



sicilian lemon

white balsamic vinegar

5 wonderful ways to enjoy our *sicilian lemon* balsamic vinegar

- add 1 to 2 teaspoons to a cup of sparkling water for a delicious, non-alcoholic beverage
- blend with our wild mushroom & sage olive oil (equal parts of each) and use as a salad dressing, sauce, bread dipper...
- drizzle on top of lemon pound cake or cheesecake
- blend with sesame oil (equal parts of each) for a terrific asian-inspired marinade and/or salad dressing
- pour over cooked shrimp, salmon or whitefish

try blending with any of the following extra virgin olive oils

- wild mushroom & sage extra virgin olive oil
- tuscan herb extra virgin olive oil
- blood orange extra virgin olive oil
- chipotle extra virgin olive oil
- herbs de provence extra virgin olive oil

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- *lemon balsamic & wild mushroom and sage bread dipper/pizza/pasta sauce*

lemon balsamic and wild mushroom and sage olive oil bread dipper/sauce/marinade

ingredients

¼ cup **dana shortt gourmet wild mushroom and sage extra virgin olive oil**

¼ cup **dana shortt gourmet sicilian lemon balsamic vinegar, aged up to 18 years**

method

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

this vinaigrette is amazing as a...

- salad dressing. Toss with mixed greens, sliced mushrooms (raw or cooked), goat cheese and toasted nuts
- cheese marinade. Marinate cheese (brie, feta, chevre, mozzarella work well) for a few hours and then serve on crusty bread.
- sauce for pizza/pasta/grains/risotto/bruschetta
- marinade for fish, chicken or pork
- bread dipper. Serve as-is with crusty bread for add a handful of finely grated parmesan and cracked black pepper.