



The product made with real stuff;  
no artificial or natural flavors ever!

*Cheers!*  
*Anne and Jon*

Hello enFusers,

Time to get serious about your Fall recipes. To kick start your creativity we are offering a discount on our annual seasonal favorites, [Apple Cinnamon White Balsamic](#) and [Harvest Spice Dark Balsamic](#). Both pair wonderfully with your Fall favorites like baked fruit, sweet potatoes, squashes, and brussies.

And we are excited to introduce a new flavor that we feel will also make some great Fall recipes; [Cherry Vanilla Dark Balsamic](#). It's made with real cherry puree concentrate, pure distilled cherry essence from real cherries, and real organic vanilla extract. We love the bright cherry flavor and the undertones of warm vanilla in this product.

Happy enFusing!

From: The enFuso family and Anne & Jon Yee



Check out our Newest flavor;

[Cherry Vanilla!](#)

Seasonals are here;

[Apple Cinnamon](#) and [Harvest Spice](#)

Online Discount Coupon Code

[www.enfuso.com](http://www.enfuso.com)

**SEASONAL**

for 25% off all three

Good through November



### Fall Fruit Color Fantasia

Fall means warm colors! Rich Greens, Bright Orange Persimmons, and Juicy Red Pomegranates; all used in this veggie dish.

- Oven bake persimmons & apples tossed in EVOO and Apple Cinnamon Balsamic @ 350 deg. until fork tender.
- Lay fruit onto a bed of slow cooked saute'd greens (kale & chard with garlic & onions and a hint of Vindaloo spice)
- Top with chevre cheese, pomegranate seeds, and toasted pine nuts.
- Drizzle with more Apple Cinnamon Balsamic and dust with Allspice.

Serve warm ... healthy, satisfying and comforting.



### Nutty Cherry Wild Rice Pilaf

Dried cherries and cherry balsamic let you have your favorite summer fruit all year round.

- Cook brown and wild rice per instructions adding chicken broth to the water for flavor
- Saute dried cherries and slivered almonds at medium-low heat in EVOO.
- When toasty, add a little Cherry Vanilla Balsamic to the pan and stir until fully coated
- Toss cooked rice with loosely chopped spicy arugula and Italian parsley.
- Top with toasted fruit/nuts and drizzle with Cherry Vanilla Balsamic before serving.

The perfect Fall side dish for any seasonal meal.