

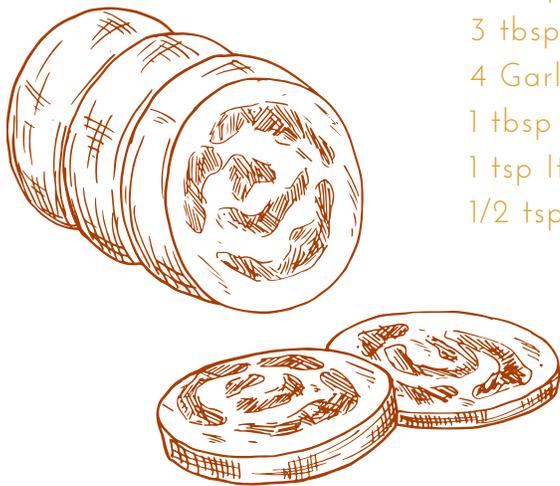
# ROSEMARY GARLIC PORK TENDERLOIN

PAIR WITH HIGHLAND MANOR ROYAL WHITE

SERVING:  
4 PEOPLE  
TOTAL TIME:  
LESS THAN 30 MIN

## INGREDIENTS

1 lb Pork Tenderloin (boneless, trimmed)  
1 tsp Sea Salt  
1/4 tsp Black Pepper  
3 tbsp Olive Oil (divided into 2 tbsp and 1 tbsp)  
4 Garlic Cloves (crushed)  
1 tbsp Fresh Rosemary (chopped)  
1 tsp Italian Seasoning  
1/2 tsp Lemon Aest



## DIRECTIONS

Preheat the oven to 400 degrees F.  
Season the pork tenderloin with sea salt and black pepper on both sides.

In a small bowl, stir together 2 tablespoons (29 ml) olive oil, crushed garlic, fresh rosemary, Italian seasoning, and lemon zest.  
Brush the mixture all over the pork tenderloin on all sides.

Heat the remaining tablespoon olive oil in a cast iron skillet over medium-high heat. Add the pork tenderloin and sear for 3-4 minutes without moving, until browned on the bottom.  
Flip and sear on the other side.

Place the skillet into the oven. Roast for 10-15 minutes, or until internal temperature reaches 145 degrees F.

Remove the pork tenderloin from the oven and let it rest for 5 minutes (temperature will increase to 150 degrees F).



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(931-879-9463)

2965 S YORK HWY, JAMESTOWN, TN 38556  
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# Strawberry Sangria

## ingredients

- .75 liter Berry Bliss + .75 liter Muscadine Select
- 1 liter club soda
- 1/2 can frozen pink lemonade concentrate
- 1/2 cup simple syrup
- 1 lemon washed and sliced for garnish
- 2 cups fresh strawberries sliced
- 1 pint fresh raspberries gently rinsed

## directions

1. Whisk together frozen lemonade concentrate and simple syrup.
2. Gently stir wine with lemonade and sugar mixture.
3. Mix liquids in a large beverage container with fruits.
4. Allow to steep for 10-15 minutes.
5. Just before serving, add club soda and ice to beverage container and stir gently.
6. Enjoy this adult beverage responsibly.



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# SHRIMP SCAMPI

*PAIRED WITH HIGHLAND MANOR SEYVAL BLANC*

Prep Time: 10 minutes  
Cook Time: 10 minutes  
Total Time: 20 minutes

## INGREDIENTS

- 2 tablespoons white wine
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup Panko crumbs
- 1/4 cup unsalted butter, melted
- 2 pounds medium shrimp, peeled and deveined
- Pasta of choice
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1/2 teaspoon crushed red pepper flakes, or more, to taste
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

## DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Boil water & add pasta of choice.
3. Add white wine and lemon juice to a 9x13 baking dish; set aside.
4. In a small bowl, combine Panko and butter; set aside.
5. In a large bowl, combine shrimp, olive oil, garlic and red pepper flakes; season with salt and pepper, to taste.
6. Add shrimp in a single layer to the prepared baking dish.
7. Sprinkle with Panko mixture.
8. Place into oven and bake until bubbly and golden brown, about 10-12 minutes.
9. Toss with pasta. Serve immediately, garnished with parsley, if desired.



  
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