar with 1½ cups of water. Bring to a simmer and cook for 8 to 9 minutes (230 to 234°F on candy thermometer). Add the hot peels and simmer, gently reducing heat to retain a simmer. Cook until the peels get translucent, about 45 minutes. Resist the urge to stir the peels or you may introduce sugar crystals into the syrup. If necessary, swirl the pan to move the peels around. Drain the peels. Save the syrup for iced teas. Roll the peels in sugar and dry on a rack for 4 to 5 hours. (Or skip rolling in sugar and dry peels on a rack. Once dry, dip in your favorite chocolate.) Store in an airtight container. Yields about 2 cups of peels.

Chocolate Snowballs

1 cup butter, softened (may substitute butter Crisco)
½ cup sugar
1 tsp vanilla extract
1 cup potato starch (or arrowroot starch)
1 cup cornstarch
1/3 cup cocoa powder
1 tsp xanthan gum
1/4 tsp salt
3/4 cup chopped walnuts or pecans (optional)
Confectioners' sugar (powdered sugar)



In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in vanilla. Combine the potato starch, cornstarch, xanthan gum, cocoa and salt. Gradually add to creamed mixture and mix well. Stir in walnuts, if desired. Cover and refrigerate for 1 hour or until dough is easy to handle.

Shape into 1-in. balls; place 2 in. apart on ungreased baking sheets. (Or use small ice cream scoop.) Bake at 400° for 9-11 minutes or until set. Cool on pans for 2 minutes before removing to wire racks. Roll warm cookies in confectioners' sugar. Cool completely on wire racks. Reroll in confectioners' sugar.

White Chocolate Crunch Bars

18 oz white chocolate, coarsely chopped
2 cups Rice Krispies or Crisp Rice Cereal

Line an 8x8-inch square baking pan with foil or parchment paper. Set aside. Add the white chocolate to a microwave-safe bowl, and heat in 30 second intervals, stirring after each one, until melted and smooth. Add the Rice Krispies, and fold in until completely coated in chocolate. Pour into the prepared pan and spread out evenly. Refrigerate for 1 - 2 hours until set. Slice into bars and serve.

Buttery Coconut Bars

SHORTBREAD CRUST:

2 cups all-purpose flour
1/2 tsp salt

1 cup packed brown sugar
1 cup butter, melted

FILLING:

3 large eggs, room temperature
1/2 cup all-purpose flour
1/4 cup butter, melted
1 can (14 ounces) sweetened condensed milk
4 cups sweetened shredded coconut, divided

1/2 tsp salt
1/4 cup packed brown sugar
3 tsp vanilla extract

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 seven 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.

Brownie Batter Hummus

1 – 15 oz. can Chickpeas (or Garbanzo beans)
½ tsp Baking Soda
¼ cup tahini
1/3 cup agave syrup
1/3 cup cocoa powder (Dutch process or dark chocolate)
1 tsp Vanilla extract
¼ tsp salt



Place the chickpeas/garbanzo beans in a medium saucepan and add the baking soda. Cover the chickpeas by several inches of water and bring to a boil over high heat. Continue to boil for 20 minutes or until the chickpeas look bloated, their skins are falling off and they are very soft. Drain the chickpea liquid into a glass-measuring cup and reserve for later. Rinse the chickpeas themselves under cool running water for about 30 seconds.

In the bowl of a food processor, add the cooled chickpeas, tahini, agave syrup, cocoa powder, vanilla, kosher salt, and 2 tablespoons water (or the water from the chickpeas, called aquafaba). Puree for 30 seconds then scrape down the bowl. Taste; if necessary, add a bit more syrup to your liking. Add additional 1 to 2 tablespoons water and puree again to come to a creamy consistency. May be stored refrigerated for 7 to 10 days. Serve with pretzels, pineapple, green apple slices, and strawberries.



Potato Chip Clusters

9 ounces white baking chocolate, chopped
2 cups coarsely crushed ridged potato chips
1/2 cup chopped pecans, toasted

In a large microwave-safe bowl, melt white chocolate. Stir in potato chips and pecans. Drop by tablespoon onto baking sheets lined with waxed paper. Refrigerate until set.

No-Bake Vegan Cheesecake

2 cups vegan cream cheese (2 – 8 oz. containers)
2/3 cup vegan sugar
¼ cup lemon juice

½ cup refined coconut oil (melted)
1 tsp vanilla

*** Allow cream cheese to warm up to room temperature before blending (or put in the microwave for about 20 seconds). This will ensure the coconut oil doesn't cool too fast.

Place the cream cheese, melted oil and sugar in mixing bowl and blend until mixed. Add the lemon juice and blend again. Pour into a graham cracker crust (or a gluten free crust.) Chill for at least 4 hours to set. Top with fresh berries or your favorite fruit pie filling.

Chocolate Decadence Cookies

½ cup butter, softened (may substitute butter Crisco)
 ¾ cup granulated sugar ½ tsp baking soda
 ¼ cup unsweetened cocoa powder 1/8 tsp salt
 ¼ cup packed dark brown sugar 1 egg
 1/8 tsp ground black pepper 2 tsp vanilla
 1 1/3 cups all-purpose flour (or Bob's Red Mill 1:1 Gluten Free Baking Flour)

In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, cocoa powder, brown sugar, baking soda, salt and pepper. Mix until just combined. Add egg and vanilla and beat until combined. Gradually stir in flour. Divide dough in half. Shape each into a 8" long roll. Wrap each roll in plastic wrap or waxed paper. Chill about 1 hour or freeze about 30 minutes, until dough is firm enough to slice. Preheat oven to 350 degrees F. Cut rolls to ¼" slices. Place slices 2 inches apart on an ungreased cookie sheet. Bake about 8 minutes or until edges are firm. Cool on cookie sheet for 1 minute. Transfer to wire rack to cool.

Orange Scones



1 ½ cup all -purpose flour ½ cup granulated sugar
 ¼ tsp salt 2 tsp baking powder
 6 Tbsp unsalted butter, cubed, softened 1 large egg
 ¼ cup plain Greek yogurt ¼ cup orange juice
 ½ tsp orange extract 1 tsp orange zest

Preheat oven to 350 degrees. Combine flour, sugar, salt and baking powder in a large mixing bowl. Add in butter. Use a pastry cutter to cut butter into flour mixture until it resembles coarse crumbs. Add in egg, yogurt, orange juice, orange extract and orange zest. Combine completely.

Line a baking sheet with parchment paper. Turn dough out and shape into a 9"x7" rectangle with your hands. Sprinkle lightly with flour to keep dough from sticking to hands. Using a large knife or pizza cutter, slice the dough in half. Then cut each half into 3 smaller rectangles. Cut each of the 6 rectangle in to 2 equal triangles. (Do not separate on the baking sheet.) Bake for 25 minutes. Remove from oven and cut your triangles carefully. Separate slightly and return to oven for an additional 10-15 minutes. Remove and cool completely before glazing.

For the glaze, whisk together 1 cup powdered sugar, 2 Tbls orange juice and 1 tsp orange zest. Spoon or brush over the cooled scone and allow to set about 15 minutes. Store in airtight container for up to 4 days.

Chocolate Chess Bars with Shortbread Crust

SHORTBREAD CRUST:

1/2 cup unsalted butter, very soft 1 cup all-purpose flour
 1 Tbls cornstarch 1/3 cup confectioners' sugar
 1 tsp 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 Tbls milk
 1 Tbls all-purpose flour 1 tsp 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.



2022 Festival Schedule

Date	Festival/Event	Where/Location
Feb 12 & 13	IUWT Chocolate Lovers Weekend	all IUWT wineries
Feb 26 & 27	LM Sargarbush Maple Syrup Festival	Salem, IN
Mar 5 & 6	LM Sargarbush Maple Syrup Festival	Salem, IN
Mar 12	When Irish Wines are Smiling	Ireland, IN
Apr 9	Downtown Spring Wine Walk	Corydon, IN
Apr 23 & 24	Corydon Spring Extravaganza	Corydon, IN
Apr 30	Garden Gate Festival	Market St. Park, Huntingburg, IN
May 14	D'vine Wine Festival	Columbus, IN
May 21	Soak Up the Suds	Salem, IN
May 28	Southern Indiana Uncorked	Corydon, IN
Jun 4	Vintage Indiana	Indianapolis, IN
Jun 24	Patoka Lake Sunset Wine Cruise 7-9pm	Pakota, IN
Jun 25	Women's Weekend - Cave Country Canoes	Milltown, IN
July (tbd)	4th of July Celebration	Elizabeth, IN
TBD	The Art of Wine - maybe in the Fall	Carmel, IN
TBD	Uncork the Uplands	Location TBD
Aug 6	Strassenfest Wine Fair	Jasper Riverwalk, Jasper, IN
Aug 13	Schweizer Fest	Tell City, IN
Aug 26-28	Swiss Wine Festival	Vevay, IN
TBD	Anderson Woods Tasters Fest	Jasper Riverwalk
Oct 6 thru 9 New Albany, IN Harvest Homecoming		
under the Pavillion at Bank & Market		
TBD	EVFD Hog Wild Fundraiser	Elizabeth, IN
Oct 22 & 23	Corydon Fall Extravaganza	Corydon, IN
Oct 25	Voice & Vino at the Casino	Elizabeth, IN
Nov 5	Wine- A-Ree	Columbus, IN
Nov 12	K of C Taste of the Vine	Scottsburg, IN
Nov 26	Corydon Holiday Extravaganza	Corydon, IN
Dec 3	Indiana Uplands Marketplace	Nashville, IN
Dec 10	Winter Wine Walk	Corydon, IN

Corydon Farmers Market Corydon, IN

Every Friday 4-7pm beginning April 29th thru Oct. 28th

(except June 3rd, August 26th & October 7th)



New Albany Farmers Market New Albany, IN

Every Saturday 8a - 12 noon beginning May 14 thru Oct. 29th

(except August 27th & October 8th)