

HERB DE PROVENCE OLIVE OIL

RASPBERRY BRUSCHETTA

APPETIZER

Ingredients:

1 Baguette cut in 1/2" slices

Twisted Trunk Butter Olive Oil

2 tbsp. Granulated Sugar

8 oz. Cream Cheese

1 tsp. Raspberry Extract

1/4 cup Powdered Sugar

Fresh Raspberries

1/3 cup Sliced Almonds, coarsely chopped & toasted

3 tbsp. Twisted Trunk Raspberry Balsamic Vinegar

3 tbsp. Twisted Trunk Herb de Provence Olive Oil

Instructions:

Pre heat oven to 350 degrees

Arrange baguette on ungreased cookie sheet

Brush with Butter Olive Oil and sprinkle with granulated sugar

Bake 8 – 10 minutes or until lightly toasted

Meanwhile in small bowl beat cream cheese, raspberry extract and ¼ cup powdered sugar with electric mixer on low speed until well blended.

Spread cream cheese mixture evenly on toasted baguette slices

Top each slice with 2 – 3 raspberries

Sprinkle with almonds

Whisk together raspberry balsamic and olive oil and drizzle over baguette

CHICKEN W/RASPBERRY SAUCE

MAIN

Ingredients:

1 tbsp. Twisted Trunk Herbs De Provence Olive Oil

4 medium Boneless Skinless Chicken Breast halves (about 1 1/4 pounds total)

1/2 tsp Salt

1/4 tsp Ground Black Pepper

1 medium Shallot, minced (about 1/4 cup)

1/2 cup Chicken Broth

1/2 tsp Cornstarch

5 tbsp. Twisted Trunk Raspberry Balsamic Vinegar

Instructions:

In nonstick 12-inch skillet, heat oil over medium-high heat until hot. Add chicken and sprinkle with salt and pepper; cook 7 minutes. Turn chicken over.

Reduce heat to medium; cover and cook 7 minutes longer or until juices run clear when thickest part of chicken is pierced with tip of a knife. Transfer chicken to plate.

In same skillet, cook shallot 2 minutes, stirring.

In a cup, mix broth and cornstarch.

Add broth mixture and balsamic vinegar to skillet; heat to boiling over medium-high heat.

Cook sauce 2 minutes or until slightly thickened, stirring.

Return chicken to skillet; heat through. Servings: 4