



# jalapeno

white balsamic vinegar

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## 5 wonderful ways to enjoy our *jalapeno* balsamic vinegar

- wonderful in ceviche, guacamole and salsa
- blend with our persian lime olive oil (equal parts of each) and use as a marinade & sauce for salmon, white fish, shellfish and chicken
- drizzle on roasted corn salad
- use in vinaigrettes and nacho-style chicken salads
- use as a replacement for rice wine and/or white wine vinegar in asian dishes

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

- persian lime extra virgin olive oil
- chipotle extra virgin olive oil
- garlic extra virgin olive oil
- lemon extra virgin olive oil

## scroll down to check out the following recipe

- *salmon in crisp rice paper with sweet & spicy jalapeno-sake sauce*

## **salmon in crisp rice paper with sweet & spicy jalapeno-sake sauce**

source: *fine cooking magazine*

### **ingredients for the jalapeno-sake sauce**

- 1 cup plus 2 tablespoons sake
- 1 cup mirin
- 2 tablespoons **dana shortt gourmet jalapeno white balsamic vinegar**
- 2 tbs. minced fresh ginger
- 2 large cloves garlic, minced
- ½ tsp. seeded and minced fresh serrano chile
- 1 tbs. vegetable oil
- 2 tbs. finely diced red bell pepper
- 2 tbs. finely diced yellow bell pepper
- 2 tbs. finely diced zucchini (skin side only)
- 2 tbs. finely diced carrot
- 1 tsp. soy sauce
- 2 tsp. chopped fresh cilantro; more sprigs for garnish

### **ingredients for the salmon**

- 4 skinless salmon fillets (about 6 oz. each)
- kosher salt and freshly ground black pepper
- ¼ cup canola oil
- 4 rounds rice paper (8 to 10 inches in diameter)

### **method for the sauce**

1. In a heavy 2-quart saucepan, combine the sake, mirin, jalapeno balsamic, ginger, garlic, and serrano. Bring to a boil over high heat, and reduce to about ½ cup, 10 to 15 minutes.
2. Meanwhile, heat the oil in a skillet over medium-high heat. Sauté the peppers, zucchini, and carrot until crisp-tender, about 2 minutes. Add the soy sauce and vegetables to the sake essence; set aside and keep warm.

### **method for the salmon**

1. Sprinkle both sides of each salmon fillet with salt and pepper and drizzle with a little of the vegetable oil, using 1 tbs. total for the four fillets.
2. Completely immerse one round of rice paper in a bowl of warm water for a few seconds. Transfer to a work surface and let stand until pliable, about 30 seconds. Set a salmon fillet in the center of the softened rice paper. Fold the paper over one long side of the fillet, and then fold the paper in over the two short sides. Roll the fillet over until it's completely enclosed by the rice paper. Set it aside with the seam side down. Repeat with the remaining fillets.
3. Heat the remaining 3 tbs. oil in a heavy 12-inch skillet over medium to medium-high heat until it's hot and shimmering but not smoking. Put the wrapped fillets in the skillet without touching and sauté, turning to brown top and bottom, until the rice paper is golden brown, 2 to 3 minutes per side; don't overcook. (If the fillets are very thick, you can also brown the sides for 1 minute each, but most fillets will be cooked through—just barely opaque—if just the top and bottom are seared.) Transfer to paper towels and let drain.
4. Stir the chopped cilantro into the sake essence and spoon some onto each of four warm dinner plates. Put a salmon fillet in the center of each plate, top with a cilantro sprig, and serve at once.

### **make ahead tips**

The sake essence can be made several hours ahead and kept covered at room temperature. Wait to sauté and add the vegetables until just before serving. The fillets can be wrapped in rice paper up to two hours ahead. Put them on a plate in a single layer without touching. Drape with a damp paper towel, wrap in plastic, and refrigerate until ready to cook.