

MAPLE BALSAMIC VINEGAR

MAPLE MARINADE

DIP / DRESSING / SAUCE

Ingredients:

1 lb. Boneless Chicken Breast

MARINADE

4 tbsp. Twisted Trunk Maple Balsamic Vinegar

2 tbsp. Twisted Trunk Tuscan Herb Olive Oil

1-2 Garlic Cloves

Salt and Pepper to taste

Instructions:

Combine marinade ingredients and marinate chicken in refrigerator at least 4 hours (or overnight).

Grill chicken until cooked through.

MAPLE PORK CHOPS

MAIN

Ingredients:

8 Boneless Pork Chops, 1/2" thick, trimmed

1/2 tsp. Kosher or Sea Salt

1/4 tsp. Ground Pepper

1 tbsp. Twisted Trunk Bergamont Olive Oil

3 Tbsp. Shallots, finely sliced

1/3 cup Twisted Trunk Maple Balsamic Vinegar

Instructions:

Pat pork chops dry with paper towels, sprinkle with salt and pepper

In a nonstick 12 inch skillet, heat oil over medium-high heat.

Cook pork chops 4 minutes on one side, turn over and cook 3 minutes on other side.

Transfer to platter and keep warm.

Increase heat to high

Stir shallots into pan juices, cook for 2 minutes.

Stir in balsamic vinegar and cook down for an additional 2 minutes.

Season with salt and pepper

Pour over pork chops and serve

MAPLE SWEET POTATOES

SIDE

Ingredients:

2 large Sweet Potatoes

1 tbsp. Twisted Trunk Garlic Olive Oil

1 tbsp. Twisted Trunk Maple Balsamic Vinegar

1/2 tsp. Ground Cinnamon

1 tsp. Salt

1/2 tsp. Black Pepper

Instructions:

Preheat oven to 425 degrees.

Cut sweet potatoes in half lengthwise. Cut into wedges, about 4 or 5 per half. (If too long then cut in half).

Add slices to a bowl and add ingredients to them. Mix with hands to evenly coat the sweet potatoes.

Line a baking sheet with aluminum foil and place potatoes in single layer. You may also use a baking dish.

Bake for about 15 minutes until golden.

Loosen fries with a spatula and bake another 10 minutes.