

Wine Tastings on the Terrace Recipes

Provided by:

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Master Food Volunteer
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**These recipes were prepared by the
Johnson County K-State Research and Extension
Master Food Volunteer Program**

Questions about food, nutrition, or health?

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Note: Nutrition information is provided for educational purposes only and was conducted using nutrient analysis software. Please be advised that food indicated as gluten free has no gluten ingredients and prepare using precautions to prevent gluten cross-contamination but cannot be certified as gluten free.

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Antipasto Skewers

Yield: 60 skewers

Ingredients

12 ounces Three cheese tortellini pasta
Hard salami (enough to cut 60 small triangles)
32 ounce Mozzarella marinated mini-balls
12 ounce jar Roasted red peppers
16 ounce jar Peperoncini
60 Pimento stuffed queen olives
2 16 ounce cans artichoke hearts, drained and quartered
1 cup Italian dressing

Directions

1. Cook tortellini the night before according to package directions.
2. Pour 1/2 cup of Italian dressing over drained, hot tortellini. Refrigerate in an airtight container.
3. Line up all ingredients in the order you want to load the skewers.
4. Assemble skewers and refrigerate in an airtight container.
5. Drizzle skewers with olive oil before serving.

Source: ladybehindthecurtain.com Recipe adapted from Lickety-Split Meals by Zonya Foco

Savory Parmesan Shortbread Rounds

Yield: 44 rounds

Ingredients

1 cup butter, softened
1/4 cup sugar
2 cups all purpose flour
1 cup freshly grated Parmesan cheese
Tomato Rosemary Onion Jam
2 Tablespoons butter
1 cup white onion, chopped
1/3 cup brown sugar, firmly packed
1 (14.5 ounce) can petite diced tomatoes, drained
1 teaspoon chopped fresh rosemary

Directions

1. Heat oven to 350 degrees F. Line baking sheets with parchment paper and set aside.
2. Combine butter and sugar in a bowl, and beat at medium speed, scraping the bowl often, until creamy.
3. Add flour and Parmesan, and beat at low speed until well mixed. Mixture may be crumbly. Knead dough slightly, just until it comes together.
4. Shape dough into 1 inch balls. Place 2 inches apart onto prepared baking sheets. Make an indentation in the center of each ball with thumb or back of a spoon. Edges may crack slightly.
5. Bake 9-11 minutes or until lightly brown around the edges. Transfer to a cooling rack and cool completely.
6. Fill each indentation with 1 teaspoon of desired jam. Serve immediately.
7. Tomato Rosemary Onion Jam
8. Melt butter in 2 quart saucepan over medium heat. Add onion, and cook 3-5 minutes until slightly softened.
9. Add brown sugar, drained tomatoes and 1/2 teaspoon rosemary. Cook, stirring occasionally, 15-20 minutes or until almost all liquid is evaporated and jam is slightly thickened.
10. Stir in remaining rosemary.

Source: [land of lakes.com](http://landoflakes.com)

Gazpacho

Yield: 15 cups

Ingredients

2 English cucumbers, halved and seeded, but not peeled
3 red bell peppers, cored and seeded
8 plum tomatoes
1-1/2 cup red onions
6 garlic cloves, minced
46 ounces tomato juice (6 cups)
1/2 cup white wine vinegar
1/2 cup good olive oil
1 Tablespoon kosher salt
1 1/2 teaspoons freshly ground black pepper

Directions

1. Roughly chop cucumbers, bell peppers, tomatoes, and red onions into 1 inch cubes.
2. Put each vegetable separately into a food processor fitted with a steel blade.
3. Pulse until coarsely chopped. Do not over process!
4. After each vegetable is processed, combine them in a large bowl.
5. Add garlic, tomato juice, vinegar, olive oil, salt and pepper. Mix well and chill before serving. (The longer the gazpacho sits, the more flavor it develops.

Source: [The Barefoot Contessa](#), Ina Garten, 1999

Gruyere, Mushroom & Caramelized Onion Bites

Yield: 32 bites

Ingredients

3 Tablespoons Salted butter, divided
2 Tablespoons Vegetable oil, divided
5-6 ounces Crimini mushrooms, sliced
2 Medium yellow onions, thinly sliced
1/4 teaspoon dried thyme
1 Tablespoon Sugar
1-1/2 Tablespoon Balsamic vinegar
1/4 teaspoon Garlic powder
Salt & pepper to taste
4 ounces grated Gruyere cheese
1 Package (1 pound) frozen puff pastry, thawed
1 Egg, lightly beaten

Directions

1. In a large cast iron skillet over medium heat, heat 1 tablespoon of oil and 1 tablespoon of butter. Add mushrooms and sauté for about 5 minutes until tender. Remove and set aside in a medium bowl.
2. Heat the remaining 2 tablespoons of butter and 1 tablespoon of oil. Add onions and sauté for 5 minutes.
3. Add the dried thyme and sugar and continue to cook on medium low heat for 25 minutes, stirring every 5 minutes or so. If the onions are caramelizing too fast, lower the heat.
4. Add the balsamic vinegar to deglaze the pan. Allow onions to soak it all in, and turn off the heat.
5. Add onions to the mushroom mixture, season with garlic powder, salt and pepper, and stir to combine. Cool to room temperature, then add Gruyere cheese and mix well.
6. Position 2 racks in the upper and lower thirds of the oven. preheat oven to 400 degrees F. Line two baking sheets with parchment paper.
7. If the puff pastry is no longer cold, allow it to rest in the refrigerator for 10-15 minutes.
8. Brush the puff pastry with beaten egg. Score, but don't cut into 2 inch (16) squares. Prick each square in the center with a fork, then cut into squares. Place a tablespoon of caramelized onion mixture in the center of each square.
9. Bake for 20-25 minutes, rotating the pan halfway in between until crisp and golden brown. Let cool slightly before serving.

Source: littlespicejar.com, 2021

Chicken Zucchini Meatballs with Lemon Feta Sauce

Yield: 27 meatballs

Ingredients

1 Large zucchini
Kosher salt and fresh ground black pepper
1 large shallot, halved
1/2 cup Panko bread crumbs
1-1/2 teaspoons ground cumin
3/4 teaspoon red pepper flakes, divided
1 pound ground chicken
1 Tablespoon chopped fresh parsley
1 Tablespoon chopped fresh basil
1/4 cup olive oil, plus more for greasing and drizzling
3 tablespoons lemon juice (1 large lemon)
4 ounces feta ,

Direction

1. Heat the oven to 425 degrees F.
2. Grate the zucchini using the large holes of a box grater over a large bowl.
3. Chop 1/2 of the shallot and add to the bowl.
4. Add panko, cumin, 1/2 teaspoon red pepper flakes, and 1/2 teaspoon salt. Use your hands and toss to combine. Add the chicken, parsley, and basil and toss gently to combine.
5. Lightly grease the baking sheet. Use a 1-1/2 inch scoop to portion meat mixture, then form into balls. Place meatballs on the baking sheet, drizzle with olive oil, and roast for 10 minutes. Turn meatballs, drizzle with oil, and roast 5 more minutes, or until 165 degrees.
6. Meanwhile, chop the remaining shallot half and transfer to a small bowl. Add lemon juice, season with salt and pepper and stir to combine. Crumble 2 tablespoons of feta into mixture. Add the 1/4 cup of olive oil and 1/4 teaspoon red pepper flakes. Salt and pepper to taste. Stir to combine.
7. Serve meatballs over orzo with a drizzle of the feta sauce, crumbled feta, and fresh basil.

Source: [New York Times](#), "At Home" Section, 2020

Italian Ricotta Cookies

Yield: 30 Cookies

Ingredients

2 cups All purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon kosher salt
1/4 cup Butter, softened
1 cup Granulated sugar
8 ounces Ricotta cheese
1 teaspoon Vanilla
1/2 teaspoon Almond extract
1 egg
1 cup Powdered Sugar
2 Tablespoons Whole milk
1/4 teaspoon Almond extract
Sprinkles

Directions

1. Adjust oven rack to center position and preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper.
2. Whisk together flour, baking powder, and salt in a medium bowl. Set aside.
3. Cream the butter and sugar together with a mixer on medium speed until light and fluffy.
4. Add the ricotta, vanilla, almond extract, and egg, and continue to mix until smooth.
5. Add the dry ingredients and mix just to combine.
6. Use a medium cookie scoop (1-1/2 Tablespoons) to portion the dough. Space 2 inches apart onto parchment lined sheets. Bake for 15 minutes. (Tops will remain pale, bottoms golden brown). Cool on a

Source:

Tarragon Merlot Truffles

Yield: 38 Truffles

Ingredients

1/3 cup Heavy cream
12 ounces Semi-sweet chocolate chips
1/2 ounce Fresh tarragon, minced
3 Tablespoons Merlot wine
1/8 teaspoon Fine sea salt
1/2 cup Unsweetened cocoa powder, sifted

Directions

1. Line a baking sheet with parchment paper and set aside.
2. Place the heavy cream and chocolate chips in a medium bowl and place over a pan of barely simmering water.
3. Stir until the chocolate has melted and the mixture is smooth, about 6 minutes.
4. Stir in the tarragon, wine, and salt. Refrigerate for 2 hours until firm.
5. Let the mixture stand until moldable, about 30 minutes. Scoop 1/2 Tablespoon of the mixture and roll into 1/2 inch balls.
6. Sifted cocoa powder into a small bowl. Roll the truffles in the cocoa powder until coated. Refrigerate in an airtight container.

Source: www.foodnetwork.com