

SUMMER SANGRIA

INGREDIENTS

- 2 bottles Cab Berry
- 1 cup brandy
- 1/2 cup triple sec
- 1 cup orange juice
- 1 cup pomegranate juice
- 1/2 cup simple syrup, or more to taste
(equal parts sugar and water, heated until
sugar dissolves, cooled)
- Orange slices
- Apple slices
- Blackberries
- Pomegranate seeds

SERVING: 16

PREP TIME: 15

TOTAL TIME: 1 DAY 15 MIN



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931-TRY-WINE (931-879-9463)

Monday - Saturday 10-6 CST
Sunday 12-6 CST

2965 South York Hwy
Jamestown, TN 38556

DIRECTIONS

Mix all ingredients together and let stand in a tightly sealed container or pitcher for at least 24 hours in the refrigerator before serving.



"VICTORY SALAD"

PAIR WITH OUR ROYAL ROSÉ

MAIN INGREDIENTS

- SERVE COLD:
- 1 cup cooked carrots
- 1 cup cooked potato
- 1 cup cooked peas
- 1 cup cooked green beans
- 4 lettuce leaves

DRESSING

- 2 tablespoons vinegar
or lemon juice
- 4 tablespoons oil
- ½ teaspoon salt
- ¼ teaspoon paprika

GARNISHES

- Whites of two hard
boiled eggs, chopped
- Yolks of two hard
boiled eggs, forced
through a strainer
- Sliced pickles
- Chopped olives
- Parsley
- Capers
- Celery

History of the Victory Salad

During World War I, the newly created U.S. Food Administration, headed by Herbert Hoover, urged Americans to conserve food so that more could be exported to Europe. Fourteen million Americans signed "pledge cards," agreeing to observe wheatless Mondays, meatless Tuesdays and porkless Saturdays.

As you might expect, this resulted in a number of cookbooks offering advice on how households could be more frugal. One such cookbook is simply called "War Cook Book," issued by the Kentucky division of the Women's Committee of the Council of National Defense—the group that helped distribute the many pledge cards to encourage patriotic food conversation.

This salad appears in the "War Cook Book" under the heading "Patriotic Salads."

THE BEST CHICKEN MARINADE

PAIR WITH HIGHLAND MANOR SEYVAL BLANC

INGREDIENTS

- ½ cup extra virgin olive oil
- ½ cup balsamic vinegar
- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- ⅛ cup lemon juice
- ¾ cup brown sugar
- 2 teaspoon dried rosemary
- 2 tablespoon Dijon mustard
- 1 ½ teaspoons salt
- 1 teaspoon ground black pepper
- 2 teaspoon garlic powder
- 6 chicken breasts or 3.5 lb chicken

INSTRUCTIONS

- Combine all marinade ingredients in a large mixing bowl and whisk together. Remove a half a cup of marinade and reserve for basting the chicken later.
- Place chicken in a large resealable bag and pour marinade over the top. Gently massage chicken breasts and be sure to close bag securely. (If you have less time, consider poking holes in the chicken with a fork to allow the marinade to penetrate quickly.)
- Refrigerate chicken and marinate for at least 30 minutes and up to 24 hours. I find 4 to 6 hours to be perfect.

