

PEACH BALSAMIC VINEGAR

FRUIT SALAD

DESSERT

Ingredients:

3 different kinds of Berries/Fruit, can use more than 3 if you choose

Fennel (Italian Finocchio)

Twisted Trunk Peach Balsamic Vinegar

Twisted Trunk Lemon Olive Oil

Instructions:

Separate the fennel, then dice.

Use enough fennels to add some crunch and a little bit of anise flavor to the salad, but be careful not to overpower the fruit.

Mix the fruit with the fennel in a bowl.

Make a vinaigrette using 1 part olive oil to 4 parts balsamic vinegar.

Drizzle on the fruit salad and serve.

CHICKEN W/PEACH MARINADE

MAIN

Ingredients:

4 Chicken Breasts

1 cup Fresh Peach, mashed

1/2 cup Twisted Trunk Peach Balsamic Vinegar

1 tbsp. Dijon Mustard

1 tsp Honey

1/2 tsp Salt

1/8 tsp Ground Black Pepper

1/2 tsp Garlic, crushed

1 tbsp. Fresh Thyme

1/2 cup Twisted Trunk Olive Oil (your choice)

Instructions:

Combine vinegar, mustard, honey, salt, pepper, garlic, and thyme

Whisk until well blended, add olive oil and mix.

Just before you are ready to marinate chicken, stir in peaches

Pour over chicken breasts

Allow to marinate for at least 2 hours and grill

MARINATED CUCUMBERS

SIDE

Ingredients:

Cucumbers

Twisted Trunk Peach Balsamic Vinegar

Sea Salt

Ground Black Pepper

Instructions:

Peel cucumbers, cut in half lengthwise and use a small spoon to seed.

Cut into 1/4" slices.

Drizzle balsamic vinegar over cucumbers.

Top with sea salt and freshly ground black pepper to taste.