



strawberry

dark balsamic vinegar

5 wonderful ways to enjoy our *strawberry* balsamic vinegar

- delicious drizzled over strawberries and ice cream
- pour over fresh berry salad
- blend with our basil olive oil (equal parts of each) for a fabulous salad dressing – try with mixed greens, chevre & strawberries
- gently reduce by half and pour over warm baked brie
- drizzle over cheesecake, pound cake, pancakes or waffles

try blending with any of the following olive oils

- basil olive oil
- lemon olive oil
- manzanillo olive oil

scroll down to check out the following recipes

- *fresh berries drizzled with strawberry balsamic vinegar*
- *pastry wrapped brie with fresh strawberries, balsamic and basil*

fresh strawberries drizzled with strawberry balsamic vinegar

ingredients

- 2 pints strawberries
- 2 tablespoons **dana shortt gourmet strawberry balsamic vinegar**
- fresh mint, for garnish

method

1. Wash the strawberries and drain. Trim and slice strawberries, and place in a serving dish. Drizzle the balsamic vinegar over the strawberries. Serve with fresh mint leaves.

pastry wrapped brie with fresh strawberries, balsamic and basil

ingredients

- 1/3 cup strawberry preserves
- 2 tablespoons **dana shortt gourmet strawberry balsamic vinegar**
- 1/3 cup fresh strawberries, sliced
- 2 teaspoons finely chopped basil (fresh, not dried)
- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 1 14-ounce Brie cheese (about 6 to 7 inches in diameter)
- 1 large egg, beaten to blend (for glaze)
- crackers, flatbread and baguette slices

method

1. Preheat oven to 400°F.
2. Stir preserves, balsamic, berries, and basil in small bowl to blend. Roll out pastry on lightly floured surface to 12-inch square. Scrape top rind off cheese; discard rind. Place cheese, rindless side up, in center of pastry. Spoon berry mixture onto cheese. Fold pastry on 2 opposite sides over cheese. Brush remaining 2 sides of pastry with glaze. Fold over cheese; press seams to seal. Brush pastry with glaze; place on baking sheet.
3. Bake cheese until pastry is deep golden brown (top of pastry may split open), about 30 minutes. Let cool 20 minutes.
4. Place baked cheese on serving platter. Surround with crackers, baguette slices, and fresh fruit, if desired.