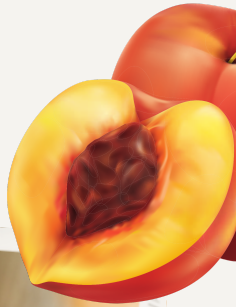




HIGHLAND MANOR
WINERY

PAIR WITH HIGHLAND MANOR'S SOUTHERN BLUSH

HOMEMADE ICE CREAM



INGREDIENTS

- 1¾ cups heavy cream
- 1¼ cup whole milk
- ¾ cup sugar
- ⅛ teaspoon fine sea salt
- 1 tablespoon vanilla extract

DIRECTIONS:

1. Pour 1 cup of the cream into a saucepan and add the sugar, salt, and vanilla extract. Warm the mixture over medium heat, just until the sugar dissolves. Remove from the heat and add the remaining cream, milk, and vanilla extract (if using extract). Stir to combine and chill in the refrigerator.
 2. When ready to churn, remove the vanilla pod, whisk mixture again and pour into ice cream maker. Churn according to the manufacturer's instructions. Transfer the finished ice cream to an airtight container and place in the freezer until ready to serve.
- Enjoy!



ORIGINAL RECIPE



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Jamestown, TN 38556

INSTRUCTIONS

SAUSAGE

1. Heat the oil in a wok or deep frying pan.
2. Using scissors, snip the sausages into quarters straight into the pan.
3. Throw in the onion, and fry for a minute or two, stirring every now and then to brown everything.
4. Spoon in the mustard and sugar, then tip in the tomatoes and cook for a few minutes more.
5. Stir occasionally until the tomatoes are just beginning to split and the mixture is coated in the sweet mustard glaze.

SALAD

1. Meanwhile, separate the lettuce heads into leaves. Peel, stone and slice the avocado and halve and slice the cucumber.
2. Mix together and pile onto a platter.
3. Spoon the hot sausage mixture on top.
4. Add the vinegar and 1 tb water to the pan.
5. Stir it over the heat to dislodge all those tasty flavorings from the pan.
6. Spoon the pan juices over the salad and serve with crusty bread.



Sizzling Sausage Salad

pair with Highland Sunset



4 servings



20 minutes

INGREDIENTS

- 1 tb olive oil
- 400g pack good quality sausages
- 1 red onion, roughly chopped
- 1 tb wholegrain mustard
- 1 tb light brown sugar
- 16 cherry tomatoes
- 2 lettuce heads
- 1 large avocado
- ¼ cucumber
- 1 tb red wine vinegar
- crusty bread, to serve



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Original Recipe



Stuffed Portobellos

pair with Cabernet Sauvignon

Method

1. Preheat oven to 425 degrees F.
2. Toss the portabellas in the balsamic vinegar, 1/4 cup of olive oil, gray salt and pepper, to taste. Arrange the mushrooms on a baking sheet and roast in the oven for about 10 minutes. Remove from the oven and let cool to room temperature.
3. While the mushrooms are cooling mix together the bread crumbs, Parmesan, herbs and the remaining 1/4 cup olive oil.
4. Place 1 slice (2 if the mushrooms are large) of mozzarella in the cupped side of each mushroom. Distribute the bread and herb mixture evenly over the mushrooms and return to the oven to roast for 5 to 6 minutes or until the mozzarella is molten and the bread and herb topping a nice golden brown. Serve either hot or at room temperature and enjoy.

Ingredients

- | | |
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| 12 large portobello mushrooms, stemmed and gills removed | 1 cup fresh bread crumbs |
| 6 tablespoons balsamic vinegar | 1 cup grated Parmesan |
| 1/2 cup extra-virgin olive oil | 4 tablespoons freshly chopped parsley leaves |
| Sea salt, preferably gray salt and freshly ground black pepper | 4 tablespoons freshly chopped basil leaves |
| | 12 (1/2-inch) slices fresh mozzarella |

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