



blueberry

dark balsamic vinegar

5 wonderful ways to enjoy our *blueberry* balsamic vinegar

- delicious drizzled over pancakes with maple syrup
- gently reduce by half and use as a glaze for lamb chops or duck breasts
- use in summer salad dressings, marinades and sauces (great when blended with our lemon olive oil)
- drizzle over ice cream, citrus sorbets or yogurt
- a nice addition to any salad, particularly those with blue, goat or feta cheeses

try blending with any of the following extra virgin olive oils

- blood orange extra virgin olive oil
- lemon extra virgin olive oil
- arbequina extra virgin olive oil

scroll down to check out the following recipes

- *tina's award winning blueberry drizzle salad*

tina's award winning blueberry drizzle salad

Try this amazing salad! Credit goes to my good friend Tina Roberts who is an incredible cook. It salad took top prize for a "*Cottage Life*" contest a few years back...

Note: This recipe easily doubles to serve a crowd. I added about a cup of fresh, whole blueberries to the drizzle and tossed this mixture into the salad because I was serving this salad buffet-style to a large group and wanted everything combined in one large bowl.

ingredients

blueberry syrup

- ½ cup wild blueberries
- 3 tbsp white sugar
- 1 tbsp water
- 2 tsp lemon juice

salad

- 8 cups mixed greens, washed, dried, and torn into bite-size pieces
- ½ cup slivered almonds, toasted
- ¼- 1/3 cup feta cheese, crumbled

dressing

- 1 tbsp fresh lemon juice
- **1 tbsp dana shortt gourmet blueberry balsamic vinegar**
- 1 garlic clove, minced
- ¼ tsp white sugar
- ¼ tsp salt
- ¼ tsp dijon mustard
- 4 tbsp vegetable oil or fresh and fruity olive oil such as **dana shortt gourmet arbequina**

method

1. combine blueberries, sugar, and water and cook over medium heat until syrupy – about 5 minutes.
2. cool blueberry mixture and then add 2 teaspoons lemon juice.
3. combine all dressing ingredients, except the oil, and whisk until salt dissolves. Slowly whisk in the oil.
4. combine salad ingredients and arrange in a large shallow bowl, toss salad ingredients with dressing.
5. drizzle blueberry syrup over top of salad.