



Happy Hour *at Home*





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Whether you're celebrating Wine Wednesday solo or having a few friends over for a night in, these simple snacks and small bites pair beautifully with your favorite California wines AND are ready in a flash. We've designed these fresh and delicious recipes to showcase just a smattering of the Golden State's bounty, but feel free to get creative and make these recipes your own! Since California grows 50% of the nation's fresh produce in our fertile fields, there's always something fabulous in season. Cheers!

Sweet + Savory California Watermelon
paired with California Rosé

Loaded California Mini Peppers
paired with California Zinfandel

California Peach + Camembert Stack
paired with California Cabernet Sauvignon

California Fresh Herb Guacamole with Feta
paired with California Sauvignon Blanc

Blue Cheese + Walnut Stuffed California Figs
paired with California Cabernet Sauvignon

California Sweetpotato, Apple + Blue Cheese Rounds
paired with California Cabernet Sauvignon

Spicy Cotija Popcorn
paired with California Zinfandel

Cantaloupe Canapé
paired with California Sparkling Wine

California Grape, Walnut + Sage Compote over Brie
paired with California Chardonnay

Olive Oil + Roasted California Grape Cake with Baked Sweet Ricotta
paired with California Muscat/Moscato

Bonus Recipe: **SoCal Citrus Sangria**



Sweet & Savory California Watermelon

paired with California Rosé

This easy appetizer covers all the bases with sweet watermelon, salty feta and a touch of heat from the spicy honey. You know what they say: too much of a good thing is wonderful.

INGREDIENTS

- 8 personal size slices of seedless watermelon *
- 2-3 TBSP hot honey *
- 1/4 cup pistachios, finely chopped *
- 1/4 cup crumbled feta *
- 2 TBSP basil, thinly sliced *

*this comes from California

INSTRUCTIONS

Lay the slices of watermelon on a sheet pan. Drizzle with the hot honey then sprinkle evenly with pistachios, feta and basil.

California is the 4th largest wine producer in the world! While more popular varietals like Cabernet Sauvignon and Chardonnay may have put the Golden State on the map, California's wildly diverse terroir offers the perfect place to grow nearly every kind of grape.



California Peach & Camembert Stack

paired with California Cabernet Sauvignon

Sure, we might be a little biased, but we're convinced that California grows the best peaches on the planet. They add just the right touch of sweetness to this simple stack.

INGREDIENTS

- 1 California peach, sliced *
- 4 oz Camembert cheese *
- 8 flatbread-style crackers
- Freshly ground black pepper and whole basil leaves, to finish

*this comes from California

INSTRUCTIONS

Top each cracker with a slice of the cheese and a peach wedge. Sprinkle freshly ground pepper and basil over the stacks. Enjoy.

California has been producing cheese for as long as it has been making wine— more than 200 years. Today over 50 cheesemakers are producing more than 250 varieties and styles of cow's milk cheeses that carry the Real California Milk seal.



Blue Cheese & Walnut Stuffed California Figs

paired with California Cabernet Sauvignon

How can something so simple be so delicious? Fresh figs are typically in season from May to November. If you've missed the window, don't stress. This recipe is equally delicious when made with dried figs. Cheers!

INGREDIENTS

- 8 fresh figs *
- 4 oz blue cheese *
- 8 oz walnuts, toasted and chopped *
- Honey for drizzling *

*this comes from California

INSTRUCTIONS

Cut the figs in half. Cut a small amount off the curved side of the fig so that it stays flat and stable.
Place figs on a serving plate and top each fig with a bit of blue cheese. Sprinkle generously with the pecans.
Drizzle each fig with honey.
Serve immediately.

Did you know that California produces 2/3 of the nation's fruits and nuts? It's true!



Spicy Cotija Popcorn

paired with California Linfandel

Looking for a delicious way to spice up your next movie night? Try Spicy Cotija Popcorn – it's our favorite cheesy, spicy popcorn recipe!

INGREDIENTS

- 1/4 cup Cotija, crumbled or grated *
- 2 tps chili powder
- 1/4 tsp cayenne powder or chipotle powder, optional
- Zest of 1 lime *
- 1/2 cup popcorn kernels popped or one large bag of natural popcorn, popped
- 1 TBSP olive oil *

*this comes from California

INSTRUCTIONS

Add the Cotija, chili powder, zest, and cayenne or chipotle powder if using, to a small bowl and stir to combine. Place the popcorn in a large bowl. Drizzle with the olive oil. Sprinkle the Cotija mixture over the popcorn and toss to combine. Enjoy immediately.

Note: *this simple snack also pairs beautifully with our SoCal Sangria. Want to mix up a batch? You're in luck. You'll find the recipe at the end of this e-book.*

If you've never tried Cotija cheese, now's the perfect time. This Mexican cheese is similar in texture to feta, with a distinctive salty, pungent flavor. Be sure to choose Cotija made with Real California Milk. Because of California's strong Hispanic influence, many California dairies produce traditional Mexican dairy products.



California Grape, Walnut & Sage Compote over Brie

paired with California Chardonnay

If you're a fan of wine and cheese nights, Brie + Chardonnay is probably on the menu pretty regularly. Take this classic pairing to the next level by adding a fresh grape, walnut and sage compote.

INGREDIENTS

- 1/4 cup table grapes, sliced *
- 1/4 cup walnuts, chopped *
- 4-5 leaves fresh sage, sliced thin *
- 1 tsp honey *
- 1 tsp balsamic vinegar
- 1 8 oz wheel triple cream Brie cheese *

*this comes from California

INSTRUCTIONS

Bring the cheese to room temperature. In a bowl, combine the grapes, walnuts, sage, honey and balsamic vinegar until well combined. Place the cheese on a serving platter and top with the grape mixture. Serve immediately.

California grows 80 varieties of fresh grapes, but most people just know grapes by their colors: green, red, and black.



Loaded California Mini Peppers

paired with California Zinfandel

Looking for a way to spice up your usual Wine Wednesday pairings or craving a light, healthy meal? Try this Loaded California Mini Stuffed Peppers recipe with olives and pepper jack cheese. You can have this delicious recipe on the table in under 20 minutes from start to finish!

INGREDIENTS

- 10 mini sweet peppers, sliced in half *
- 1/2 cup pepper jack cheese, grated *
- 4 oz sliced black olives *
- 3 TBSP walnuts, finely chopped *
- 3 TBSP cilantro or flat leaf parsley, finely chopped *

*this comes from California

INSTRUCTIONS

Place oven rack on the top shelf and turn the broiler on high.

Line a baking sheet with parchment paper or a silicone baking mat.

Slice mini bell peppers in half lengthwise.

Remove any seeds, and place the peppers cut side up on the baking sheet.

Grate pepper jack cheese.

Fill the sliced peppers with the grated pepper jack cheese.

Top the cheese filled peppers with sliced olives and chopped walnuts.

Broil the stuffed peppers until the cheese just melts. (Keep an eye on the peppers, as this will happen quickly and you don't want to scorch the nuts.)

Pull the peppers out of the oven and top with cilantro or parsley if desired, and a sprinkle of flaky salt.

Enjoy!



California Fresh Herb Guacamole with Feta

paired with California Sauvignon Blanc

INGREDIENTS

8–10 California Avocados,
halved with pits removed *

Zest and juice of 1 large lime
(or 2 small ones) *

4 TBSP finely minced red onion, divided *

6 oz feta cheese, crumbled *

Coarse Kosher salt, to taste

1 cup leafy green herbs such as fennel
fronds, basil, parsley, tarragon,
thyme, or cilantro *

To serve: flaky sea salt,
sliced vegetables and chips

*this comes from California

INSTRUCTIONS

Scoop the avocado halves from their shell and place them into a mixing bowl. Add the zest, lime juice, and 3 TBSP finely minced red onion. Season with salt to taste. Use a fork or potato masher to break the avocados down to your preferred texture. Add the feta and stir to combine. Transfer to a serving bowl.

Sprinkle the cup of mixed leafy herbs, the remaining finely minced red onion, and flaky sea salt over the top. Serve immediately with sliced veggies or tortilla chips.

Fun fact: The most popular variety of avocados, the Hass avocado, is actually a California native! Every Hass avocado can trace its roots to a mother tree in La Habra Heights, CA.



California Sweetpotato, Apple & Blue Cheese Rounds

paired with California Cabernet Sauvignon

Two of your fall favorites, sweet potatoes and apples, join forces in this amazing appetizer. Sure, this recipe is perfect for crisp autumn evenings, but it would be a crying shame to not enjoy it all year long!

INGREDIENTS

- 1 large or two small California sweetpotatoes *
- 2 TBSP olive oil *
- 1/4 tsp fine sea salt
- 4 oz blue cheese *
- 1 Fuji or Granny Smith apple,
cut into matchsticks *
- 3 sprigs fresh thyme *

INSTRUCTIONS

Preheat oven to 425F. Lightly grease a baking sheet.

Slice the sweetpotato into thick rounds, about 1/4 or 1/3 inch wide.

Place the slices in a bowl and toss with the oil and salt to fully coat. Arrange rounds in a single layer on the prepared pan. Bake for 15-18 minutes, until the rounds are golden and caramelized on the bottom. Allow to cool on the pan for 10 minutes.

Transfer cooled rounds to a serving plate, and top with apple sticks and a bit of blue cheese. Top with fresh thyme leaves and enjoy.

*this comes from California

Many people use the names yam and sweet potato interchangeably, but they are not the same thing! Since 95% of true "yams" are grown in Africa, you've probably never actually eaten one - AND sweetpotato is actually one word!



Cantaloupe Canapés *paired with California sparkling wine*

There's something magical about produce that's been kissed by the warm California summer sun. Nothing beats a juicy, fresh from the vine cantaloupe or a sun-ripened tomato plucked from your own backyard. Cantaloupe Canapés are a simple appetizer made with in-season produce, letting bright summer flavors take center stage!

INGREDIENTS

FOR THE WHIPPED FETA

- 1/2 pound block feta (8 ounces), soaked in water for 30 minutes *
- 1/4 cup cream cheese, softened *
- 1/2 TBSP heavy cream *
- 1/8 cup extra virgin olive oil *
- 1 TBSP freshly squeezed lime juice *

FOR THE CITRUS PICKLED ONIONS

- 1 cup onions, sliced paper thin *
- 3/4 cup freshly squeezed lime juice *

FOR THE CANAPÉS

- 1 cantaloupe, sliced into 1-inch thick slabs then cut into 2 dozen 1-1/2 inch rounds. (You will have extra cantaloupe leftover) *
- 1 batch whipped feta *
- 24 small basil leaves *
- 1 English cucumber (or two Persian cucumbers) sliced into thin rounds *
- 1 batch citrus-pickled onions
- 3 tbsps flaky sea salt

*this comes from California

INSTRUCTIONS

MAKE THE WHIPPED FETA

Remove the feta from the water and discard the soaking liquid. Place the feta, cream cheese, heavy cream, olive oil, and lime juice in a food processor fitted with the "S" blade. Process until smooth. Transfer to a pastry bag fitted with a star tip, then transfer to the refrigerator for 20-30 minutes to firm up a bit.

MAKE THE CITRUS PICKLED ONIONS

Place the onion slices in a glass or nonreactive container with a lid that fits very well. Pour the lime juice over the onions. Place the lid on the container and shake well, making sure that the onions are completely covered by the lime juice. Allow the onions to soak in the lime juice until they are bright pink and pliable, at least 20-30 minutes. The pickles can be made up to 2 days in advance and stored in the refrigerator.

BUILD THE CANAPÉS

Line a baking sheet with paper towels, place 2 dozen cantaloupe rounds on the paper towels. The towels will help to soak up any extra juice from the melon. Pipe the whipped feta onto the rounds and top with a basil leaf and a cucumber round. Set aside.

Using a fork, twirl the onions around the tines of the fork to make little nests, like you would with spaghetti noodles. Place an onion nest on top of each cantaloupe canapé. Sprinkle a little flaky salt on each one. Serve immediately.

Note: Prep the pickled onions and whipped feta the night before to allow flavors to fully meld.



Olive Oil & Roasted California Grape Cake with Baked Sweet Ricotta

paired with California Muscat/Moscato

Turn your happy hour into a celebration with this deliciously dense grape cake...and don't be afraid to add a generous schmear of baked sweet ricotta.

INGREDIENTS

FOR THE CAKE

- 1 cup gluten-free or conventional all-purpose flour
- 1/2 cup almond flour *
- 1/4 cup polenta
- 1 1/2 tsp baking powder
- 1/2 tsp kosher salt
- 2 large eggs *
- 2/3 cup sugar
- Zest of 1 large lemon *
- 1/2 cup extra-virgin olive oil, plus more for pan *
- 1/3 cup whole milk *
- 2 cups California seedless grapes *

FOR THE BAKED RICOTTA

- 8 oz whole-milk ricotta cheese *
- 1 tsp orange zest *
- 1 large egg *
- 1 TBSP honey *
- 1/4 tsp vanilla extract
- 1/4 tsp fine sea salt
- Butter, for greasing baking dish

*this comes from California

INSTRUCTIONS

FOR THE CAKE

Preheat the oven to 350°F. Brush an 8-inch square or round pan with olive oil then dust with gluten free flour, tapping out the excess. Spread the almond flour on a parchment lined baking sheet and toast in the oven until fragrant, about 5 minutes. Set aside. In a mixing bowl, whisk together the flour, toasted almond flour, polenta, baking powder, and salt. Set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs, sugar, and lemon zest on high speed until pale and fluffy. Reduce speed to low; slowly stream in the olive oil. Beat in the flour mixture in 3 additions, alternating with milk, beginning and ending with flour. Spoon the batter into the prepared pan and scatter the top with half of the grapes. Bake for 15 minutes. Scatter the remaining grapes over the cake. Bake until golden brown and a toothpick inserted in the center comes out clean, about 25-27 minutes more. Let cool in the pan on a wire rack for 15 minutes. Turn out and slice into pieces.

FOR THE BAKED RICOTTA

Preheat oven to 325F. Grease a 5-6 inch round baking dish or pan liberally with butter. Either by hand or in a food processor, blend all ingredients for the baked ricotta together until fully incorporated. Smooth the ricotta mixture into the prepared baking dish and bake until edges are slightly golden (between 50 minutes and one hour). Remove from the oven and allow to cool for at least 10 minutes. Serve warm or room temperature.



Bonus Recipe

SoCal Sangria, *made with California Zinfandel*

Spanish missionaries are believed to have first planted citrus trees in the Golden State over 250 years ago. The first commercial citrus groves appeared in Southern California decades later, with the introduction of the navel orange and railroads spurring California's "second Gold Rush" of agriculture. The groves have now spread throughout the San Joaquin Valley, with California growers supplying over 80% of the fresh citrus fruit in the U.S.

INGREDIENTS

- 1 750-ml bottle California Zinfandel *
- 2 cups fresh orange juice *
- Juice of two limes *
- 1 orange, sliced *
- 1 lime, sliced *
- Maple syrup or honey to sweeten, optional

For serving: Ice

Garnish: thinly sliced orange and lime wheels*

INSTRUCTIONS

Add the wine, fresh orange juice, lime juice, orange slices and lime slices to a large pitcher and stir to combine. Taste and add 2-3 tablespoons of maple syrup or honey to sweeten if desired. Cover and refrigerate for at least 30 minutes or up to 4 hours. To serve, fill glasses with ice and fill with sangria. Top with fresh orange and lime slices for garnish.

*this comes from California

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*Some varieties listed individually.
Seasons may vary slightly due to weather & growing conditions in the Golden State.
californiagrown.org

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