

White Grapefruit Balsamic: WOW! This light and refreshing vinegar is perfect for summer salads and fruit mixes! Try it on grilled shrimp, or as a reduction over fish!

Tangerine Balsamic: A citrus vinegar with zing that pairs well with most meat and fish. Blend with our Blood Orange Oil for a great dressing!

Fig Balsamic: This vinegar has a dark, rich flavor that enhances of poultry, pork, and beef.

Recipes

Dried Figs in 20 Year Old Balsamic Sauce & Mascarpone

- 3/4 cup Inboden's 20 Year Traditional Balsamic Vinegar
- 1 tablespoon Inboden's Blood orange extra virgin olive oil
- 1 teaspoon unsalted butter
- 12 large dried figs
- 12 walnuts halves
- 4 tablespoons honey

Preheat oven to 350 degrees. Lightly butter an oven proof casserole dish. In a small saucepan Balsamic, honey and blood orange infused olive oil, stirring to dissolve. Pour mixture over figs and cover casserole tightly. Bake for 20 to 25 minutes. Allow to cool to room temperature. Serve with mascarpone and walnut halves, placing walnuts on top of mascarpone cheese and drizzle sauce over it.

Scallop and Avocado Salad

- 1 medium avocado, peeled and thinly sliced
- 2 tbsp Inboden's White Grapefruit Balsamic Vinegar
- 1/4 cup Inboden's Meyer Lemon or Abequina Olive Oil, divided
- 2 tsp minced shallot
- 1-1/2 tsp thyme leaves, divided
- 1/4 tsp + 1/8 tsp salt, divided
- 1/4 tsp ground black pepper
- 1/2 tsp ground ginger
- 1 lb large sea scallops (about 12)
- 12 oz fresh baby spinach leaves

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Place avocado slices in a medium size bowl. Set aside. Mix together the vinegar, 2 tablespoons of the olive oil, shallot, 1/2 teaspoon of the thyme, 1/8 teaspoon of the salt and the 1/4 tsp black pepper in a small bowl with wire whisk until well blended. Set aside. Mix remaining 1 teaspoon thyme, ginger and remaining 1/4 teaspoon salt in a small bowl. Coat scallops evenly on both sides with spice mixture. Heat remaining 1 tablespoon oil in a large skillet over medium-high heat. Add scallops; cook 6 to 8 minutes or until scallops are golden brown, turning once. Divide spinach evenly among 4 serving plates. Top each with scallops and avocado. Drizzle each salad with about 1 tablespoon of dressing. Serve immediately.

Tangerine and Blood Orange Glaze

- 1/4 cup Tangerine Balsamic Vinegar
- 1/4 cup Blood Orange Olive Oil
- 2 tablespoons Raw Cane Sugar

Directions: Mix all ingredients in small saucepan. Reduce over medium heat until half in volume. Enjoy over any fresh fish or salad.

Balsamic & Tuscan Herb Dressing

- 1/4 cup 20 yr. Balsamic Vinegar
- 1/4 cup Tuscan Herb Oil
- Pinch of Salt & Pepper

Directions: Combine all ingredients in bowl. Use whisk to bind ingredients and dressing is ready for use on salad, marinade, or your favorite meat.

For Additional recipes, please visit us and enjoy sampling our oils and vinegars!



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