

Spring '22

Loyalty 2016

Screamin' Neeni's Stuffed Stromboli

Ingredients

~ Fresh Pizza Dough* ~ 1/4lbs Low Salt Boiled Ham ~ 1/8lbs Genoa Salami ~ 8 Slices of Provolone Cheese ~ Oregano ~

**We get it from the pizza counter at our supermarket, but you can also use canned dough for easier prep, or make your own!*

Step 1 - Preheat Oven to 325 - 350 degrees F.

Step 2 - Using hands and a bit of oil, work the dough into a roughly rectangular shape. Layer the cheese and meats evenly on top of the dough. Shake oregano on top to taste.

Step 3 - Find the widest side of the dough and roll tightly, starting from that end. Take a knife and slice 2-4 openings in the dough along the top - this allows venting while baking and prevents unwanted bubbling.

Step 4 - Put on baking sheet and place into oven, allow to cook for ~30 minutes (until dough is a light brown).

Step 5 - Remove from oven and let sit to cool - this allows for the cheese to solidify slightly and prevents it from melting everywhere upon cutting.

Step 6 - Slice into wedges and enjoy! Serve with chips, pickle spears, or anything you might enjoy with a deli sandwich!

The great part about this recipe is that you can do almost anything on the inside! Vegetarian option needed? Try Spinach and Feta instead of meats and provolone. Aunt Neeni's favorite, though, is pepperoni and american cheese!

Vidal Blanc 2019

Nonna's Spring Chicken Salad

Ingredients

~ 4 lbs Boneless Chicken Breast/Thighs ~ 96oz Chicken Broth ~ 1 cup Diced Celery ~ 5oz Oven Roasted Sliced Almonds ~ 10oz Dried Cranberries ~ 12oz of preferred Poppy Seed Dressing~ 12oz of preferred Honey Mustard Dressing ~

Directions

Step 1 - In a large pot, slowly cook chicken in the broth over medium heat (~4 hours).

Step 2 - Dice chicken into cubes or pull apart.

Step 3 - In a large bowl, mix chicken and remaining ingredients (almonds, celery, cranberries, dressings).

Step 4 - Serve as a platter or on bread of choice as a sandwich.

Cabernet Sauvignon 2018

Cream Cheese & Cherry Tarts

Ingredients

~ Mini Tart Shells* ~ Chocolate of choice (shaved chocolate or mini chocolate chips recommended) ~ Cherries (darker cherries recommended) ~ Lemon Curd ~ Cream Cheese Custard ~

Cream Cheese Custard Ingredients:

~ 3/4 Cup Sugar ~ 1/3 Cup All Purpose Flour ~ 3 Large Eggs ~ 1.5 Cups Milk ~ 8oz block Cream Cheese (cubed and softened) ~ 1 tbsp Vanilla Extract ~

**We used store bought Athens Phyllo Shells that we found in the freezer section of our local supermarket.*

Directions

Cream Cheese Custard

Step 1 - Place sugar and flour together in a heavy saucepan. Whisk until both dry ingredients are thoroughly mixed. Add eggs and milk to saucepan, whisk until mixture is smooth.

Step 2 - Heat mixture over medium heat. Make sure to whisk constantly to prevent uneven heating/congealing. Heat and whisk until the mixture reaches consistency of chilled pudding (~8 minutes).

Step 3 - Once the mixture is the desired consistency, bring to a boil while still constantly whisking. Boil for 1 minute, while constantly whisking.

Step 4 - Remove from heat and add vanilla extract and cubed cream cheese. Whisk mixture until cheese melts.

Step 5 - Transfer cooked custard to a dish and let cool to room temperature. If you want to store the custard, wrap the dish tightly in plastic wrap and ensure no air is between the surface of the custard and the plastic wrap to prevent a film from forming.

Filling the Tarts:

Make sure to follow any tart shell preparation as detailed on the packaging of the tart shells. Arrange tart shells on desired work surface along with Cherries, Lemon Curd, Cream Cheese Custard, and Chocolate. Place a dollop of Lemon Curd on the bottom of each Tart Shell, then fill with Custard. Place a Cherry on top of each. Sprinkle shaved Chocolate or mini-Chocolate Chips on top. Serve Chilled.