

PINEAPPLE BALSAMIC VINEGAR

CHIPOTLE / PINEAPPLE MARINADE

DIPS/DRESSINGS/SAUCES

Ingredients:

1/2 cup Twisted Trunk Chipotle Olive Oil
1/2 cup Twisted Trunk Pineapple Balsamic Vinegar
2 tbsp. Grainy Mustard, or Dijon
1 tbsp. Sea Salt
Cracked Black Pepper, to taste

Instructions:

Combine all of the ingredients by whisking them together in a bowl, or place them into your blender and blend.

Toss with your protein of choice and coat evenly.

Refrigerate for the recommended time below.

Marinating times:

Boneless chicken: 1+ hour

Bone in chicken: 2+ hours

Steak: 2+ hours

Pork: 2+ hours

Shrimp/fish: 1 hour

PINA COLADA SHRIMP

APPETIZER

Ingredients:

For the dipping sauce:

3 oz. Twisted Trunk Pineapple Balsamic Vinegar
3 oz. Twisted Trunk Chipotle Olive Oil
4 oz. Mayonnaise (may substitute sour cream or Greek yogurt)
1/2 tbsp. Sugar

For the shrimp:

1.5 lb. or 13-15 Shrimp (peeled, deveined, do not remove the tails)
8 oz. Rice Flour
1/4 cup Coconut, shredded
1/2 cup Twisted Trunk Coconut Balsamic Vinegar
1/4 cup Twisted Trunk Pineapple Balsamic Vinegar
1/2 cup Sparkling Water (must be cold)
4 tbsp. Corn Starch for dusting
Sea Salt and Gourmet Grind Black Pepper, to taste
Vegetable Oil for frying

Instructions:

For the dipping sauce:

Emulsify all ingredients together, and chill

For the shrimp:

Put vegetable oil in a heavy bottom pan or fryer and heat to 375. Mix together all ingredients except for corn starch and shrimp, and whisk until smooth. Coat shrimp with corn starch and dip shrimp in batter until completely coated. Fry in oil for 3-5 minutes or until golden brown. Serve Pina Colada Shrimp with dipping sauce, and enjoy!