



HIGHLAND MANOR
WINERY

Easter Punch

WITH FANCY ICE RING

Ingredients

Ice Ring

- 1-3/4 cups orange juice
- 1-1/2 cups water
- 1 cup halved fresh strawberries
- Fresh mint sprigs

Punch

- 2 packages (10 ounces each) frozen sweetened sliced strawberries, thawed
- 4 cans (5-1/2 ounces each) apricot nectar
- 3/4 cup orange juice concentrate
- 3 cups cold water
- 1 cup lemon juice
- 3/4 cup sugar
- 1 bottle Highland Manor Riesling

Directions

1. For ice ring, in a bowl, combine orange juice and water. Pour 2 cups into a 4-1/2-cup ring mold (bundt cake tins work great for this!) Freeze until solid. Top with fresh strawberries and mint. Slowly pour remaining juice mixture into mold to almost cover strawberries and mint. Freeze until solid.
2. For punch, place thawed strawberries in a blender; cover and puree until smooth. Pour into a large serving or punch bowl. Add the apricot nectar, orange juice concentrate, water, lemon juice and sugar; stir until sugar is dissolved. Just before serving, stir in wine and add ice ring.



Buy in Tasting Room

Monday - Saturday 10-6 CST
Sunday 12-6 CST
2965 South York Hwy
Jamestown, TN 38556

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www.highlandmanorwinery.com
931-TRY-WINE (931-879-9463)



ORIGINAL
RECIPE LINK



F R U I T

salad



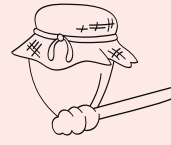
BASIC INGREDIENTS



5 lbs Stone Fruit



¼ Cup Orange Juice



1 T Honey



¼ Cup Fresh Mint

PERFECT BLENDS

Any of the following: peaches, cherries, plums, nectarines, apricots or mangoes

Pair with drier, white wine like: Chardonnay, Seveal Blanc, or Muscadine Select

Original Recipe



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WINE
SOAKED


HIGHLAND MANOR
WINERY

STUFFED WITH
ALMONDS

BACON WRAPPED DATES



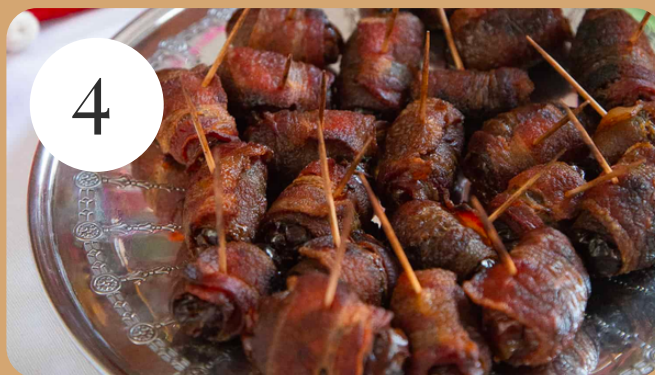
Soak dried mejuol dates in a bowl for 2-4 hours. Wine should just cover the dates. We recommend Highland Manor Cabernet Sauvignon.



Preheat the oven to 400 degrees F. Line a sheet tray with silicone baking mat or parchment paper. Make an incision on one side of each date and insert an almond. Squeeze the date shut in your hand to secure.



Wrap each date with a bacon strip. Use toothpicks to secure bacon to date. Place all the dates on the prepared sheet tray (use a cookie wire rack on top of tray to minimize grease.)



Bake for 6-7 minutes. Then, flip dates over and cook for another 6-7 minutes. Leave in longer for a crispier snack or take out earlier for a softer feel. Enjoy!

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