



Cherry Pizza



1 8oz Package cream cheese (softened)

½ C. Sugar

2 Eggs (beaten)

1 Teaspoon vanilla

1 C. Chopped pecans

1 Can cherry filling

Spray pam onto a pizza pan. Place pie crust onto pan. Spread it out so it covers entire pan.

Mix together cream cheese, sugar, eggs, vanilla and pecans.

Put mixture into pie crust bake at 350° for 25 min or until golden brown. Let cool.

Place cherry pie filling on top, cut and serve.

Serve with Deaver Angelica Port.



Apple Sausage Stuffing



12 C. (1 package) Dried bread crumbs

16 oz. Spicy sausage

4 Tablespoons butter, melted

2 ½ C. Granny Smith apples, cut not peeled

1 ½ C. Chopped onions

1 ½ C. Chopped celery

2 Teaspoons finely chopped fresh sage

1 Teaspoon salt

½ Teaspoon pepper

2 C. Chicken broth plus 1 C. if desired

Brown and drain the sausage and place in the bottom of a crockpot. Stir in the bread crumbs. Pour in melted butter and toss. Add remaining ingredients except the extra cup of chicken broth and toss.

Cover and cook on high for 2-3 hours. Add the extra cup of chicken broth and cook for an additional 30 minutes.

Serve with Deaver Zinfandel Port.





Bacon-Wrapped Dates Stuffed w/Blue Cheese



2 Tablespoons Tangerine Fig Balsamic

24 Pitted dates

4 oz. Blue Cheese

12 Slices bacon, cut in half

24 Wooden toothpicks

Preheat broiler.

Precook bacon until slightly crispy, but still able to be wrapped around dates. You may use pre-cooked bacon.

With scissors or a small sharp knife, cut dates open on one side. Stuff each date with about 1 teaspoon Blue Cheese. Wrap 1 piece of bacon around each date and secure with a toothpick.

Place dates on a foil-lined broiler pan or rimmed baking sheet. Place under the broiler about 3 inches from the heat and broil for 4 minutes. Turn dates over and broil 4 minutes more. Transfer to a serving platter and drizzle with Tangerine Fig Balsamic.

Serve warm with Deaver Merlot Port.



Peanut Butter Nutella Cheesecake

1 Package Peanut Butter Oreos

4 Tablespoons butter

3 8 oz Packages cream cheese

1 ½ C. Sugar

1 C. Creamy peanut butter

3 Eggs

3 Tablespoons sour cream

3 Tablespoons flour

1 Tablespoon vanilla extract

½ C. Nutella

Pre-heat oven to 325°.

In a plastic bag or Cuisinart, smash/grind Oreos. Add butter. Press into the bottom of a greased 9 x 13 pan.

In a mixer, beat the cream cheese and sugar until creamy. Add peanut butter and beat again. Add eggs, sour cream, flour, and vanilla. Beat until creamy. Pour into crust.

Warm Nutella in the microwave so that it is easily spreadable, about 30 seconds. Spoon Nutella onto cream cheese mixture and swirl with a knife.

Bake for 45 – 50 minutes or until golden brown. Cool 1-2 hours on a cooling rack then place in fridge for 4 hours.

Serve with Deaver Golden Nectar Port.





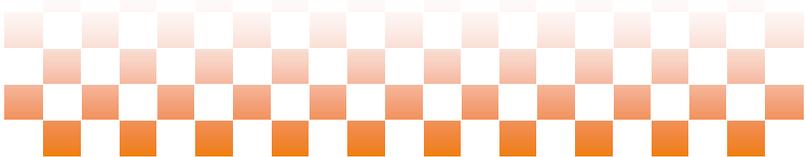
Zinfandel Spiced Milkshake



- 1 Package Alpine apple spice package
- 3 Scoops vanilla ice cream
- 1/2 C. Deaver Zinfandel Port

In a blender, mix ice cream, apple spice pack and port. Blend until smooth

Enjoy!



Sriracha Teriyaki Mac 'n' Cheese



- 1/2 C. Butter
- 1 C. Teriyaki sriracha sauce
- 1 1/2 C. Whole milk
- 3 C. White cheddar cheese
- 1 C. Colby jack cheese
- 4 C. Cooked macaroni
- 2 C. Bread crumbs

Pre-heat oven to 350°. Spray a 9 x 13 pan with non-stick spray

In a sauce pan over medium heat, melt butter.

Add teriyaki sriracha sauce and whole milk. Stir in cheese. Continue to stir until all cheese is melted.

Add cheese mixture to cooked macaroni.

Put macaroni and cheese in pan. Top with bread crumbs

Cook for 15-20 minutes or until the bread crumbs are golden brown.

Serve with Deaver Golden Nectar Port.





Mandarin Pumpkin Marmalade with Gingersnaps



- 1 8 oz Package softened cream cheese
- 3 Tablespoon Earth & Vine Mandarin Pumpkin Marmalade
- 1 16 oz Package Gingersnap Cookies

Mix first two ingredients together with a hand blender until fluffy.

Cut the corner off a plastic bag and place cream cheese mixture inside. Pipe onto ginger snaps.

Place mixture in a decorative container and serve with gingersnap cookies.

Serve with Deaver Orange Muscat Port.



Pork Loin w/Sautéed Onions and Spinach



- 1 C. Chopped onions
- 5 C. Spinach
- Olive oil
- Pork Loin

Roast pork loin to desired temperature.

In pan, heat olive oil and sauté onions. Add spinach. Cook until spinach is fully cooked.

Slice pork loin and top with onion and spinach mixture.

Serve with Deaver Angelica Port.

