

Cupcake[®]
VINEYARDS

Love YOU A Brunch

Recipe Book



CHOOSE JOY

Love YOU A Brunch

Pick your Pairing



Prosecco
with Stacked Egg Sandwich



Chardonnay
with Fried Chicken & Waffles



Lighthearted Pinot Grigio
with Chia Seed Parfait



Signature Sweets Peach
with Stacked Pancakes

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Prosecco

pairs well with *Stacked Egg Sandwich*

ingredients: (per sandwich):

- 1 slice bacon
- 1 egg
- 1 english muffin
- 1/4 avocado
- 1 slice of cheddar cheese

directions:

1. Heat a nonstick pan to medium/high heat and add the bacon. Cook for about 3 minutes on one side then flip to continue cooking for another 2 minutes on the other side. Once browned and crispy, transfer bacon to a paper towel lined plate and allow to cool.
2. Pour out most of the bacon fat, leaving just a small amount to coat the bottom of the pan. Crack an egg and cook over medium/low heat for 3-4 minutes until the clear part turns white and the yolk is soft.
3. Toast the english muffin, add the slice of cheddar cheese to the toasted bread immediately after taking out of the toaster so the cheese can melt a bit. Add the bacon, cooked egg, and sliced avocado.

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Chardonnay

pairs well with *Fried Chicken & Waffles*
(recipe on next page)



Chardonnay

pairs well with **Fried Chicken & Waffles**

Fried Chicken Recipe

ingredients:

- 4 chicken breasts (pounded flat to 3/4 inch thick)
- 1 1/2 cup buttermilk
- 1/4 cup hot sauce
- pinch of both salt and pepper
- 1/2 cup all purpose flour
- 1/4 cup cornstarch
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1/2 tsp cayenne
- 1 tsp salt
- 1/2 tsp pepper
- 1 quart vegetable oil

directions:

1. Place chicken breasts into a large zip lock bag. Using a pie roller, pound the chicken until 3/4 inch thick. Add in the buttermilk, hot sauce, salt and pepper. Set aside on the counter for 1 hour to bring to room temperature and allow the meat to marinate.
2. In a large bowl mix all the dry ingredients (flour, corn starch, garlic powder, onion powder, paprika, cayenne, salt and pepper) together and set aside.
3. When ready to begin cooking, pour the quart of vegetable oil into a large pot (you want the oil to fill up to at least one inch of the pan). Allow to heat up to 350 degrees fahrenheit.
4. While the oil is heating, take the chicken out of the marinade, one at a time, and place into the dry ingredient bowl to coat. Once coated, place into the hot oil and allow to cook for about 8 minutes (until golden brown, crispy and internal temperature of 165 degrees fahrenheit). Once cooked, place onto a paper towel lined plate to cool and absorb excess oil.

Waffle Recipe

ingredients:

- 1 cup all purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 cup plain yogurt
- 3 tbsp unsalted butter- melted
- 1/2 cup milk
- 2 eggs

toppings:

- Butter
- Fried chicken
- Maple syrup

directions:

1. In a large mixing bowl add flour, baking powder, baking soda and salt. Mix to combine. Add in yogurt, melted butter, milk and eggs. Mix again to combine until smooth.
2. Heat a waffle iron, once hot, add butter or nonstick spray and 1/3 cup waffle mixture. Cook until browned and crispy.
3. When ready to eat, assemble by laying a waffle onto a large plate, top with butter, fried chicken and maple syrup.



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LIGHT
HEARTED®

Lighthearted Pinot Grigio

pairs well with Chia Seed Parfait

ingredients:

Chia Seed Parfait Recipe:

- 2 tbsp chia seeds
- 1/2 cup coconut milk (or any milk/milk alternative)
- 1 tsp honey

Toppings:

- Fresh mango
- Fresh raspberries
- Toasted coconut
- Bee pollen
- Honey

directions:

1. Mix together the chia seeds, coconut milk and honey. Place into the refrigerator for 15 minutes to allow the mixture to turn into pudding. Top with fresh sliced mango, raspberries, toasted coconut, bee pollen and drizzled honey.



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SIGNATURE SWEETS

Signature Sweets Peach

pairs well with Stacked Pancakes

ingredients:

Pancake Recipe:

- 1 1/2 cups all purpose flour
- 3 1/2 tsp baking powder
- 1 tbsp granulated sugar
- 1/4 tsp salt
- 1 1/4 cup milk
- 3 tbsp unsalted butter- melted
- 1 egg

Toppings:

- Whipped cream
- Ripe peach-sliced
- Pecans
- Honey

directions:

1. Place all dry ingredients (flour, baking powder, sugar and salt) into a bowl and mix to combine. Pour the milk, melted butter and egg into the bowl of mixed, dry ingredients. Whisk until smooth and well combined.
2. Place a nonstick pan on the stove over medium/high heat. Once hot, add 1 tsp butter and allow to melt. Fill a 1/4 measuring cup with batter and pour over the melted butter on the hot pan. Allow to cook for 2-3 minutes until the batter begins to bubble. Flip and cook for an additional minute or two on the other side. Repeat for each pancake.
3. When ready to eat, layer the pancakes into a stack and top with whipped cream, sliced peaches, pecans and drizzled honey.



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