

RED APPLE BALSAMIC VINEGAR

CARMEL APPLE SAUCE

DESSERT

Ingredients:

1/2 cup Twisted Trunk Apple Balsamic Vinegar

3/4 cup Brown Sugar

2 tbsp. Butter

Pecans, coarsely chopped (optional)

Instructions:

Melt butter over medium heat; add balsamic vinegar, sugar, and pecans.

Simmer until sugar dissolves completely.

Be careful not to burn.

Drizzle over ice cream, oatmeal or over greek yogurt.

Dip apples, drizzle over bananas and more!

PORK CHOPS/APPLE REDUCTION

MAIN

Ingredients:

4 tbsp. All-Purpose Flour, divided

4 4-oz. Boneless Center-Cut Pork Chops

Cooking Spray

1/3 cup Shallots, minced (about 2)

2 tsp Garlic, minced

1 8-oz. package Pre-sliced Mushrooms

2 tsp fresh Thyme, chopped

1/4 cup Twisted Trunk Red Apple Balsamic Vinegar

1/4 tsp Salt

1/4 tsp Black Pepper

Instructions:

Heat a large, nonstick skillet over medium-high heat. Place flour in a shallow dish. Dredge pork in flour.

Coat pan with cooking spray. Add pork to pan; cook 4 minutes on each side or until browned.

Remove pork from pan.

Add shallots, garlic, and mushrooms to pan; sauté 3 minutes or until moisture evaporates.

Add thyme to pan and cook for 1 minute, stirring well.

Stir in balsamic vinegar and bring to a boil.

Reduce heat and cook until reduced to 1/2 cup (about 5 minutes), stirring until smooth.

Return pork to pan; cook 2 minutes or until desired degree of doneness, turning to coat.

Sprinkle with salt and pepper.

APPLE BRIE WALNUT SALAD

SALAD

Ingredients:

2 Red Apples, cored and thinly sliced

1/2 cup Twisted Trunk Red Apple Balsamic Vinegar

3 cups Spring Mix Salad Greens

1/2 cup Brie Cheese, sliced

1/3 cup Toasted Walnut Pieces

Instructions:

Toss the apple slices with the vinaigrette in a bowl until evenly coated.

Add the greens and toss again.

Top with the brie and walnuts just before serving.