



## **maple** dark balsamic vinegar

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

- gently reduce by half over medium-low heat and use as a glaze for cooked bacon, pork chops or pork tenderloin
- mix with our lemon olive oil for an outstanding vinaigrette – served on mixed greens with small cubes of extra old cheddar and sliced apples
- drizzle over grilled or baked salmon filets (or use as a glaze on cooked salmon)
- blend with our butter olive oil (equal parts of each) and drizzle over pancakes or waffles
- pour over fruit fresh salad or fruit-based desserts

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

- lemon extra virgin olive oil
- blood orange extra virgin olive oil
- toasted almond oil

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

- ***David's crepes with crumbled bacon & maple balsamic***
- ***brown sugar salmon with maple drizzle***

## **david's crepes with crumbled bacon & maple balsamic**

### **ingredients**

- 3 eggs
- 2 cups milk
- 1 cup flour
- ½ teaspoon salt
- 1 teaspoon vanilla
- 3 tablespoons melted butter or vegetable oil (plus extra to coat pan)
- 500 gram package bacon, cooked until crispy and then roughly chopped into ½" pieces
- maple syrup, to taste (let me know which you prefer!)
- cinnamon, to taste
- **dana shortt gourmet maple balsamic vinegar**, to taste

### **method**

1. Combine eggs, milk, salt, vanilla, butter (or oil) into a large bowl and whisk to combine. Add flour in two or three additions and whisk until well blended and batter is smooth (you can also use a blender).
2. Heat an 8" or 10" skillet over medium-high heat and brush with melted butter or oil to coat pan. Pour a small amount of batter into skillet (about one-quarter cup), immediately swirling and tilting to coat bottom. Cook until crepe loosens from side of skillet and underside is pale golden, about two minutes. Flip crepe and cook the other side for about one minute or until pale golden. Continue to make more crepes in the same manner.
3. Place crumbled bacon, a drizzle of syrup and a sprinkle of cinnamon in the centre of each crepe and roll "burrito" style. Drizzle with maple balsamic vinegar, as desired.

makes about eleven, 8 inch crepes

## **julie's brown sugar salmon with maple balsamic drizzle**

### **ingredients**

- four, 5 to 6 ounce skinless and boneless filets of salmon
- ½ cup finely grated parmesan cheese (found in the deli section)
- 1/3 cup brown sugar
- freshly-cracked black pepper, to taste
- **dana shortt gourmet maple balsamic vinegar, for finishing**

### **method**

1. Preheat oven to 375 degrees F.
2. Combine the parmesan cheese and brown sugar together in a shallow bowl. Add freshly-cracked black pepper to taste (I like a lot).
3. Coat all sides of salmon in the parmesan-sugar mixture and place on a parchment-lined baking sheet (pat any extra parmesan-sugar mixture on the tops of the salmon filets).
4. Bake salmon for 12 to 15 minutes or until cooked to your liking.
5. Serve on top of a mixed green salad.  
Drizzle with the maple balsamic vinegar (I use about 1 tsp. per filet).