

# STRAWBERRY BALSAMIC VINEGAR

## STRAWBERRY BALSAMIC SAUCE

### DIP/DRESSING/SAUCE

#### **Ingredients:**

1/2 cup Strawberries, finely chopped  
2 tbsp. Red Onions, finely diced  
2 tbsp. Twisted Trunk Strawberry Balsamic Vinegar  
1 tbsp. Water  
1/4 tsp Freshly Ground Black Pepper  
1 to 2 tsp. Sugar  
1/4 tsp Kosher Salt

#### **Instructions:**

In a two-cup glass measuring pitcher or other microwaveable container, combine the strawberries, onion, balsamic, water and freshly ground black pepper. Heat, uncovered, on high power for two minutes; stir, and heat for an additional 1-2 minutes until onions are softened. Using a fork, stir sauce and press fork tines against larger pieces of berries and onions to crush them; Stir in sugar and salt. Sauce may be made ahead and reheated before serving. Serve slightly warm, but not hot.

Tip: Refrigerate leftover sauce for up to one week or freeze up to one month. Also delicious served with grilled halibut, grilled salmon, boneless chicken breasts or pork tenderloin.

## STRAWBERRY WALNUT SALAD

### SIDE

#### **Ingredients:**

1 bag Baby Spinach  
8-12 medium Strawberries, thinly sliced  
1 cup Walnuts, chopped  
1/4 cup Feta or Goat Cheese, crumbled  
3 tbsp. Twisted Trunk Strawberry Balsamic Vinegar  
2 tbsp. Twisted Trunk Sevillano Extra Virgin Olive Oil  
1/2 tbsp. Twisted Trunk Walnut Extra Virgin Olive Oil

#### **Instructions:**

Throw strawberries, walnuts, and feta cheese into bowl of spinach.  
Dress with balsamic vinegar and olive oil to taste, and toss.

## STRAWBERRY CHICKEN BREASTS

### MAIN

#### **Ingredients:**

4 Chicken Breast, boneless skinless cut in 1/2  
Salt and Freshly Ground Black Pepper to taste  
1/3 cup Un-Blanched Almonds, finely chopped  
1/4 cup Shallots or Green Onions, minced  
1/3 cup Chicken Broth  
1/3 cup Strawberry Preserves  
3 tbsp. Twisted Trunk Strawberry Balsamic Vinegar  
1 tbsp. Fresh Rosemary, minced  
10 oz. Fresh Spinach, cook just until tender and kept warm  
1 tbsp. Twisted Trunk Extra Virgin Olive Oil, your choice

#### **Instructions:**

Coat a large non-stick skillet with cooking spray; add oil and heat over medium-high heat. Sprinkle chicken with salt and pepper, dredge in almonds.  
Place chicken in skillet; sauté four minutes on each side, turning once. Remove from pan and keep warm.  
Reduce heat to low, add green onions and sauté one minute. Add broth, preserves, balsamic and rosemary.  
Simmer until thickened, about 2-3 minutes.  
Place spinach on heated serving platter; top with chicken breasts and pour sauce over top. If desired, sprinkle diced parsley over chicken