



HIGHLAND MANOR
WINERY

CORNERED BEEF & CABBAGE

pair with our Cabernet Sauvignon

Ingredients

- 3 pounds corned beef brisket
- spice packet (comes with beef)
- 10 small red potatoes
- 5 carrots (peeled and cut into 3 inch pieces)
- 1 large head cabbage (cut into quarters)

PREPARATION: 10MIN

COOKING: 2 H 25 MIN

READY IN: 2 H 35 MIN



Directions

1. Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the corned beef. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until tender.
2. Add whole potatoes and carrots, and cook until the vegetables are almost tender. Add cabbage and cook for 15 more minutes. Remove meat and let rest 15 minutes.
3. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want. Slice meat across the grain.

Enjoy!





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LIMEY, LUCKY, LEPRECHAUN SANGRIA

INGREDIENTS

- 1 bottle of Cayuga White
- 3/4 cup vanilla vodka
- 1.5 cups white cranberry juice
- 1 green apple, chopped
- 1 pear, chopped
- 3 kiwis, peeled and sliced

PREP TIME

- Prep | 20 m
- Cook | 30 m
- Ready in | 50 m
- Duration | 5 days

PROCEDURE

- 01** Mix all liquid ingredients together in a pitcher.
- 02** Cut fruit and add to pitcher.
- 03** Let steep in fridge for 30 min to 2 hours.
- 04** Enjoy!



"PITCHER" PERFECT ST. PATRICK'S DAY SANGRIA

SERVING:

4 CUPS

TOTAL TIME:

20 MIN

INGREDIENTS

3 cups White Riesling

1/4 cup brandy

1 1/2 cup orange juice

1/4 cup triple sec
club soda to top

blueberries, kiwi, pineapple,
peaches, strawberries

DIRECTIONS

Combine all ingredients except fruit in pitcher and mix.

Add fruit into separate carafe in this order: blueberries, kiwi, pineapple, peaches, and strawberries.

Pour sangria liquid into fruit carafe and let sit in the fridge for at least 4 hours.

Enjoy!

