

## Warm Eggplant & Mint Salad pair with Highland Manor Merlot

SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 35 MIN

## Ingredients

- 1 large eggplant, cut into 1-inch cubes 3 tablespoons olive oil, divided 1/2 teaspoon kosher salt 1/2 lemon, juiced (about 1 tablespoon)
- 1 pinch sugar 2 TB fresh mint, roughly chopped

# Directions

- 1.Preheat the oven to 400°F. Toss the eggplant cubes, 2 tablespoons of the olive oil, and salt directly on a quarter sheet pan and roast for 30 minutes, or until caramelized and tender. Turn off the oven.
- 2. Season the cooked eggplant with the lemon juice, sugar, black pepper, the remaining 1 tablespoon of olive oil, and a pinch more salt if you feel it needs it, and toss together (I like to do this straight in the sheet pan). Place back in the turned-off oven for 5 more minutes.
- 3. Finish with the fresh mint and serve at room temperature.

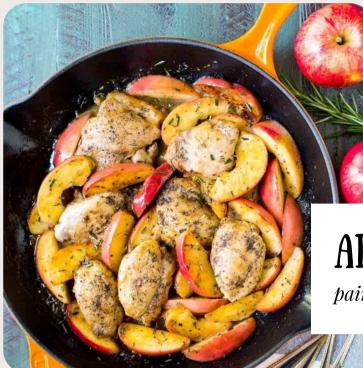
Freshly cracked black pepper, to taste





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

2965 South York Hwy Jamestown, TN 38556





# APPLE CIDER CHICKEN

pair with Highland Manor Chardonnay

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

### INGREDIENTS

4 teaspoons olive oil 8 boneless skinless chicken thighs 1 tsp kosher salt 1/2 tsp freshly ground black pepper 1/2 cup fresh apple cider 2 tsp Dijon mustard 3 medium firm sweet apples, cored and cut into 1/2-inch slices 2 tsp chopped fresh rosemary

### DIRECTIONS

- 1. Heat 2 teaspoons of oil in a large skillet over medium high. Sprinkle the top of the chicken evenly with 1/2 teaspoon kosher salt and 1/4 teaspoon pepper. Once the oil is hot and shimmering, add the chicken to the pan, top-side down. Let cook 4 minutes, then flip and continue cooking until the meat is cooked through and reaches an internal temperature of 160 degrees, 3 to 4 additional minutes. Remove to a plate and cover with foil to keep warm.
- 2. In a small bowl or large measuring cup, stir together the apple cider and mustard.

With a paper towel, carefully wipe the skillet clean. Add the remaining 2 teaspoons of oil to the pan over medium high. Once the oil is hot, add the apple slices, remaining 1/2 teaspoon salt and 1/4 teaspoon pepper, and rosemary. Cook for 5 minutes, until the apples are lightly tender and begin to turn golden. Return the chicken to the pan and pour the cider mixture over the top. Let cook for 4 to 5 minutes, until the liquid is reduced by half. Serve warm, sprinkled with additional chopped rosemary as desired.

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# White Sangria with PEACHES & PLUMS

### INGREDIENTS

#### 1/4 cup sugar

- 1/4 cup water
- 1 cup sliced peaches, skins left on
- 1 cup sliced plums, skins left on
- 1 cup cherries, stemmed and pitted
- 1/2 cup brandy brandy
- 1 bottle Highland Manor Riesling, chilled

#### METHOD

- 1.In a small saucepan, combine the sugar and water, and heat just until the sugar is dissolved to make a simple sugar syrup. Place the peaches, plums, and cherries in a large pitcher and pour the sugar syrup over top.
- 2.Add the peach brandy and stir. Add the cold Riesling and chill until ready to serve, ideally overnight. When ready to serve, fill the rest of the pitcher with ice.
- 3.Serve over ice, being sure to serve some of the stone fruit in each glass.

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