

RECIPES WITH CINNAMON WINE

LA VIDA LOCA HOT SPICED CIDER

8 cups apple cider
¼ cup packed brown sugar
1 cup La Vida Loca cinnamon wine
1 tsp. whole allspice
1 tsp. whole cloves

Tony Putz

POACHED APPLES AND BRIE TOPPED WITH LA VIDA LOCA CINNAMON WINE

2 Granny Smith apples
12 oz **La Vida Loca Cinnamon Wine**
8 oz of brie cheese, skin removed
3 oz corn starch and cold water slurry

Peel apples slice in half and core out the core. Place apples into heavy sauce pan with cinnamon wine. Bring apples to a boil in the wine, turn off heat. Allow apples to cool in liquid. Save liquid for sauce. Once cooled, place 2 oz scoops of brie into center of apple. Place in baking dish. Bake at 300 degrees until brie is bubbling. While apples are baking, bring cinnamon wine to boil, Stir in cornstarch slurry and bring to a boil. Bring apples out of the oven, put on plate, top with cinnamon sauce, and garnish with your choice of raisins, golden raisins, or cookie crumbs.

Chef Cody James, Manhattan Catering

RECIPES WITH JALAPENO WINE

WINE GLAZED SALMON

4 6 oz Salmon Fillets
1 cup **Jalapeno Wine**
1 Tbsp Cornstarch
1 tsp Dill
1 tsp Lemon Pepper

Put Wine (reserve ¼ cup) and spices in a small saucepan and over medium heat reduce by ½. Mix cornstarch in reserved wine until completely blended. Over high heat stir into wine and spices and stir until thickened. Over coals or gas grill cook salmon basting often with wine mix.

DO NOT OVERCOOK

CHICKEN ENCHILADAS

1 cup chopped onion
½ cup La Vida Loca **Jalapeno wine**
2 T vegetable oil
2 cups Colby cheese (shredded)
8 oz sour cream
1/8 tsp ground cumin
10 flour tortillas
1/3 cup chopped green pepper
4-6 boneless split chicken breasts
1 can cream of chicken soup
1 tsp coriander
4 oz can chopped green chilies

Cook 4 – 5 boneless split chicken breasts. Chop up chicken, sprinkle with black pepper, and add ¼ cup Jalapeno wine. Marinate overnight.

Heat up chicken in a pan to boil out the extra wine. In a separate pan cook onion & pepper in oil for 5 minutes. Add chicken, half of the cheese and green chilies.

Sauce – In saucepan heat up soup, sour cream, cumin & coriander.

Mix half of the sauce into the chicken mixture. Spoon chicken mixture into tortillas. Roll up and place in 9 x 12 cake pan. Pour remaining sauce over tortillas and sprinkle with cheese.

Bake 25 – 30 minutes at 350.

Kathy Disney

JALAPENO MIMOSA

Mix equal parts **Jalapeno** and Orange Juice

Chill and enjoy
Tom White

SHRIMP n' GRITS – VIDA LOCA STYLE

1 tbsp olive oil
1 tbsp butter
2 cloves garlic, finely chopped
1 pound large shrimp, peeled
1/2 cup Jalapeno wine

In a large sauté pan over medium heat, heat the olive oil and butter. Add the garlic and sauté until it begins to soften. Add shrimp and sauté for 1 minute. Add wine and simmer until the shrimp is cooked. Whisk in the pepper jelly and season with salt and pepper. Serve over cheese grits

WHITE CHEESE GRITS

2 ¾ cups water
¼ cup jalapeno wine
1 cup yellow grits
1 tbsp salt
1 cup shredded white cheddar cheese

Heat water and wine to a boil and gradually stir in grits. Add salt and reduce heat to low. Cook stirring constantly until tender about 10 minutes. Grits should be thick and not runny. Stir in cheese and serve warm

Sans Souci' Personal Chef Service

KATHERYN'S HOT WINGS

2 lbs Chicken Wings
1 Jar cranberry salsa
1 Jar Regular Salsa
2 cups **La Vida Loca Jalapeno Wine**

Add all ingredients to a frying pan and cook till chicken is fully cooked.

Katheryn's Catering, Indianola, IA

Fresh Lake Trout and Salmon Mousse Roll Served with

La Vida Loca Jalapeno Wine Beurre blanc
To Serve 4

4 6 oz skinless fresh lake trout filets
12 oz fresh salmon without skin
3 shallots, minced
4-6 oz unseasoned bread crumbs
2 egg yolks
4 Tbsp melted butter
Salt and fresh ground pepper to taste

To Make Mousse:

Grind salmon till smooth in food processor, add minced shallots, and continue to pulse, add egg yolks, continue to pulse, add 3 oz of cream, continue to pulse and slowly incorporate cream. Add 4 oz bread crumbs, continue to pulse, if mixture is not thick enough, add the rest of the bread crumbs, salt and fresh ground pepper to taste. Place this mixture in a pastry bag with a tip.

Lake Trout preparation:

(Preheat oven to 350 degrees. Using a 6 oz fresh lake trout filet, pipe or spoon salmon mousse into center of trout filet skin side up. Roll filet tightly together but don't disperse the mousse. (Put rolled trout filet open end down into baking dish. Drizzle with melted butter and bake at 350 degrees for approximately 5 minutes,

then turn oven down to 300 degrees and bake till mousse is firm to touch, approximately 15 minutes.

Chef Cody James, Manhattan Catering

BEURRE BLANK

(Butter Sauce)

16 oz **La Vida Loca Jalapeno Wine**
8 oz butter, softened
4 oz heavy whipping cream
2 Tbsp lemon juice
Pinch of parsley and basil;
Salt and ground pepper to taste

Place wine in a heavy sauce pan and reduce to 4 oz, add cream and reduce this to 4 oz now add the lemon juice and remove from heat. Add the cubed butter and whisk till smooth. Add salt and pepper to taste. Keep warm till serving. Drizzle over fresh fish, pasta, or couscous

Chef Cody James, Manhattan Catering

RECIPES WITH AUTUMN HARVEST WINE

APRICOT AND WHITE CHEDDAR PANINI

1 tbsp apricot jam
2 slices sourdough bread
2 ounces sliced white cheddar
1 tbsp butter

Spread the jam over 1 side of the sliced bread. Add the cheese and top with a second slice of bread. Spread ½ tbsp butter on each side of the sandwich. Heat skillet over medium heat until the cheese melts, 2 minutes per side. Makes one sandwich.

Serve with La Vida Loca **Autumn Harvest Wine**
Sans Souci' Personal Chef Service

AUTUMN HARVEST COLADA'S

1 cup Pina Colada mix
½ cup Strawberry mix
3 cups **Autumn Harvest wine**
Ice to top – blend and mix
Jennifer Mace

RECIPES WITH LA VIDA LOCA RED WINE

SANGRIA

1 Bottle La Vida Loca Red
Juice from 2 oranges
4 peaches, cut into small pieces
5 spoons sugar
2 pieces of lemon skin

Put the wine into a jug, add the sugar, and stir until dissolved. Squeeze the oranges and add the juice to the jug. Save a slice of orange skin to decorate.

Wash peaches, peel them and cut into small quarters. Add them to the jug. You can use any in-season fruit.

Put the jug into the refrigerator. Sangria should always be served chilled. If you want to increase the alcohol content, add a small amount of cognac or rum.

TONY'S LA VIDA LOCA SANGRIA

Divvy out the proportions like this:

¼ La Vida Loca Wine
½ Orange Juice
¼ Lemonade

Mix chill and serve.