



HIGHLAND MANOR
WINERY

CREAMY CHICKEN CAYUGA

INGREDIENTS

- 4 boneless skinless chicken breasts thinly sliced
- salt and pepper
- 2 tablespoons olive oil
- 1 1/2 cups sliced mushrooms
- 1/2 cup Cayuga White Wine
- 1/2 cup chicken broth
- 1 cup heavy whipping cream
- 1 teaspoon ground mustard
- 1 teaspoon garlic powder
- Fresh Chopped Parsley for garnish

SERVING: 4

PREP TIME: 5 MIN

COOK TIME: 25 MIN

DIRECTIONS

- In a large skillet over medium heat add 1 tablespoon olive oil to the pan. Add the chicken and lightly salt and pepper. Cook until lightly brown and cooked throughout. Remove chicken and set aside on plate.
- Add 1 Tablespoon olive oil and sauté the mushrooms for 1-2 minutes. Add marsala wine and bring to a boil over medium high heat for 1-2 minutes. This allows the alcohol to burn out. Add the chicken broth, heavy whipping cream, ground mustard, and garlic powder.
- Bring to a boil and reduce heat and simmer for about 10 minutes or until it starts to thicken. Place chicken back in the sauce and continue to simmer for about 1-2 minutes.



THE BEST BEEF MARINADE

MARINADE

- ½ cup olive oil
- ⅓ cup fresh lemon juice
- ¼ cup Worcestershire sauce
- 1 ½ tablespoons garlic powder
- 3 tablespoons dried basil
- 1 ½ tablespoons dried parsley flakes
- 1 teaspoon ground white pepper
- ¼ teaspoon hot pepper sauce
- 1 teaspoon dried minced garlic

DIRECTIONS

1. Place the soy sauce, olive oil, lemon juice, Worcestershire sauce, garlic powder, basil, parsley, and pepper in a blender. Add hot pepper sauce and garlic, if desired. Blend on high speed for 30 seconds until thoroughly mixed.
2. Pour marinade over desired type of meat. Cover, and refrigerate for up to 8 hours. Cook meat as desired.

PAIR WITH CABERNET SAUVIGNON & LOCAL BEEF



Sunset Ridge
Cattle Co. Beef



LOCALLY RAISED • FARM FRESH • FAMILY OWNED

Beef + Chicken + Pork



SOUTHERN BLUSH SLUSHIES

INGREDIENTS

16 oz. frozen peaches
(or 4 cups frozen peaches)
2 ½ cups Southern Blush
1-2 tbsp raw sugar (optional)

INSTRUCTIONS

Place the peaches into a high powered blender. Add the wine. Blend until smooth. Pour into glasses. Sip and enjoy!

