

THE OLIVE AND THE GRAPE
www.theoliveandthegrape.biz
Suggested Uses and Recipes for Our Vinegars

Generally, you can substitute **Red Raspberry Vinegar, Blackberry Merlot Vinegar, or Strawberry Blush Vinegar** for Apple Cider Vinegar or other fruit vinegar. You can substitute **Shallot Chive Blossom Vinegar, or any of the herb vinegars** for White Wine Vinegar.

Use your favorite Seasoned Oil from *The Olive and The Grape* and mix with **Balsamic Vinegar** for a delicious salad dressing. (Most people use 2 parts oil to 1 part vinegar.)

STRAWBERRY BASIL DRESSING

Mix 1 part Strawberry Blush Vinegar with 1-2 parts Basil Seasoned Olive Oil. Use on a mixed field green salad with nuts, cheese, dried berries; grilled chicken can be added.

POPPYSEED HONEY DRESSING

Wonderful on spinach or fruit salads.

1 t. dry mustard

1 t. celery seed

1 t. poppyseeds

dash salt (Kosher Salt recommended)

1/3 c. honey

1/3 c. Red Raspberry, Blackberry Merlot or Strawberry Blush Vinegar

1 cup olive oil or Grapeseed oil

Mix spices and salt in bowl; put into blender. Add honey and vinegar, running blender on low setting until well mixed. Add oil slowly with blender on low. Chill before using.

HOMEMADE MUSTARD

4 oz. dry mustard

2 T. sweet white wine

2 eggs, well-beaten

½ to 1 c. Red Raspberry Vinegar

1 c. sugar

Combine all ingredients, stirring well. Store in refrigerator. (This makes a great gift.)

RASPBERRY COOLER

This is a very mellow drink, very refreshing summertime beverage.

1-2 T. Red Raspberry Vinegar (may substitute Blackberry Merlot Vinegar)

ice cubes to fill tall glass

Lemon-Lime Soda, Ginger Ale, or Sparkling Water

Pour vinegar in tall glass, add ice and fill with soda or sparkling water. Stir and enjoy! 1-2 T honey may be added, especially if using sparkling water.

SUMMERTIME GRILLED CHICKEN

Marinate boneless, skinless chicken breast in a 50-50 mixture of olive oil and Strawberry Blush Vinegar. Grill chicken. Brush pineapple with Strawberry Blush Vinegar. Grill as chicken is almost done. Serve chicken with pineapple slices, Suggestion: Top chicken with pineapple or mango salsa.

CARROTS SAUTEED IN BLACKBERRY VINEGAR

Sauté 1 c. chopped onion in 4T. butter or olive oil, until transparent. Add 2# sliced carrots. Cook until tender over low heat, about 20 minutes. Add 1/3 c. Blackberry Merlot Vinegar and ¼ c. chicken stock. Raise the heat and stir until liquid evaporates. Serve immediately. (You won't believe how sweet these carrots are.)

ROASTED SWEET PEPPERS

Seed and chop 2 each: red, yellow, and green bell peppers, into large pieces. Place in oven proof dish. Heat oven to 425 degrees. Mix 3T. Basil Garlic Seasoned Olive Oil, sprinkle of salt, ¼ c. Red Raspberry Vinegar or Strawberry Blush Vinegar; pour over peppers. Place in oven for about 20 minutes. Serve as a side dish, or with burgers or sausages.