



Drizzle, Whisk or Splash Ideas:

- Dip Fresh Artisan Bread into a mixture of Farmer Joe's Cherry Balsamic & Virgin Olive Oil.
 - Add Salt & Pepper to Taste.
 - Ratio of Balsamic to Oil is a personal preference. *Experiment Away!!!*
 - Salad Dressing Ideas
 - Ideal in salads that feature full-bodied Cheddar, Feta, Goat and Blue cheeses.
 - Use straight from the bottle for a Fat-Free dressing
 - Whisk together with Olive Oil & Citrus Juice (Lemon, Lime or Orange) for a ripe, fruity Garden Greens vinaigrette.
- Simple Salad & Vinaigrette**

 - Use a mix of fresh greens ... Arugula, Radicchio or anything else that you like
 - Add a pinch of kosher salt and fresh black pepper.
 - Dressing:
 - (3) parts olive oil / (1) one part Farmer Joe's Cherry Balsamic
 - Whisk the dressing until it emulsifies into a dark, shiny liquid
 - Toss & Ensure every leaf is well-coated.
- Drizzle over Fruit or Cheese
 - Try it on poached fruits like pears or apples, and finish with a dollop of mascarpone cheese.
 - Great on fresh berries (Strawberries, Blackberries or Raspberries) or figs to enhance their taste.
 - Drizzle a little on a Fruit & Nut-Infused grain pilaf & finish off with fresh basil or parsley.
 - Enhance a cheese platter by drizzling over cut cheeses, along with honey and chopped nuts.
 - Meat / Fish Marinade or Finishing Sauce
 - Use in place of wine or other vinegar to marinate pork, steak, or lamb dishes.
 - Simmer down with pan juices from your meat dish to make a reduction sauce for dinner.
 - ie. Roasted Lamb, Pork, Chicken – Try adding a few dried cherries as well
 - Drizzle it over grilled salmon.
 - Add a splash to your favorite pasta dish - especially anything with soft cheeses, fresh basil, or spinach.
 - Create a Glaze
 - Try a few drops over vanilla or fruity ice cream.