



cranberry pear

white balsamic vinegar

5 wonderful ways to enjoy our *cranberry pear* balsamic vinegar

- blend with our persian lime olive oil (equal parts of each) and stir into yogurt, top with granola & fresh fruit
- pour over fresh fruit salad
- drizzle onto poached or baked pears
- for a delicious salad dressing – mix with equal parts of our blood orange olive oil add dried cranberries, sliced pears & chevre
- gently reduce by half over medium-low heat and use as a glaze for poultry

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

- ***aged white cranberry pear balsamic condimento gelee with fruit***

aged white cranberry pear balsamic condimento gelee with fruit

No sugar added. No artificial flavor. No additives, preservatives, chemicals or synthetic anything. Clean, naturally sweet-tart, aged, pro-biotic, balsamic condimento gets to strut its stuff in this application. The fruit is merely the supporting cast. My trusty, yet discriminating guinea pigs gave two thumbs up when sampling this glitzy health-food-in-disguise.

ingredients

- 2 cups white cranberry-pear balsamic condimento + ¼ cup reserved
- 2 tablespoons unflavored gelatin
- 1 cup cut up fresh fruit or small berries such bananas, blueberries, lychee, strawberries, raspberries, oranges kiwi etc.
- 1 teaspoon blood orange extra virgin olive oil for greasing the molds

method

1. Using the blood orange extra virgin olive oil, grease one large 2-quart, heat-resistant casserole/bowl/mold or up to six smaller 6 oz. ramekins, bowls or molds.
2. Arrange the cut up fruit in the mold/s.
3. In a small bowl, sprinkle the gelatin over ¼ cup of balsamic condimento and allow to sit undisturbed.
4. In a two quart sauce pan over medium heat, bring the remaining balsamic to a simmer.
5. Remove from heat and add the bloomed gelatin.
6. Stir constantly until no granules or sign of gelatin can be seen, and the mixture is completely clear.
7. Pour the warm mixture in to the prepared molds and refrigerate for at least 4 hours or until set.