

HONEY GINGER BALSAMIC VINEGAR

CREAMY CHIPOTLE DRESSING

DIP/DRESSING/SAUCE

Ingredients:

3 tbsp. Twisted Trunk Chipotle Olive Oil
1/3 cup Plain Yogurt
1/3 cup Ranch Dressing
1/3 cup Sour Cream
2 tbsp. Twisted Trunk Honey Ginger Balsamic Vinegar
1 tbsp. Dijon Mustard
1 tbsp. Honey, plus more to taste
1 1/2 tbsp. Fresh Cilantro
Salt and Pepper to taste

Instructions:

Combine olive oil, yogurt, sour cream, vinegar, mustard, honey, onion or cilantro, salt in a bowl until well blended.
Season with pepper
Taste and adjust seasonings, if desired

Yields 1 1/2 cups

GRILLED SALMON

MAIN

Ingredients:

8 Salmon Filets, 4 oz. each
4 tbsp. Twisted Trunk Honey Ginger Balsamic Vinegar
1 tsp. Twisted Trunk Roasted Sesame Olive Oil
1/2 cup Peanut Oil
4 tbsp. Soy Sauce
4 tbsp. Green Onion, chopped
3 tsp. Brown Sugar
2 Garlic Cloves
1 tsp. Ginger, ground
2 tsp. Red Pepper Flakes, ground
1/2 tsp. Salt

Instructions:

In a medium bowl, combine everything except the salmon filets. Whisk ingredients well to form the marinade.
Place salmon filets in a medium, nonporous glass dish. Pour marinade over the salmon. Cover and marinate the fish in the refrigerator for 4-6 hours.
Prepare an outdoor grill with coals about 5 inches from the grate and lightly oil the grate. Grill the filets 5 inches from coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes with a fork. Turn over halfway through the cooking.
Rest salmon for 15 minutes and then serve.
Serves 8

ASIAN SPINACH SALAD

SALAD

Ingredients:

1 lb. Baby Spinach (Washed)
2 tbsp. Twisted Trunk Honey Ginger Balsamic Vinegar
1 tbsp. Twisted Trunk Roasted Sesame Olive Oil
1 tbsp. Soy Sauce (Premium)
1 tbsp. Garlic Chili Paste
1 tbsp. Toasted Sesame Seeds

Instructions:

Bring a large pot of water to a boil. Add in Spinach and blanch for ~2 minutes or just until spinach softens. The goal is to just soften the leaves up and not cook them.
Remove spinach from boiling water and place in a colander. Rinse under cold water to stop cooking process.
With leaves still in colander, gently press to remove as much water as possible. Try to strike a balance between removing the green nutrients and removing enough water to taste the prepared seasoning sauce.
Whisk together all liquid ingredients, including garlic chili paste and toasted sesame seeds. In a bowl combine spinach and sauce. Gently fold to coat evenly. Serve!