



Spring Tortellini Salad with Ham and Chives

- 1 lb frozen cheese or other tortellini
- 4 oz sliced black olives
- ¼ cup grated Parmesan cheese
- 1 cup Italian dressing
- ½ cup diced ham
- 2 Tbsp chopped fresh chives
- ¼ cup chopped fresh red peppers
- ¼ cup fresh broccoli florets
- ¼ cup chopped fresh yellow peppers



Cook tortellini 5 to 7 minutes or until tender (per container instructions). Chill. Pour 1/3 cup Italian dressing over tortellini thoroughly mixing. Repeat Add and thoroughly mix remaining ingredients. Adjust portions to taste. Enjoy with a chilled glass of Keuka Spring Seyval Chardonnay, Vignoles, or wine of your choice.

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Homemade Buttermilk Chive Dressing

- | | |
|------------------------------|---------------------------|
| 3/4 cup light sour cream | 1 tsp salt |
| 3/4 cup plain non-fat yogurt | Fresh ground pepper |
| 1/3 cup mayonnaise | 1 tsp Java Greek Isle Rub |
| 1 tsp granulated garlic | 1 tbsps balsamic vinegar |
| 1 tsp granulated onion | 1 tsp fresh lemon juice |
| 1 tsp dried dill | 1 1/2 cups buttermilk |

Combine the sour cream, yogurt, mayonnaise, garlic, onion, dill, salt, Greek Isle rub, and several grinds of pepper. Mix well. Stir in the balsamic vinegar and 1 cup of buttermilk,. Add buttermilk to taste. Adjust seasonings to your liking. Flavors will become bolder with time. Enjoy with fresh vegetables, Bibb lettuce, and salads.

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