



# **cinnamon pear**

dark balsamic vinegar

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## **5 wonderful ways to enjoy our *cinnamon pear* balsamic vinegar**

- blend with our blood orange olive oil (equal parts of each) for a delicious salad dressing – try with mixed greens, sliced pears, goat cheese and candied nuts
- drizzle on ice cream with stewed fruit
- pour over plain or fruit cheesecake
- drizzle onto baked or poached pears with whipped cream, ice cream and/or caramel sauce
- mix with our lemon extra virgin olive oil (equal parts of each) and use as a marinate for chicken breasts.  
(bake chicken and serve with roasted fruits (try plums, pears or peaches))

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

- blood orange extra virgin olive oil
- persian lime extra virgin olive oil
- lemon extra virgin olive oil

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

- ***cinnamon pear balsamic roasted sweet potatoes***
- ***dana's mixed green salad with blood orange & cinnamon pear balsamic with candied nuts, apples & goat cheese***

## **cinnamon pear balsamic roasted sweet potatoes**

### **ingredients**

- 4 medium sweet potatoes, peeled and each cut lengthwise into 8 wedges
- 1/3 cup **dana shortt gourmet cinnamon-pear balsamic vinegar**
- 2 tablespoons **dana shortt gourmet all natural organic butter extra virgin olive**
- ¾ teaspoon kosher salt or sea salt

### **method**

- Heat oven to 400F. Cut a piece of parchment paper to fit the bottom of a half sheet jelly-roll pan.
- Thoroughly shake or whisk together the cinnamon-pear balsamic and butter extra virgin Olive oil. In a large bowl toss to liberally coat the sweet potato wedges with the emulsified balsamic-olive oil mixture.
- Arrange the potato wedges on the parchment paper lined pan in a single layer, without overcrowding. Sprinkle with sea salt and roast for 45 minutes until tender and the balsamic glaze has caramelized.

## **blood orange & cinnamon pear balsamic vinaigrette**

### **ingredients**

- ¼ cup **dana shortt gourmet blood orange extra virgin olive oil**
- ¼ cup **dana shortt gourmet cinnamon pear 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 salad dressing (add mixed greens, candied nuts, apples and goat cheese)
3. This is also delicious drizzled over yogurt & granola, or served on ice cream