



# **black cherry**

dark balsamic vinegar

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## **5 wonderful ways to enjoy our *black cherry* balsamic vinegar**

- blend with our basil olive oil (equal parts of each) for an inspired salad dressing – add fresh sliced cherries, nuts and feta cheese
- pour over vanilla bean ice cream
- delicious drizzled over fresh fruit, especially oranges
- gently reduce by half over medium-low heat and use as a glaze for pork tenderloin or chops
- drizzle over classic cherries jubilee

## **try blending with any of the following extra virgin olive oils**

- lemon extra virgin olive oil
- basil extra virgin olive oil
- arbequina extra virgin olive oil

## **scroll down to check out the following recipes**

- ***black cherry balsamic cherries jubilee***
- ***basil & black cherry balsamic salad dressing***

## **black cherry balsamic cherries jubilee**

recipe courtesy of Rachael Ray

### **ingredients**

- 2 (15-ounce) cans whole bing cherries in juice, drained and juice reserved
- 1 tablespoon sugar
- 1 tablespoon cornstarch
- ¼ cup kirsch or cognac, warmed
- 2 pints vanilla ice cream
- **dana shortt gourmet black cherry balsamic vinegar**, for drizzling

### **method**

1. In a small dish, combine a little cherry juice with sugar and cornstarch.
2. In a skillet, heat juice from cherries over moderate heat. Add cornstarch mixture. When juice thickens, add cherries to warm through. Pour in warmed liqueur, then flame the pan to burn off alcohol.
3. Remove cherries from heat. Scoop vanilla ice cream into large glasses or dessert dishes and spoon cherries down over ice cream. Drizzle with black cherry balsamic (about 1-2 teaspoons each).

Makes 6 servings

## **black cherry balsamic and basil vinaigrette**

### **ingredients**

- ¼ cup **dana shortt gourmet basil extra virgin olive oil**
- ¼ cup **dana shortt gourmet black cherry balsamic vinegar**

method:

1. Pour olive oil and vinegar into a mason jar and secure with lid. Shake vigorously until emulsified, about 10 seconds.
2. Use as a marinade or sauce for poultry, or as a salad dressing  
(add mixed greens, sliced fresh cherries, feta or goat cheese and toasted nuts)