



raspberry

dark balsamic vinegar

5 wonderful ways to enjoy our *raspberry* balsamic vinegar

- delicious drizzled over pancakes or waffles with maple syrup
- gently reduce by half and use as a glaze for lamb chops or duck
- blend with our chipotle olive oil (equal parts of each) for a spicy-sweet vinaigrette
- gently reduce by half over medium-low heat and pour over warm baked brie
- drizzle over ice cream, pound cake, fruit tarts or berry cheesecake

try blending with any of the following extra virgin olive oils

- persian lime extra virgin olive oil
- chipotle extra virgin olive oil
- tuscan herb extra virgin olive oil
- lemon extra virgin olive oil
- blood orange extra virgin olive oil

scroll down to check out the following recipes

- ***dana's mixed green salad with tuscan herb & raspberry vinaigrette with berries, feta cheese & toasted slivered almonds***
- ***blood orange and raspberry balsamic yogurt "sundaes"***

**dana's mixed green salad with tuscan herb-raspberry vinaigrette
with berries, feta cheese and toasted almonds**

ingredients

- ¼ cup **dana shortt gourmet tuscan herb extra virgin olive oil**
- ¼ cup **dana shortt gourmet raspberry balsamic vinegar**

method

1. Pour olive oil and vinegar into a mason jar and secure with lid.
Shake vigorously until emulsified, about 10 seconds.

Use as a salad dressing (add mixed greens, fresh berries, feta cheese and toasted almonds)

This is also delicious drizzled over cooked poultry or warm baked brie.

blood orange and raspberry balsamic yogurt “sundaes”

ingredients

- 2 tablespoons **dana shortt gourmet blood orange extra virgin olive oil**
- 2 tablespoons **dana shortt gourmet raspberry balsamic vinegar**
- 2 cups raspberry yogurt (or plain or your favourite flavour of yogurt)
- 1 cup assorted berries

method

1. pour olive oil and vinegar into a mason jar and secure with lid. Shake vigorously until emulsified, about 10 seconds.
2. divide yogurt among two shallow bowls. Top with fresh fruit. Drizzle with the blood orange-raspberry balsamic emulsion (2 tablespoons on each sundae).

Great with granola, too.

Makes 2 “sundaes”