



grapefruit

white balsamic vinegar

5 wonderful ways to enjoy our *grapefruit* balsamic vinegar

- blend with our lemon olive oil (equal parts of each) for a refreshingly tart salad dressing
- makes a show-stopping white balsamic grapefruit granita
- drizzle over baked or grilled fennel
- heat with a little sugar and use to glaze salmon filets
- drizzle over citrus sorbet, ice cream, yogurt or fresh fruit salad

try blending with any of the following extra virgin olive oils

- persian lime extra virgin olive oil
- lemon extra virgin olive oil
- blood orange extra virgin olive oil
- herbs de provence extra virgin olive oil

scroll down to check out the following recipes

- *grapefruit white balsamic jelly*
- *grilled radicchio & hearts of romaine with shaved pecorino and grapefruit white balsamic*

grapefruit white balsamic jelly

ingredients

- 4½ cups **dana shortt gourmet grapefruit white balsamic vinegar**
- 2 cups sugar
- 1 (3 ounce) envelope liquid pectin

method

1. Measure exactly 4½ cups of balsamic into a 6-quart pan.
2. Stir sugar into the balsamic in the pan.
3. Bring mixture to full rolling boil on high heat, stirring constantly.
4. Stir in pectin. Return to full rolling boil and boil exactly 1 minute.
5. Skim off any foam.
6. Ladle into jars, seal and process 8 minutes.

grilled radicchio and hearts of romaine salad with shaved pecorino and white balsamic vinegar

ingredients

- 1/3 cup **dana shortt gourmet tuscan herb extra-virgin olive oil**
- ¼ cup **dana shortt gourmet grapefruit white balsamic vinegar**
- 6 garlic cloves, chopped
- ½ teaspoon dried crushed red pepper
- 4 large heads of radicchio, each cored & quartered
- 4 hearts of romaine
- ¼ cup shaved pecorino

method

1. Whisk oil, vinegar, garlic, and crushed red pepper in large bowl. Add radicchio and romaine and toss to coat. Marinate 20 minutes.
2. Prepare barbecue (medium heat). Drain marinade into small bowl. Place radicchio and romaine on grill; sprinkle with kosher salt and fresh cracked pepper.
3. Grill radicchio and romaine until edges are crisp and slightly charred, turning occasionally, about 6 minutes. Transfer to serving platter. Drizzle with reserved marinade and sprinkle with cheese shavings.

Serves 4-6 as a side dish