

THE OLIVE AND THE GRAPE
www.theoliveandthegrape.biz
Suggested Uses and Recipes for Our Fruit 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 and Blood Orange Grapeseed Oil. 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.