

# THE OLIVE AND THE GRAPE

Mentor West Side Market Tower City

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[www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)

## SHALLOT CHIVE BLOSSOM VINEGAR

This unique, handcrafted vinegar can be used in recipes calling for White Wine Vinegar.

### LIGHT SUMMER VINAIGRETTE

Blend ½ c. olive oil (or Garlic Butter Grapeseed Oil), ¼ c. Shallot Chive Blossom Vinegar, 1t. to 1 T. Herbs de Provence (amount depends on your taste preference), and 1 t. Dijon mustard. Serve over your favorite field greens salad, or over freshly cut vegetables, such as tomatoes, zucchini, bell peppers, etc.

### PROVENCAL DRESSING

Blend 5 T. olive oil, 5 T. Shallot Chive Blossom Vinegar, 1 t. Herbs de Provence, 1/8 t. freshly ground white or green peppercorns, and 1/8 t. sea salt.

### MARINADE (especially good with fish, chicken or pork)

Combine 1 part olive oil with 1 part Shallot Chive Blossom Vinegar with 1 T. of your favorite herb or seasoning. Marinate at least 30 minutes. Discard marinade after use. (Suggested seasonings: Chicken Seasoning, Bohemian Forest, Herbs de Provence, Venti, Butcher's Rub)