

TANGERINE BALSAMIC VINEGAR

ROSEMARY TANGERINE VINAIGRETTE DIP/DRESSING/SAUCE

Ingredients:

8 tbsp. Twisted Trunk Rosemary Extra Virgin Olive Oil
4 tbsp. Twisted Trunk Tangerine Balsamic Vinegar
1/2 tsp Sea Salt
1/4 tsp Pepper
1 tbsp. Fresh Rosemary or 1 tsp Dried Rosemary (optional)
2 tsp Honey or Sugar (optional)

Instructions:

Combine vinegar, salt, pepper, herbs, and honey (if using)
Slowly drizzle in olive oil & whisk vigorously until combined
Allow to sit for 30 min-1 hour before serving
Delicious with spinach, red onion, goat cheese, fresh citrus and dried cranberries

Additional uses: marinade for fish, chicken, salmon, scallop, flank steak; pesto; or roasted potato salad.

GRILLED PORK TENDERLOIN MAIN

Ingredients:

2 lbs. Pork Tenderloin
1 clove Garlic, minced
2 tbsp. Fresh Grated Ginger Root
1/4 cup Water
1/4 cup Twisted Trunk Tangerine Balsamic Vinegar
4 tbsp. Twisted Trunk Blood Orange Olive Oil
1 tbsp. Twisted Trunk Sesame Olive Oil
4 tbsp. Soy Sauce

Instructions:

Combine first five ingredients in small bowl.
Marinate pork in refrigerator for 1-2 hours or longer.
Remove pork from refrigerator 30 minutes before cooking.
Remove from marinade, saving excess marinade for later.
Grill for 15 minutes, brushing with reserved marinade and cook for an additional 15-20 minutes.

SPINACH SALAD SALAD

Ingredients:

1 cup Baby Spinach
1 tbsp. Dried Cranberries
1 Orange or 1 small can Mandarin Oranges
1 tbsp. Red Onion, finely sliced
2 tbsp. Cooked Bacon, crumbled
1-2 tbsp. Feta Cheese
Salt and Pepper
4 tbsp. Twisted Trunk Tangerine Balsamic Vinegar
1 cup Twisted Trunk Blood Orange Olive Oil
1 tbsp. Dijon Mustard

Instructions:

Whisk together the balsamic vinegar and mustard.
Add olive oil in a slow, steady stream until thickened.
Add salt and pepper to taste.
Combine spinach, cranberries, orange segments, red onion, and bacon in a large bowl.
Toss with dressing and top with feta cheese.