



pomegranate

dark balsamic vinegar

5 wonderful ways to enjoy our *pomegranate* balsamic vinegar

- blend with our lemon olive oil (equal parts of each) and toss onto mixed greens with pomegranate seeds, toasted nuts and tangy cheese
- drizzle over a winter fruit salad
- use as a glaze for heartier meats such as lamb, duck or beef
- add to your favourite marinade for a kick
- swirl into plain or fresh fruit yogurt topped with granola

try blending with any of the following extra virgin olive oils

- lemon extra virgin olive oil
- persian lime extra virgin olive oil
- blood orange extra virgin olive oil

scroll down to check out the following recipes

- ***cranberry and pomegranate balsamic marmalade***
- ***winter fruit salad with aged pomegranate balsamic***

cranberry and pomegranate balsamic marmalade

ingredients

- 2 tablespoons **dana shortt gourmet blood orange extra virgin olive oil**
- 1 cup sliced onion, loosely packed (about half a red onion)
- 1 teaspoon kosher salt
- fresh cracked pepper
- 2 cups fresh cranberries
- ½ cup brown sugar
- ½ cup **dana shortt gourmet pomegranate balsamic vinegar**
- ¼ freshly squeezed orange juice

method

1. Heat the olive oil in a medium saucepan over medium-low heat. Add the onion, salt and a few turns of black pepper. Sauté until the onion is caramelized, about 20-30 minutes.
2. Add the cranberries, brown sugar, pomegranate balsamic and orange juice. Bring to a boil then reduce to a simmer. Cook until the sauce is jam-like in consistency, about 40 minutes stirring occasionally.
3. Cool transfer to a container cover and refrigerate up to one week.

Wonderful with fresh cheeses or cooked poultry.

winter fruit salad with aged pomegranate balsamic

recipe adapted from ***fine cooking*** magazine

ingredients

- 2 navel oranges, peeled and cut into small pieces
- 1 blood orange, peeled and cut into small pieces
- 1 red grapefruit, peeled and cut into small pieces
- 2 tangerines, peeled and cut into small pieces
- ½ large pineapple, peeled, cored and cut into small pieces
- ¼ cup packed light brown sugar
- ½ cup sparkling wine
- 1 tablespoon rum
- 1 banana, cut into slices
- 1 apple, such as braeburn, fuji, or gravenstein, peeled and cut into small pieces
- 1 ripe pear, unpeeled and cut into small pieces
- ½ cup pomegranate seeds
- ¼ cup **dana shortt gourmet pomegranate balsamic vinegar**

method

1. Cover and chill the citrus fruit pieces and pineapple pieces.
2. A half hour before serving, combine the brown sugar, sparkling wine, and rum in a large bowl. Add the citrus and pineapple. Peel and slice the banana into ½-inch pieces; add it to the salad. Add the apple and pear to the salad. Toss gently to combine thoroughly. Let sit covered at room temperature for about 30 minutes. Spoon into small bowls. Top with pomegranate seeds and drizzle with balsamic vinegar.

Makes 8 cups, serves 6-8