



HIGHLAND MANOR
WINERY

EVERYTHING HAPPENS FOR
A RIESLING PUNCH
made with our White Riesling

Ingredients

- 1 bottle Highland Manor White Riesling
- 1 orange, sliced
- 4 kiwi, peeled then sliced
- 1 pomegranate, seeded
- 1 can club soda
- 1-1/2 cups orange juice

Directions

Pour wine into a large pitcher or punch bowl, then add orange and kiwi slices, and pomegranate arils. Refrigerate for 2-24 hours. when ready to serve, add club soda and orange juice to the pitcher, then stir to combine. Serve over ice.

Recipe from Iowa Girl Eats



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TRADITIONAL ITALIAN "PEACHES IN WINE"

SERVING:
4 CUPS
TOTAL TIME:
4 HOURS

INGREDIENTS

7 or 8 fresh peaches
2 tablespoons sugar
1 bottle Southern Blush

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DIRECTIONS

1. Using a sharp paring knife, peel the peaches.
2. In a large bowl, place the peaches (whole) and sprinkle. Add a splash of the wine.
3. Gently, stir the peaches until the sugar is dissolved.
4. Using a slotted spoon, transfer the peaches into a large jar or bowl.
5. Pour the wine over the peaches and the remaining wine/sugar mixture.
6. Secure a lid on the bowl, refrigerate, and let steep for several hours.

To serve: Spoon a whole peach with the fruity-wine into a large wine glass.



Chicken & Farfalle

1) Preheat the oven to 375 degrees.

2) Place the chicken breast on a sheet pan and rub with 2 tablespoons of extra virgin olive oil. Sprinkle with 1 teaspoon of kosher salt and ½ teaspoon of fresh ground black pepper. Roast the breast for 30 to 40 minutes, or until just cooked through and the internal temperature reaches 165 degrees. Set aside until cool enough to handle. Remove the chicken from the bone and remove the skin. Shred chicken and reserve the chicken drippings for the sauce.

3) While the chicken is cooking, heat 1 tablespoon of extra virgin olive oil in a very large sauté pan. Add the thinly sliced bacon and render until it is crispy. Use a slotted spoon to remove the pieces of crisp bacon to a paper towel lined plate to drain excess grease and set aside.

4) In the same pan with the rendered bacon fat add the mushrooms and sauté on medium high heat until most of the liquid has evaporated. Add the chopped onions and sauté the onions over medium heat until they are caramelized. Then, add the sliced sun-dried tomatoes and sauté for another 3 minutes. Deglaze the pan by adding a the white wine. Bring to a simmer and cook until it has reduced by half. Use a wooden spoon the scrape the bottom of the pan to release the brown bits into the wine.

5) Meanwhile, bring a large pot of water to a boil; season the boiling water with 2 tablespoons of kosher salt. Cook the farfalle pasta to the package specifications for al dente. Drain the cooked pasta but reserve ½ cup of the pasta water.

6) Now add the heavy cream and bring to a simmer. Add the roasted garlic paste to the cream sauce along with the reserved pan drippings from the roasted chicken and whisk to incorporate well. Add the shredded cooked chicken to the sauce and simmer the sauce for 5 minutes until slightly thickened.

1 LARGE CHICKEN BREAST, BONE IN, SKIN ON
EXTRA VIRGIN OLIVE OIL
KOSHER SALT
1 LB BOW TIE PASTA (FARFALLE)
1 PKG CENTER CUT BACON, THINLY SLICED
1 1/2 C QUARTERED CRIMINI MUSHROOMS
1 C CHOPPED ONION
1/3 C SLICED SUNDRIED TOMATOES (IN OIL)
3/4 C WHITE WINE
1 C HEAVY CREAM
1 HEAD ROASTED GARLIC, MINCED
1/2 C GRATED PARMESAN CHEESE
3/4 C FROZEN GREEN PEAS (OPTIONAL)



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Finally, add ½ cup of fresh fine grated parmesan cheese to the sauce and stir constantly to incorporate well. Use pasta water to thin the sauce if it gets too thick, but only if necessary. Add kosher salt and pepper to taste and then add the drained pasta to the sauce along with peas. Stir to incorporate and to warm the peas through. Add 3/4 of the crisp bacon and toss again to incorporate and transfer to a large serving platter. Garnish with the remaining crisp bacon pieces and serve!

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