



HIGHLAND MANOR
WINERY



Christmas Mulled Wine

Ingredients

750 ml bottle Highland Sunset
1 orange, sliced into rounds
5 dried apricots
1 large cinnamon stick
6 cloves
1 star anise
1 tsp nutmeg
vanilla bean paste
3 tbsp.
caster sugar

Instructions

1. Pour wine into a large pan. Add the orange slices, dried apricots, cinnamon, cloves, star anise, about 15 rasps of nutmeg, the vanilla paste and sugar.
2. Cook on medium heat for 10min, stirring occasionally to dissolve the sugar. Remove from heat and leave to infuse for 30min.
3. Strain infused wine into a large jug, reserving the orange slices for serving. Return wine to the pan and reheat until piping hot. Pour into mugs or heatproof glasses, top with the orange slices and serve



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Pepper-Crusted Prime Rib Roast

PAIR WITH HIGHLAND MANOR WINERY'S
MERLOT

Ingredients

- One 9- to 10-pound prime rib roast
- 2 tablespoons kosher salt
- 1/4 cup multicolor whole peppercorns
- 1 guajillo chile, stemmed and chopped
- 2 tablespoons rosemary leaves
- 1/4 cup Dijon mustard
- 2 tablespoons all-purpose flour
- 2 tablespoons soy sauce
- 2 tablespoons Worcestershire sauce
- 4 garlic cloves, minced
- 6 cups low-sodium beef broth

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ORIGINAL
RECIPE
LINK



Directions

1. Season the roast with the salt and let stand at room temperature for 1 hour.
2. In a spice grinder, grind the peppercorns, guajillo chile and rosemary until coarse. Transfer to a medium bowl. Add all of the remaining ingredients except the broth and mix well.
3. Preheat the oven to 400°. Rub the pepper mix all over the roast. Place the roast on a rack set over a roasting pan. Add 2 cups of the broth to the pan and roast for 30 minutes, until the meat is well browned. Add 2 more cups of the broth and loosely tent the roast with foil. Reduce the oven temperature to 350°. Roast for about 2 1/2 hours, until an instant-read thermometer registers 115°; add the remaining 2 cups of broth halfway through. Set the roast on a cutting board to rest for about 30 minutes (the center of the roast will register at 125° for medium rare).
4. Strain the pan juices into a small saucepan. Skim off as much fat as possible and bring to a simmer. Carve the roast and serve with the pan juice.

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Red Wine Poached Pears

Instructions

1. Place all the ingredients (except pears) in a large saucepan.
2. Bring the red wine to a simmer while stirring to dissolve the sugar.
3. When the wine comes to a simmer, strain the red wine liquid to remove the seeds or fruit pulp. Discard the seeds and pulp but keep cloves, orange peel and cinnamon.
4. Add the cinnamon, cloves and peel back into the liquid and return the liquid back to the saucepan.
5. Peel the pears **ONLY** when the poaching liquid is ready (pears will discolor if you peel them too early).
6. Lower the peeled pears into the poaching liquid.
7. Let the pears poach in the liquid on medium-low heat (simmering) for 20 - 25 minutes, but rotate the pears every 5 minutes to ensure they poach evenly on all sides, including the tops of the pears.
8. When the pears have been poached, keep them upright in the poaching liquid, and remove the saucepan from the heat and allow the pears to cool down in the poaching liquid.
9. Serve the pears on a serving plate, and brush them a little with the syrup to make the pears look shiny (optional).
10. Pour a little syrup over individual pears, and serve with some whipped mascarpone cheese or whipped cream.

Ingredients

- ½ cup sugar 100 g
- 1 large piece of orange peel
- 8 - 10 whole cloves
- 1 stick cinnamon
- 2 cups red wine (Merlot)
- ½ cup water / orange juice see notes for more options
- 2 tsp vanilla extract
- ½ cup raspberries / pitted cherries / blackberries (optional)
- 3 - 6 medium sized bosc pears

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