



Delicious Recipes and Dishes Featuring Wine RayZyns

Crunchy RayZyn Quinoa



INGREDIENTS:

Quinoa, cooked

3 tbsp butter

1/4 cup chopped basil

4 tbsp chopped green onion

1/4 cup chopped carrots

1/4 cup favorite type of nut, chopped

1 tsp salt and 1/2 tsp pepper

1/2 cup of RayZyns

Lemon vinaigrette

STEPS TO PREPARE:

(1) Prepare quinoa.

(2) Cook basil, green onion, and carrots in butter and then add to cooked quinoa.

(3) Fold in RayZyns and nuts.

(4) Drizzle lemon vinaigrette over top of dish.

Everyday Granola



INGREDIENTS:

3 cups oats

1 cup of walnuts or almonds

1 cup of pecans (or favorite nut)

1 cup of brown sugar

1 tsp of cinnamon

1 cup of RayZyns

1 cup of dried bananas, raspberries, or favorite dried fruit

STEPS TO PREPARE:

(1) Combine first 5 ingredients in large bowl and mix together with cup of agave syrup, cup of vegetable oil, and big splash of vanilla extract.

(2) Bake in 300 degree oven uncovered for around 30 minutes.

(3) Remove from oven and mix in 1 cup of RayZyns and 1 cup of other dried fruit.

(4) Continue to bake for another 10 minutes.

Oatmeal RayZyn Cookies



INGREDIENTS:

- 1 1/4 cup butter, softened
- 2 cups brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 1/4 cup all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 3 cups quick cook oats
- 1/2 cup CabernayZyns or MerlayZyns

STEPS TO PREPARE:

- (1) Cream butter and sugar until fluffy. Add eggs and vanilla.
- (2) Mix flour, soda, salt, and cinnamon together and fold into the sugar/butter creamed mixture.
- (3) Add oats and RayZyns and stir together.
- (4) Chill dough and then form into 2-inch cookies.
- (5) Place cookies on a greased cookie sheet.
- (6) Bake in 375 degree oven for about 8-10 minutes.
- (7) Cool cookies for a few minutes before cooling on a cookie rack.

Roasted Cauliflower with RayZyns



INGREDIENTS:

1 large head of cauliflower, cut into 2" florets
Olive oil, salt, and pepper
3 garlic cloves, chopped
2 tbsp capers
3/4 cup breadcrumbs
1/2 cup chicken broth
1/3 cup ChardonayZyns
1 tbsp Champagne vinegar
2 tbsp chopped parsley and basil

STEPS TO PREPARE:

- (1) Preheat oven to 425F. Toss cauliflower florets with olive oil and roast about 45 minutes. Set aside and let cool.
- (2) Brown garlic in saucepan and then cook capers until they pop. Add breadcrumbs and cook until they are golden. Set aside.
- (3) Add chicken broth to saucepan. Bring to a boil. Add ChardonayZyns and Champagne vinegar and cook until almost all liquid is absorbed.
- (4) Transfer cauliflower to a serving bowl. Toss in ChardonayZyn mixture and then top with breadcrumb mixture and herbs.

RayZyn & Arugula Pesto

INGREDIENTS:

2 cups of arugula
1 tbsp lemon zest
2 cloves of garlic
1/2 cup of toasted walnuts
1/2 cup of ChardonayZyns
Olive oil, salt, and pepper

STEPS TO PREPARE:

- (1) Blend ingredients together in food processor.
- (2) Serve with pasta topped with whole toasted walnuts and crumbled gorgonzola.

Serve with pasta, toasted walnuts, and gorgonzola.



RayZyn, Pumpkin Seed Brittle



INGREDIENTS:

1.6 oz of MerlayZyn

1 cup sugar

1/2 cup water

3/4 cup green, non-toasted pumpkin
seeds

Pinch of salt (about 1/8 of tsp)

STEPS TO PREPARE:

(1) Line large baking sheet with parchment paper.

(2) Bring sugar, water, and salt to a boil and stir until sugar is dissolved.

(3) Cook mixture for about 10 minutes without stirring.

(4) Remove from heat and add in MerlayZyns and pumpkin seeds. Stir for 3 minutes or so until syrup crystallizes.

(5) Return pan to heat and cook, stirring constantly, until sugar melts completely (about 5 minutes). The mixture will become a caramel color and the process will toast the seeds and slightly plump the MerlayZyns.

(6) Pour the mixture onto the parchment paper and cover with another sheet. Then press firmly with a rolling pin.

(7) Break brittle into pieces once cooled.

(8) Wrap each piece in a clear bag and tie with orange ribbon for the perfect fall treat!



Carrot Cake with RayZyns

INGREDIENTS:

4 eggs
1 1/4 cups vegetable oil
2 cups sugar
2 tsp vanilla
2 cups plain flour
2 tsp baking soda
2 tsp baking powder
1/2 tsp salt
2 tsp cinnamon
3 cups grated carrots
1/2 cup CabernayZyns
1/2 cup chopped pecans

STEPS TO PREPARE:

(1) Preheat oven to 350 degrees. (2) Grease and flour two round cake pans. (3) In a large bowl, beat eggs, oil and sugar. (4) Add other dry ingredients and finally fold in carrots, CabernayZyns and pecans. (5) Bake 50 minutes, until tooth pick inserted in center of cakes comes out clean.

Frosting Ingredients: 3/4 cup softened butter, 8 oz softened cream cheese, 4 cups confectioners sugar, 1 tsp vanilla, 1 cup CabernayZyns

* Mix all ingredients except the CabernayZyns, which should be folded into the frosting just before spreading to the cool cake layers.

RayZyns with Brie



INGREDIENTS:

Brie wheel, fig preserves, RayZyns (and crackers)

STEPS TO PREPARE:

- (1) Spread fig preserves over brie wheel
- (2) Dot top of preserves with RayZyns
- (3) Warm in oven until brie is slightly soft
- (4) Enjoy being entertainer of the year!

Build The Ultimate Cheese Tray



Win big with guests by adding sweet and crunchy RayZyns to a beautiful cheese tray. Below are some tips for creating a successful cheese plate:

- (1) Select a variety of cheeses to feature.
- (2) Serve a mix of salty and sweet flavors to complement the cheeses.

RayZyns Fruit Bars



INGREDIENTS:

- 1 pint washed blueberries or strawberries
- 1 1/2 cups of RayZyns
- 1 cup sugar
- 1 small package of grape dry gelatin mix
- 1 yellow cake mix
- 1 cup water
- 1/4 cup melted butter

STEPS TO PREPARE:

- (1) Grease a 9x13 baking dish and preheat oven to 350 degrees.
- (2) Spread fruit in the bottom of the baking dish.
- (3) Combine next three dry ingredients in a separate bowl and sprinkle over fruit.
- (4) Combine water and melted butter and drizzle over the top of dry mixture. Do not stir.
- (5) Bake for 45 minutes. Cool completely before cutting in to bars.

RayZyn Apple Crisp



INGREDIENTS:

1/2 cup old-fashioned oats
1/2 cup flour, plus 2 tbsp of flour
1/2 cup dark brown sugar
5 tbsp of cold butter, cut into small pieces
3 cups of fresh cranberries
2 apples, peeled and chopped
1/2 cup of RayZyns
3/4 cup granulated sugar
Grated zest and juice of 1 orange

STEPS TO PREPARE:

(1) Heat the oven to 375. (2) In a bowl, combine the oats, the 1/2 cup flour, and the brown sugar. (3) Add the butter and mix it into the flour mixture until small crumbs form. (4) In another bowl, combine the cranberries, apples, RayZyns, granulated sugar, 2 tablespoons flour, and orange zest and juice. (5) Transfer this mixture to a baking dish. (6) Top the fruit with the crumb mixture and bake 45 minutes. (6) Serve warm with vanilla ice cream!

Holiday Favorites



RayZyn Cranberry Sauce

INGREDIENTS: Package of fresh cranberries, 1 cup of water, 1/2 cup fresh squeezed orange juice, 2 tbsp orange zest, 1 cup sugar, 1 cup chopped, dried apricots, 1/2 cup of ChardonayZyns

STEPS TO PREPARE: (1) Mix above items on stovetop and bring to boil. (2) Stir often for 10-15 mins. (3) Take off heat and mix in 1/2 cup of ChardonayZyns. (4) Refrigerate over night.



RayZyn Stuffing

INGREDIENTS: 8oz CabernayZyns, 1lb of mild sausage (browned), 1 large onion, 2 stalks of celery, 1 cup of mushrooms, 1 Granny Smith apple, 2 packages of seasoned croutons, 1 tsp each of fresh rosemary, thyme, and parsley, salt, pepper, and poultry seasoning, chicken stock

STEPS TO PREPARE: (1) Brown sausage. (2) Cook onion, celery, and mushrooms in skillet until soft. (3) Mix together all ingredients in large bowl. (4) Add in chicken stock (want moist but not wet). (5) Bake in 375 degree oven uncovered for around 45 minutes.

RayZyns are a healthy topping!



Add crunch to yogurt parfaits



Add sweetness to
“ants on a log”



Add texture to apples &
peanut butter

Crunchy Kale, RayZyn Salad



INGREDIENTS:

1 cup of RayZyns, 1 bunch kale (chop in ribbons), 1 cup of arugula, 2 roasted beets (diced), 1/2 cup of Feta cheese, 1/2 cup toasted walnuts

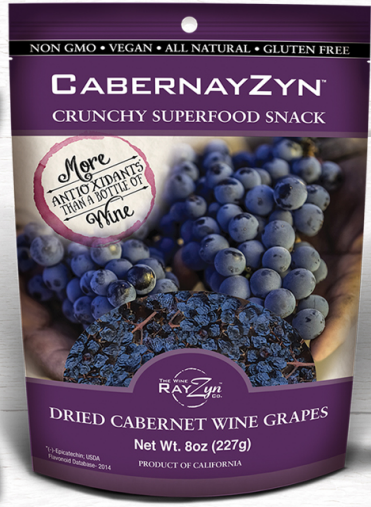
TOSS WITH FOLLOWING DRESSING:

3 tbsp of olive oil, 1 tbsp of fresh lemon juice, 1 tsp of honey, 1 pinch of salt, pepper, and ground mustard



The texture and flavor of the wine grape seeds and skins is what makes Wine RayZyns so perfect for any sweet or savory dish!

THE WINE RAYZynTM Co.



Contact Eleanor Cates at eleanor@rayzyn.com or 404.375.3700 for more information.