

CRANBERRY PEAR BALSAMIC VINEGAR

PEACH SALSA

APPETIZER

Ingredients:

6 Roma Tomatoes (or equivalent amount of other type) seeded and chopped

3 to 4 Peaches, peeled and chopped

1 Jalapeno Pepper seeded and finely chopped (more or less to suit your taste)

1/2 large Sweet Onion, chopped

1 tbsp. Twisted Trunk Cranberry-Pear White Balsamic Vinegar

Instructions:

Mix first 4 ingredients and then toss in 1 tablespoon of the cranberry-pear balsamic vinegar.

Serve with chips for an appetizer or it is also excellent over grilled chicken or fish.

It keeps for several days.

GLAZED BUTTERNUT SQUASH

SIDE

Ingredients:

1 tbsp. Twisted Trunk Hojiblanca Olive Oil or Twisted Trunk Arbequina Olive Oil

1/3 cup Twisted Trunk Cranberry Pear Balsamic Vinegar

3" sprig Fresh Rosemary Leaves stripped and roughly chopped

2 lbs. Butternut Squash, peeled/seeded/diced into 1" pieces (3 cups)

Sea Salt and Freshly Ground Black Pepper to taste

Instructions:

Preheat the oven to 375°F.

In a large bowl, whisk the olive oil and balsamic together until thoroughly combined.

Add the rosemary and squash and toss to coat and combine evenly.

In a large roasting pan lined with parchment, arrange the squash in a single layer, drizzling with any remaining marinade.

Sprinkle liberally with sea salt and freshly ground black pepper.

Roast the squash for 30-35 minutes, stirring a few times until golden brown and caramelized.

Adjust seasoning and serve.