

BLACK CHERRY BALSAMIC VINEGAR

MANGO CHERRY CHUTNEY

DIP/DRESSING/SAUCE

Ingredients:

2 Mangos

1/3 cup Twisted Trunk Black Cherry Balsamic Vinegar

1/3 cup Packed Light Brown Sugar

2 tsp Minced Garlic

2 dashes Dried Ginger

2 dashes Cayenne Pepper

Salt

Pepper

Instructions:

Bring all ingredients to a boil in large skillet.

Reduce heat to low for 25 to 30 minutes, stirring occasionally to prevent sticking to skillet.

Remove from heat and let cool.

Serve with pork or chicken.

ROASTED CHICKEN LEGS

MAIN

Ingredients:

1/2 cup Twisted Trunk Black Cherry Balsamic Vinegar

1/4 cup Twisted Trunk Extra Virgin Olive Oil (your choice)

Salt and Pepper, to taste

12-24 large Chicken Legs

Instructions:

Preheat your oven to 350' F

Remove the chicken from the marinade.

Place the chicken legs on a large baking tray with sides.

Pour the marinade over top of the chicken.

Bake for about 40-45 minutes.