

COMPLIMENTS OF CLOVER HILL WINERY

Chicken With Peach Salsa

Enjoy this southwestern dish with a glass of Clover Hill Cayuga White Wine

This main dish yields four servings.

Salsa:

2 Fresh Peaches (chopped)
1 tbsp. Sugar
2 tbsp. Sliced Green Onions
2 tbsp. Chopped Fresh Parsley
2 tbsp. Chopped Jalapeno Pepper

Chicken:

4 Boneless, Skinless Chicken Breasts
1/2 tsp. Salt
1/8 tsp. Pepper
2 tbsp. Butter

Stir together all salsa ingredients in small bowl. Cover & refrigerate at least one hour. Sprinkle chicken breasts with salt and pepper. Melt butter in 10" skillet until sizzling; add chicken. Cook over med. heat, turning occasionally until chicken is no longer pink.

Continue cooking, turning, and coating chicken with glaze until heated.

Serve chicken with salsa.

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Clover Hill Sangria

A Refreshing Blend of Clover Hill Concord Red Wine, Fruit, and Fruit Juices

Clover Hill Sangria is a refreshing addition to any gathering. For additional variation, add orange juice or your favorite fresh fruit.

1 Bottle Clover Hill Concord
8 oz. Cherry Juice
5 oz. Cranberry Juice

1 Lemon
1 Lime
1 Orange

Cut lemon, lime and orange into thin 1/4" wedges or slices. Add to wine. Add cherry and cranberry juice to desired taste. For additional variation, add orange juice or other fresh fruit.

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Concordian Meatballs

By Debbie Reinhard

A sweet and tangy sauce for some terrific meatballs.

9 oz. Concord Grape Jelly
6 oz. Chili Sauce
1/2 cup Ketchup

2-3 tsp. Lemon Juice
Several Generous Splashes of
Clover Hill Concord Wine

Combine all ingredients. Heat and cook meatballs in the sauce.

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Buffalo Chicken Dip

By Lori Anewalt

3 Boneless, Skinless Chicken Breasts
6 oz. Buffalo Wing Sauce
6 oz. Blue Cheese Dressing

8 oz. Sour Cream
1/4 cup Salsa
Cayenne Pepper / Salt / Pepper

Sprinkle cayenne pepper, black pepper, and salt in 1 inch of water. Bring to a boil. Add chicken, then keep on a low boil for 20 minutes.

Mix all other ingredients in a bowl.

When chicken is done, take 2 forks and pull it apart, shredding it into bite sized strings.

Add chicken to mixture and pour all of it into a lasagne pan.

Bake uncovered at 350° for 30-40 minutes. Serve hot with tortilla scoops.

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