

# CHAMPAGNE BALSAMIC VINEGAR

## BUTTERMILK BLUE CHEESE DIP DIP

### **Ingredients:**

5 tbsp. Red Onion, finely chopped  
1/4 cup Twisted Trunk Champagne Balsamic Vinegar  
1 tsp Sugar  
Pinch of Kosher Salt plus more  
1/4 cup Buttermilk  
1/4 cup Sour Cream  
2 tbsp. Fresh Chives, chopped  
1/2 cup Crumbled Blue Cheese  
Freshly Ground Black Pepper

### **Instructions:**

Place onion in a small heatproof bowl.  
Bring vinegar, sugar, salt, and 1/4 cup water to a boil.  
Pour over onion; stir to coat.  
Cover; let pickle in the refrigerator for at least 1 hour.  
Whisk buttermilk, sour cream, and chives in a medium bowl until smooth.  
Stir in blue cheese.  
Drain pickled onion and stir into dip, season with salt and pepper.  
Cover dip and refrigerate.  
Makes about 1 cup

NOTE: Can be made 3 days ahead.

## CHRISTMAS FARFALLE SALAD SALAD

### **Ingredients:**

#### Dressing:

1 tbsp. Dijon Mustard  
2 clove Garlic, finely chopped  
2 tsp Lemon Juice  
1 tsp Lemon Zest  
1/2 cup Twisted Trunk Garlic Olive Oil  
1/3 cup Twisted Trunk Champagne Balsamic Vinegar  
1 tbsp. Fresh Cracked Black Pepper  
2 tbsp. Salt  
1/4 cup Sugar or Honey  
1/4 cup Fresh Basil Leaves, chopped

#### Salad:

3 bunches Broccoli Florets, blanched and refreshed  
1 Yellow Bell Pepper, seeded and chopped  
1 pint Grape Tomatoes, halved  
1 cup Parmesan Cheese, shredded  
1 lb. Farfalle or Bow Ties; cook, drain and cool  
2 can Cannellini Beans (white kidney beans)

### **Instructions:**

In a large bowl stir together the Dijon mustard, garlic, vinegar, lemon juice and zest. Whisk in olive oil and cracked black pepper. Add broccoli, bell pepper, tomatoes, cheese, and pasta and toss to coat. Carefully stir in beans and thoroughly combine. Refrigerate for 30 minutes and serve cold or at room temperature