

# DARK CHOCOLATE BALSAMIC VINEGAR

## CHOCOLATE BALSAMIC S'MORE DESSERT

### **Ingredients:**

1/2 cup Twisted Trunk Dark Choc Balsamic Vinegar  
4 Graham Crackers  
8 Marshmallows  
Powdered Sugar (Optional)

### **Instructions:**

Preheat oven to 400 degrees  
Pour the balsamic vinegar into a saucepan and let it reduce over medium heat. It should be ready by the time the marshmallows are done, stir frequently.  
Arrange the graham crackers on a baking sheet and top with marshmallows.  
Put the baking sheet into the oven and bake until the marshmallows are browned, about 10 minutes.

(NOTE: that's browned not blackened, which can happen if you're not careful)  
Once the marshmallows are browned, let them cook and then spoon on the balsamic syrup.  
Sprinkle with powdered sugar

## HOLY MOLE CHOC CHIPOTLE DIP/DRESSING/SAUCE

### **Ingredients:**

8 tbsp. Twisted Trunk Chipotle Extra Virgin Olive Oil  
4 tbsp. Twisted Trunk Dark Chocolate Balsamic Vinegar  
1/4 tsp Pepper  
1 tsp Sabrosa Cumin Cinnamon Salt

### **Instructions:**

Combine vinegar, salt, pepper, herbs, and honey (if using)  
Slowly drizzle in olive oil & whisk vigorously until combined  
Allow to sit for 30 min-1 hour before serving.  
Toss with mixed greens and top with grilled chicken, black beans, corn, pico de gallo, tortilla strips, avocado, or your favorite South-of-the-border toppings!

Additional uses: black bean salad; marinade for chicken, salmon, shrimp, tilapia, pork, or steak.

## BUTTERNUT SQUASH RAVIOLI MAIN

### **Ingredients:**

1 lb. Package Butternut Squash Ravioli  
6 tbsp. Unsalted Butter  
2 tbsp. Twisted Trunk Dark Chocolate Balsamic Vinegar  
1/2 tsp Salt  
1/4 tsp Fresh Ground Pepper  
1/3 cup Chopped Walnuts, Salted  
1/4 cup Fresh Grated Parmesan Cheese

### **Instructions:**

Bring a large pot of salted water to a boil over high heat.  
Cook ravioli according to package instructions (usually 4-5 minutes) until tender and firm to the bite.  
Stir occasionally to keep from sticking.  
Gently drain ravioli and arrange on a large serving platter.  
Meanwhile, in a medium saucepan, cook the butter over medium heat, stirring occasionally to keep from burning.  
When the foam subsides and the butter begins to turn a golden brown (about 3 minutes) remove pan from heat and cool approximately one minute.  
Stir in the balsamic vinegar and season with salt and pepper to taste.