



18 year old traditional dark balsamic vinegar

5 wonderful ways to enjoy our **18 year old traditional** balsamic vinegar

(our finest grade of aged balsamic condimento from modena, italy is produced in the traditional style)

- blend with our tuscan herb olive oil (equal parts of each) for an irresistible salad dressing and/or marinade for meat & seafood
- drizzle over vanilla ice cream and fresh berries
- swirl into tomato based soups and sauces
- drizzle onto roasted or grilled vegetables or caprese salad
- drizzle on top of bruschetta, pizza, pasta, grains

try blending with any of the following extra virgin olive oils

- tuscan herb extra virgin olive oil
- garlic extra virgin olive oil
- herbs de provence extra virgin olive oil
- basil extra virgin olive oil

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- ***strawberries with aged balsamic vinegar***
- ***tuscan herb & aged balsamic salad dressing, marinade, sauce, bread dipper...***

strawberries with aged balsamic vinegar

ingredients

- 2 pints strawberries
- 2 tablespoons **dana shortt gourmet traditional balsamic vinegar**, aged up to 18 years
- fresh mint or basil, for garnish

method

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

Serve strawberries alone or try on top of vanilla ice cream!

tuscan herb & aged balsamic salad dressing, marinade, sauce, bread dipper...

ingredients

- ¼ cup **dana shortt gourmet tuscan herb extra virgin olive oil**
- ¼ cup **dana shortt gourmet traditional balsamic vinegar**, aged up to 18 years

method

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

This vinaigrette is amazing as a:

- **salad dressing**
toss with mixed greens, roasted grape tomatoes, goat cheese and walnuts
- **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 beef, chicken or pork
- **bread dipper**
serve as-is with crusty bread for add a handful of finely grated parmesan and cracked black pepper.