



Warm Eggplant & Mint Salad

pair with Highland Manor Merlot

SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 35 MIN

Ingredients

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| 1 large eggplant, cut into 1-inch cubes | 1 pinch sugar |
| 3 tablespoons olive oil, divided | Freshly cracked black pepper, to taste |
| 1/2 teaspoon kosher salt | 2 TB fresh mint, roughly chopped |
| 1/2 lemon, juiced (about 1 tablespoon) | |

Directions

1. Preheat the oven to 400°F. Toss the eggplant cubes, 2 tablespoons of the olive oil, and salt directly on a quarter sheet pan and roast for 30 minutes, or until caramelized and tender. Turn off the oven.
2. Season the cooked eggplant with the lemon juice, sugar, black pepper, the remaining 1 tablespoon of olive oil, and a pinch more salt if you feel it needs it, and toss together (I like to do this straight in the sheet pan). Place back in the turned-off oven for 5 more minutes.
3. Finish with the fresh mint and serve at room temperature.





APPLE CIDER CHICKEN

pair with Highland Manor Chardonnay

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

- 4 teaspoons olive oil
- 8 boneless skinless chicken thighs
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/2 cup fresh apple cider
- 2 tsp Dijon mustard
- 3 medium firm sweet apples, cored and cut into 1/2-inch slices
- 2 tsp chopped fresh rosemary

DIRECTIONS

1. Heat 2 teaspoons of oil in a large skillet over medium high. Sprinkle the top of the chicken evenly with 1/2 teaspoon kosher salt and 1/4 teaspoon pepper. Once the oil is hot and shimmering, add the chicken to the pan, top-side down. Let cook 4 minutes, then flip and continue cooking until the meat is cooked through and reaches an internal temperature of 160 degrees, 3 to 4 additional minutes. Remove to a plate and cover with foil to keep warm.
2. In a small bowl or large measuring cup, stir together the apple cider and mustard.

With a paper towel, carefully wipe the skillet clean. Add the remaining 2 teaspoons of oil to the pan over medium high. Once the oil is hot, add the apple slices, remaining 1/2 teaspoon salt and 1/4 teaspoon pepper, and rosemary. Cook for 5 minutes, until the apples are lightly tender and begin to turn golden. Return the chicken to the pan and pour the cider mixture over the top. Let cook for 4 to 5 minutes, until the liquid is reduced by half. Serve warm, sprinkled with additional chopped rosemary as desired.



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White Sangria WITH PEACHES & PLUMS

INGREDIENTS

- 1/4 cup sugar
- 1/4 cup water
- 1 cup sliced peaches, skins left on
- 1 cup sliced plums, skins left on
- 1 cup cherries, stemmed and pitted
- 1/2 cup brandy
- 1 bottle Highland Manor Riesling, chilled

METHOD

1. In a small saucepan, combine the sugar and water, and heat just until the sugar is dissolved to make a simple sugar syrup. Place the peaches, plums, and cherries in a large pitcher and pour the sugar syrup over top.
2. Add the peach brandy and stir. Add the cold Riesling and chill until ready to serve, ideally overnight. When ready to serve, fill the rest of the pitcher with ice.
3. Serve over ice, being sure to serve some of the stone fruit in each glass.

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