

## “Holiday” Ham Glaze

1 LARGE CAN OF PINEAPPLE RINGS  
2/3 CUP BROWN SUGAR  
2 TSP. DIJON MUSTARD  
2/3 CUP HOLIDAY WINE  
MARASCHINO CHERRIES (OPTIONAL)

### DIRECTIONS:

Drain pineapple rings, saving the juice. In a medium saucepan bring juice, brown sugar, mustard and wine to a boil. Decorate your ham with the rings and cherries by securing them with toothpicks. Pour glaze over all. Bake ham as usual.

## Cocktails

### HOLIDAY MANHATTAN

Combine over ice: 1 part\* HOLIDAY WINE, 1 part\* Bourbon or Blended Whiskey, a dash of bitters. Stir & strain into glasses. Garnish with a cherry if desired.

### HEART WARMER

1 bottle HOLIDAY WINE  
1 cup Cranberry Juice  
½ cup Brandy (optional)  
½ cup seedless raisins (optional)  
Combine ingredients, heat, do not boil, and serve.

### BANANA HOLIDAY SMOOTHIE FOR TWO

Combine in blender 1 sliced banana, ¼ cup HOLIDAY WINE, 2 scoops vanilla ice cream, ½ cup milk and 1 cup ice. Blend and pour into glasses.

### HOLIDAY & SODA

Mix ½ glass chilled HOLIDAY with ½ glass Club Soda, add a splash of your favorite fruit juice over ice.

\*You define what a “part” equals according to the amount being prepared; i.e. 1 part can equal ½ cup or 1 quart if you are making more.

## Baked Holiday Apples

1 CUP HOLIDAY WINE  
1/2 CUP BROWN SUGAR  
12 MACINTOSH APPLES  
1/2 CUP HONEY  
1/2 STICK SWEET BUTTER OR MARGARINE

**DIRECTIONS:** Bring wine, sugar, honey and butter to a boil in a saucepan. Pour over cored apples. Put a cinnamon stick in the center of each core. Bake in 350°F oven until fork tender, approx. 1/2 hour. Remove cinnamon stick and serve warm.

## Glazed Holiday Nuts

This recipe is adapted from a Glazed Nuts recipe from allrecipes.com. Why bother with different spices when Holiday Spiced Wine has them – and more! Try atop ice cream! Throw a few in a salad! Yummy snack! Makes a nice gift. So easy – you must try this recipe!

1 EGG WHITE  
3/4 CUP BROWN SUGAR  
3 TABLESPOONS HOLIDAY WINE  
1 POUND WALNUT HALVES OR PIECES (APPROX. 4 CUPS)  
WHITE SUGAR

### DIRECTIONS:

- 1) Preheat oven to 325°F. Coat a baking pan (best with sides) with cooking spray (PAM).
- 2) In a large bowl, beat egg white until foamy. Stir in brown sugar, and Holiday Spiced Wine. Add nuts, and stir to coat. Spread evenly onto prepared pan. Sprinkle with a generous amount of white sugar.
- 3) Bake for 30-35 minutes, stirring occasionally careful to avoid burning, until well toasted and coating seems to harden. Remove from oven, and cool completely. Store in an airtight container.

**Tip:** After you’ve taken the nuts out of the mixing bowl prepare French Toast in it with the remaining egg yolk, a thin slice of bread and a little milk.

# Brotherhood HOLIDAY Spiced Wine Cooking Recipes

*“Make every day a Holiday!”*



*The tradition of mulled wine in our country goes back to before the Revolution, when it was served piping hot in taverns, inns and homes. Brotherhood carries on this colonial tradition with Holiday, made exclusively at our winery. It’s saucy, sweet, spicy and tart; warmed in a saucepan, Holiday’s blend of wine, herbs and spices will fill the room with an irresistible bouquet. Or, if you prefer, serve it cold as an accompaniment to pumpkin or mincemeat pie.*

**Brotherhood, America’s Oldest Winery  
Washingtonville, New York 10992**

# Try our Favorite Recipes using "Holiday Wine"

TRY HEATING **BROTHERHOOD'S HOLIDAY SPICED WINE** WITH ¼ PART\* APPLE JUICE. THEN POUR INTO A COFFEE WARMER OR COFFEE PUMP AND LET YOUR GUESTS SERVE THEMSELVES. FOR AN ELEGANT TOUCH USE DEMITASSE CUPS. A CROCK-POT OF THE MIXTURE WITH A LONG-HANDLED LADLE WORKS TOO. ADD RAISINS AND SLIVERED ALMONDS IF DESIRED.

## Holiday Turkey Vegetable Chili

1½ LBS. GROUND TURKEY (OR GROUND BEEF OR VEAL, OR COOKED CUT-UP CHICKEN OR TURKEY AND; FOR A VEGETARIAN DISH LEAVE OUT TURKEY, ADD MORE BEANS.)

15 OZ. CAN PINTO BEANS, RINSED (ANY CANNED BEANS WILL DO)

14 OZ. CAN CORN, WITH LIQUID  
ONE RED OR GREEN PEPPER, DICED

28 OZ. CAN TOMATO PUREE

1 ONION, 2 CARROTS, MUSHROOMS  
2 ZUCCHINI OR OTHER VEGGIES  
CHOPPED SMALL

8 OZ. CUP **HOLIDAY WINE** + ¼ CUP MORE

½ TSP. CHILI POWDER, 1/3 TSP. GROUND RED PEPPER (CAYENNE) OR TO TASTE

OLIVE OIL

**DIRECTIONS:** In a small amount of olive oil, brown ground turkey in a large pot over medium heat. Drain off most of the fat & add 1 cup **HOLIDAY WINE**. Cook 2 min. & transfer to a bowl. In same pot, sauté in olive oil, onion, carrots, pepper, etc. for 10 min. or 'til soft. Return turkey to pot & mix in beans, corn, tomatoes, chili powder, cayenne & ¼ c. **HOLIDAY WINE**. Bring to boil, reduce heat and simmer uncovered, stirring occasionally ~ 30 min. Serves 6

## "Holiday" Chicken Stew with Coconut Milk

An easy microwave meal (adapted from a recipe by Jean Carper in USA Weekend Sept. '03)

1 LB. SKINLESS, BONELESS CHICKEN, CUT INTO BITE-SIZED CHUNKS

1 MEDIUM ONION, CHOPPED OR SLICED

2 PEELED POTATOES CUT INTO 1-INCH CHUNKS

1 CUP HALVED BABY CARROTS

1 SMALL BOX OF FROZEN BABY LIMA BEANS (IF YOU HATE LIMA BEANS SUBSTITUTE A BOX OF MIXED FROZEN VEGGIES SO YOU CAN PICK OUT THE LIMA BEANS –AND YOU CAN OMIT THE CARROTS)

14-½ OZ. CAN CRUSHED OR DICED TOMATOES

1 CUP CANNED COCONUT MILK (NOT CREAM OF COCONUT; FOR 60% LESS CALORIES & FAT GET "THAI KITCHEN'S LITE COCONUT MILK" – AVAILABLE IN HEALTH FOOD STORES & SUPERMARKETS)

1 CUP CHICKEN BROTH OR FAT-FREE REDUCED SODIUM CHICKEN BROTH

¾ CUP **HOLIDAY WINE**

OPTIONAL: CURRY POWDER OR HOT SAUCE (SUCH AS TABASCO) TO TASTE  
PARSLEY FOR GARNISH

**DIRECTIONS:** Put all ingredients in a large microwave-safe bowl and mix thoroughly. Cover tightly and microwave on high for 50 minutes or until potatoes are soft. Uncover carefully – hot steam will escape! Enjoy.  
Serves 6

If you would like to share your own recipe using our **HOLIDAY SPICED WINE**

e-mail us at:

[contact@brotherhoodwinery.net](mailto:contact@brotherhoodwinery.net)

or through our website:

[www.brotherhoodwinery.net](http://www.brotherhoodwinery.net)

## Annette's "Holiday" Beef Stew

2 ½ LBS. BEEF CUBES

1 CAN (10.75 OZ.) CONDENSED TOMATO SOUP  
**HOLIDAY WINE** (1 SOUP-CAN FULL)

2 CUPS BOILING WATER

1 ENVELOPE LIPTON'S DRY ONION SOUP MIX (NOT GOLDEN ONION)

4 CUT-UP POTATOES OR YAMS

4 CARROTS CUT IN CHUNKS

OPTIONAL: FROZEN PEAS (APPROX. ¼ CUP)

OIL HOT SAUCE OR CAYENNE PEPPER

**DIRECTIONS:** Cube beef and brown in oil. Add soups, water, and one soup can full of wine. Cover and simmer approx. one hour. Add potatoes & carrots. Cook approximately 45 minutes more or until vegetables are soft. Optional: Add some frozen green peas at end and heat through. Add liquid hot sauce or cayenne pepper to taste. Serves 6

## Holiday Pineapple Sauce

CUT UP A FRESH PINEAPPLE (OR USE CANNED CHUNKS) AND PLACE IN A SMALL OVEN-SAFE GLASS CASSEROLE. COVER WITH HOLIDAY (APPROX. ONE CUP). BAKE UNCOVERED IN A 350°F OVEN FOR AN HOUR. ALLOW IT TO COOL OFF & REFRIGERATE.

**SERVING SUGGESTION:** SPOON ONTO ICE CREAM OR YOGURT & TOP WITH GRANOLA, WALNUTS AND SLICED BANANA. WHAT A TREAT!

**BE CREATIVE – ADD A LITTLE HOLIDAY WINE TO YOUR TEA, APPLE PIE RECIPE, ICE CREAM, PANCAKE BATTER, ETC.**