



Double Black Balsamic Recipes

PAIRINGS: Basil Garlic or Blood Orange Olive Oil

GREAT FOR: A rich, full-bodied berry taste.



DOUBLE FRUITY GLAZED PORK CHOPS

- 4 bone-in pork chops about 1 inch thick
- 3 tablespoons enFuso Extra Virgin Olive Oil
- 1/3 cup enFuso Double Black Balsamic Vinegar
- 1/3 cup dry red wine
- 2 tablespoons butter

Start with pork chops and season on both sides with salt and pepper. Warm Extra Virgin Olive Oil in a large heavy skillet over medium high heat and then add the chops. Cook first side until bottom is well brown. Turn the chops, cover the pan, reduce the heat and cook another 5-10 mins until chops are cooked through. Pour off any excess fat from the pan. Add Double Black Balsamic and dry red wine and cook over low heat, scraping up any browned bits from pan until sauce reduces by half. Stir in butter and cook for 1-2 more minutes. Spoon the sauce over the chops and serve.

DOUBLE BLACK GINGER PASTA SALAD

- Box of rotini pasta
- 1/3 cup enFuso Double Black Balsamic Vinegar
- 1 and a 1/2 teaspoons ground ginger
- 3 tablespoons dried mint leaves
- 1/3 cup enFuso Extra Virgin Olive Oil
- 2 cups fresh blackberries
- 4 Persian style cucumbers (chopping)
- 8 ounces mozzarella cheese (cubed)

Prepare a box of rotini pasta according to package instructions. Drain and cool. Heat Double Black Balsamic over low heat with ground ginger and dried mint leaves until ginger dissolves and mint is softened. Cool and then whisk with Extra Virgin Olive Oil until it emulsifies. Season with salt and pepper to taste. In a large bowl, combine cooked pasta, fresh blackberries, cucumbers, and mozzarella cheese. Toss with dressing. Cool and serve.

VERY BERRY CRISP

- 4 cups of a variety of mixed berries (such as blackberries, raspberries, boysenberries, blueberries or cherries)
- 2 tablespoons of white sugar
- 1/3 cup of enFuso Double Black Balsamic Vinegar
- 1 and a 1/2 cups of flour
- 1 and a 1/2 cups of rolled oats
- 1 and a 1/2 cups of packed brown sugar
- 1 teaspoon of cinnamon
- 1 cup of butter
- Vanilla ice cream

Combine berries in a large bowl and gently toss with white sugar and Double Black Balsamic. Let sit for about 15 minutes so a sauce begins to form. In a separate large bowl, combine flour, rolled oats, brown sugar, and cinnamon. Cut in butter until crumbly. Press half of mixture in the bottom of a 9 x 13 inch greased pan. Top with the berries mixture and cover with remaining crumble. Cover dish with foil and bake in a preheated 350 degree F oven for 20 minutes, then remove foil and bake another 10 to 20 minutes or until topping is golden brown. Finish with a drizzle of Double Black Balsamic and serve warm with vanilla ice cream.

