

GRAPEFRUIT BALSAMIC VINEGAR

ZESTY CITRUS VINAIGRETTE

DIP/DRESSING/SAUCE

Ingredients:

8 tbsp. Twisted Trunk Blood Orange Olive Oil
4 tbsp. Twisted Trunk Grapefruit Balsamic Vinegar
1/2 tsp Sea Salt
1/4 tsp Pepper
2 tsp Gourmet Zesty Lemon Herb Spices
1 tsp Orange Blossom Honey or Sugar (optional)

Instructions:

Combine all ingredients
Slowly drizzle olive oil & whisk vigorously until combined
Allow to sit for 30 min-1 hour before serving.
Toss with mixed greens or spinach and your favorite toppings
Excellent with segments of grapefruit, blood orange, orange, and red onion

TUSCAN SHRIMP

MAIN

Ingredients:

3 tbsp. Twisted Trunk Tuscan Herb Olive Oil
2 Cloves garlic, chopped
5 oz. Mushrooms, sliced
3/4 Cup heavy cream
1 lb Shrimp, peeled, deveined
1/4 Cup Fresh basil, chopped
1 tsp Rosemary, minced
1/4 Cup Tomatoes, diced
3 tbsp. Twisted Trunk Grapefruit Balsamic Vinegar
1/4 Cup Asiago Cheese, grated
8 oz. Fettuccini, cooked according to package directions

Instructions:

Grill or broil shrimp 2 to 3 minutes on each side until pink.
Drizzle cooked shrimp with vinegar and set aside.
In a large skillet, sauté mushrooms and garlic in olive oil over medium heat.
Add rosemary and slowly add cream. Heat until sauce is starting to bubble.
Add tomatoes and shrimp.
Heat about 1 or 2 minutes longer.
Remove from heat and add basil.
Serve over pasta and sprinkle with cheese.

RED GRAPEFRUIT FETA SALAD

SALAD

Ingredients:

2 Red Grapefruits
1 English Cucumber, halved lengthwise and sliced
1 med Red Onion, thinly sliced
1 cup Feta Cheese, crumbled
1 cup Kalamata Olives, pitted
2 tbsp. Fresh Mint Leaves, chopped
2 tbsp. Twisted Trunk Grapefruit Balsamic Vinegar

Instructions:

Using a small sharp knife, remove the skin from the grapefruit and the grapefruit segments- cutting closed to either side of the white membrane.
Discard the membrane.
Place grapefruit, cucumber, red onion, feta, olives and mint in a bowl and toss with balsamic vinegar.
Serves 4