

Elate Mexican Corn

PAIRED WITH HIGHLAND MANOR SEYVAL BLANC

ingredients

- 6 tablespoons mayonnaise
- 3 tablespoons sour cream
- 1 tablespoon fresh-squeezed lime juice
- ½ teaspoon chile powder, plus more to taste
- ¾ cup fine-crumbled Cotija cheese or queso fresco
- 4 ears corn, shucked
- Chopped cilantro, to finish
- Lime wedges, for serving

directions

- Combine mayo, sour cream, lime juice and chile powder in mixing bowl. On separate plate, sprinkle cheese in single layer. Set aside.
- Warm grill or cast-iron pan over high heat. Add corn, in batches, if necessary, and cook, turning, until lightly charred, 6–10 minutes.
- Using spoon or brush, coat hot corn evenly with mayo mixture. Quickly roll each ear in cheese, and shake off excess. Finish with cilantro and chile powder, to taste. Serve with lime wedges. Serves 4.



ONE PAN PORK CHOPS WITH APPLES AND ONIONS

Ingredients

- 2 Tbsp olive oil divided
- 3-4 oz bone-in pork chops whatever with comfortably fit in your pan
- Kosher salt and black pepper to taste
- 3/4 cup low sodium chicken stock
- 1 tsp Dijon mustard or whole-grain Dijon
- 1 Tbsp fresh sage chopped
- 1 1/2 tsp fresh rosemary chopped
- 1/2 tsp fresh thyme chopped
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 2 medium apples thinly sliced (I used Gala)
- 1 small red onion thinly sliced

Procedure

1. Season both sides of pork chops with kosher salt and black pepper. Add 1 Tbsp olive oil to large heavy bottomed pan (or skillet), and heat over MED-HIGH heat. Sear 3-5 minutes per side, or until pork chops are mostly done. Chops will continue cooking in the sauce later.
2. Remove pork chops to a plate.
3. In a small mixing bowl, whisk together chicken stock and mustard, set aside.
4. Add remaining 1 Tbsp oil to the pan, then add apples and onions. Cook 4 minutes, stirring occasionally. Season with salt, pepper, sage, rosemary, and thyme. Stir to combine.
5. Pour in stock mixture, using a wooden spoon to gently scrape the bottom of the pan to release any brown bits.
6. Slide pork chops back into the pan, nestling them down in between the apples.
7. Cook 2-3 minutes, until pork chops are finished cooking and liquid has reduced by half.
8. Pair with Highland Manor Cayuga White wine.



Best Sangria Ever

Ingredients

- 1 bottle Highland Sunset
- 1 lemon, sliced
- 1 orange, sliced
- 2-4 Tablespoons sugar, depending on how sweet you like your Sangria
- 3oz (2 shots) white rum
- 2 cups club soda or ginger ale
- Fresh fruit add ins: sliced strawberries, kiwis, blueberries, fresh/frozen grapes

SERVING:

4 CUPS

TOTAL TIME:

4 HOURS

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Directions

1. Combine wine, lemon, orange, sugar, and rum in a large pitcher then use a wooden spoon to muddle the fruit. Refrigerate for at least several hours or overnight. When ready to serve, add club soda (or ginger ale, if using) to the pitcher then serve in glasses filled with ice and fresh fruit add ins.
2. Note: If using ginger ale instead of club soda, cut back on sugar.

