



Hare Hollow

olive oils. fine vinegars. refined taste.

FIG DATE BALSAMIC VINEGAR RECIPES

Classic Greek Salad

Serves 4-6

We fell in love with Greece on our trip in 1984 and all of its wonderful flavors, foods, and of course the vast hillsides of olive trees and donkeys. This was to set the beginning of a long search and passion to produce some wonderful California Extra-Virgin olive oils and recipes to complement the various dishes we have so enjoyed on our travels.

3 lbs ripe fresh tomatoes, cut into small wedges
2 medium cucumbers, peeled, halved lengthwise and cut into 1 inch thick slices.
1/2 large red onion, thinly sliced
1/4 lb Kalamata olives, pitted
1/2 lb Feta cheese, crumbled
1/3 cup **Hare Hollow Extra-Virgin Olive Oil**
1/2 cup **Hare Hollow Fig Date Balsamic Vinegar**
1 Tbsp each of fresh oregano and basil
cracked black pepper

In a large bowl, combine tomatoes, cucumber, onion, olives, and most of the feta cheese. Drizzle with olive oil and balsamic vinegar. Add herbs and pepper, toss gently. Scatter more feta and some sliced onions on top. Served immediately and at room temperature.

Pork, Lamb or Beef Roast Reductions

Serves 6-8

Prepare 5lb. Roast by:

Searing in **Hare Hollow Fig Date Balsamic Vinegar** and seasoning with salt.

Add 1 chopped carrot or 5-6 baby carrots, 1/4 cup chopped whole yellow onion and 4-5 chopped cloves of garlic and 18oz. light beer.

Bake at 325°F for 2-2 ½ hours. Add red potatoes cut in half (or quartered if larger ones) at about 45 minutes towards the end of the cooking time. Take roast out when done to cool. Put potatoes back in oven in a separate tray or cookie sheet for an additional 10-15 minutes to get crisp.

Put juices from original pan on stove top at a high boil-puree with beater until sauce thickens up and makes into desired gravy. Pull 1 cup of the gravy off and put through a strainer. Add 1/8 to 1/16th of a cup of the **Hare Hollow Fig Date Balsamic Vinegar**.

Put the reduction sauce back on stove but separate from the gravy. Heat about 10 minutes until thicker. Slice meat and pour meat stock (reduction sauce) over meat.

Put gravy in a separate dish to use on side of meat or with potatoes, green beans, etc.

Fabulous Middle Eastern Fruit Salad

Serves 4-6

Chop up your favorite fruits such as pineapple, nectarines, strawberries, mango, papaya, kiwi, peaches, banana, cantaloupe, and honeydew
Add 1/2-1 cup chopped pecan or walnuts

Toss and Top with:

2 cups plain yogurt, honey to taste, dash or more of Cardamom spice
Optional dash of Nutmeg, Cinnamon, or Cloves

Drizzle **Hare Hollow Fig Date Balsamic Vinegar**

Place topping in freezer for 1/2 hour before serving. Enjoy!

Barbecued Fruit

Serves 2-4

Cut fresh peaches in half, removing pits. You can also use pineapple spears for BBQ. Figs are delicious barbecued-(figs being so delicate require just a few minutes).

BBQ on grill pit side down, till fork pierces through fairly easy (about 10 minutes)

Drizzle **Hare Hollow Fig Date Balsamic Vinegar** over the fruit and serve as an appetizer or as dessert. You can even melt goat cheese on top of Barbecued peaches and Figs then drizzle with vinegar.

Easy Spinach Salad

Serves 4-6

Bowl of baby spinach leaves or delicate greens
Dried cherries, cranberries, or pomegranate seeds
Walnuts, pecans, or roasted pumpkin seeds
Thin slices of Bermuda red onion
Add some lemon olive oil if desired

Toss with **Hare Hollow Fig Date Balsamic Vinegar** and Top with Goat or Gorgonzola Cheese.

Variation: 1 boiled egg, chopped for every 4 servings. Toss with bread dipper and top with shredded Parmesan.

Tossed Green Salads

Serves 4-6

Start with a bowl of mixed salad greens dressed with **Hare Hollow Fig Date Balsamic Vinegar** and 1 tsp **Herbs d'Provence Extra Virgin Lemon Oil**, if desired.

Then add any or all of the following:

Artichoke hearts, 1/2 to 1 grated carrot, hearts of palm, mandarin oranges (small canned ones are the sweetest), chopped veggies, scallions or red onions, roasted pumpkin seeds, pecans, goat cheese or blue cheese. Enjoy as a small salad or a main course.

Roasted Asparagus with Olive Oil and Fig Date Balsamic

Serves 4-6

Roasting the asparagus imparts sweetness not apparent when the vegetable is steamed or boiled. Medium spears work best. Very thin ones may burn in the hot oven. Watch carefully as the asparagus can go from tender and nicely caramelized to burn in just a few minutes.

1 ½ pounds medium asparagus
2 ½ tablespoons extra-virgin olive oil
Salt to taste
Few drops of **Hare Hollow Fig Date Balsamic Vinegar**

Preheat oven to 450°F. Snap the rough ends from the asparagus. Place the asparagus on a shallow rimmed baking sheet large enough to hold them in a single layer. Drizzle the oil over and sprinkle with salt to taste. Toss the asparagus, making sure each spear is coated well with oil.

Bake until the spears are lightly browned and tender, about 10 minutes. Remove from oven, transfer to warm platter and drizzle the **Hare Hollow Fig Date Balsamic Vinegar** over the tops. Serve immediately.

Poached Pear

Serves 4 to 6 (Use half of a pear for each serving.)

2-3 Anjou or Bartlett pears (slice in half, remove seeds and stem, keep skin in tact)
1 1/2 cup water
1 tsp. Dijon mustard
1/2 juice of large lemon
1 Tbsp brown sugar

Mix all ingredients and place cut pears in sauce with inside down. Simmer about 20 minutes for softer pears and 30-40 minutes for harder pears, or until soft when pricked with fork. Mix greens with **Hare Hollow Fig Date Balsamic Vinegar**, place pears on greens with insides up, top with goat cheese or other type of cheese if desired and optional chopped nuts.

Olive Oil Gelato with Balsamic Strawberries

Serves 8 to 10

This recipe showcases olive oil in an unlikely form—Italian gelato. Just before serving, the gelato is topped with fresh strawberries macerated in balsamic vinegar, a classic pairing in Italy. Serve this gelato and let your guests guess what makes the taste so intriguing! Inspired by a recipe from *The Babbo Cookbook*, by Mario Batali (Clarkson Potter, 2002).

2 pints strawberries, hulled and quartered
2 Tbsp. **Hare Hollow Fig Date Balsamic Vinegar**
2/3 cup **Hare Hollow Extra Virgin olive oil**
3 cups milk
1 cup heavy cream
6 egg yolks
1 cup sugar

In a saucepan over medium heat, whisk together the milk and cream. Cook until bubbles form around the edges of the pan.

In the bowl of an electric mixer fitted with the whisk attachment, beat the egg yolks and sugar on medium-high speed until thick and tripled in volume, about 5 minutes. Reduce the speed to medium-low, slowly drizzle in the olive oil and beat until combined, stopping the mixer occasionally to scrape down the sides of the bowl.

Slowly add 2 cups of the hot milk mixture, 1/4 cup at a time, beating until just combined. Slowly pour the yolk mixture back into the saucepan, whisking with a handheld whisk until combined. Place the pan over medium-low heat and cook, whisking constantly, until the mixture coats the back of a spoon and a candy thermometer registers 175°F, about 15 minutes.

Strain the custard through a fine-mesh sieve into a bowl. Place the bowl in a larger one partially filled with ice water. Cool the custard to room temperature, stirring occasionally. Cover with plastic wrap and refrigerate until cold, about 2 hours.

Transfer the custard to an ice cream maker and freeze according to the manufacturer's instructions. Transfer the gelato to a chilled container, cover and freeze until firm, at least 3 hours or up to 3 days, before serving.

One hour before serving, prepare the strawberries: In a bowl, combine the strawberries with the balsamic vinegar. Cover with plastic wrap and refrigerate until ready to serve.

To serve, scoop the gelato into individual bowls and top each with 1/4 cup of the strawberries with their juices. Serve immediately.