



peach

white balsamic vinegar

5 wonderful ways to enjoy our *peach* balsamic vinegar

- gently reduce by half over medium-low heat (it will become thick like honey); then drizzle over goat cheese on crackers
- drizzle over fresh fruit salad
- blend with our tuscan herb olive oil (equal parts of each) for a delicious salad dressing – add mixed greens, peaches & almonds
- use to glaze roasted pork tenderloin; serve with grilled fruits
- drizzle over ice cream or citrus sorbet

try blending with any of the following extra virgin olive oils

- tuscan herb extra virgin olive oil
- lemon extra virgin olive oil
- hojiblanca extra virgin olive oil

scroll down to check out the following recipes

- *peach white balsamic bellini*
- *fresh chevre drizzled with aged white peach balsamic*

peach white balsamic bellini

ingredients

- 1 cup **dana shortt gourmet peach white balsamic vinegar**
- 1 pound peeled, sliced ripe peaches or 1 16-ounce bag frozen peaches, defrosted
- 1 750 ml bottle chilled Proecco or other sparkling white wine
- a sprig of mint or fresh raspberries for garnish

method

1. Combine all ingredients in a large punch bowl and serve chilled.

fresh chevre drizzled with aged peach white balsamic vinegar

This application is easy, elegant and delicious. Use only the finest quality, fresh goat cheese here. The golden peach condimento reduction compliments the creamy, slightly salty, tangy goat cheese perfectly. It adds a mellow sweetness, the complex flavor of ripe peach and naturally caramelized dried fruit notes.

ingredients

- 2 cups **dana shortt gourmet white peach balsamic**
- 8 oz. fresh chevre

method

1. In a 2 quart sauce pan over very low heat, gently simmer the balsamic and reduce by half, to approximately one cup. The balsamic should never be allowed to boil or the natural sugar will burn and become bitter.
2. The pot should be watched carefully. The process can take as long as 30 minutes but the results will be worth the effort. The finished reduction should be thick and light amber in color. Allow to cool completely in the fridge and then transfer to a jar. Once allowed to sit and cool the flavor will become more complex. It can be kept on the counter or in the refrigerator, however refrigeration is not necessary.

The condiment is wonderful drizzled on fresh, soft cheeses.
Or, use it to glaze pork, poultry, ribs, or fruit.
Also delicious drizzled on ice cream!