



PEAR RASPBERRY CHAMPAGNE VINEGAR RECIPES

Hare Hollow Cabbage Slaw

Serves 4-6

- 3 Tbsp **Hare Hollow Pear Raspberry Champagne Vinegar**
- 1 Tbsp Fresh Lime Juice
- 1 tsp Ground Toasted Cumin Seed
- 3/4 cup Extra Virgin Olive Oil
- 2-3 cups Fine Shredded Green Cabbage
- 2 cups Loose Baby Arugula
- 3 Radishes, Thinly Sliced
- 1/2 Bunch Cilantro (Leaves and Tender Stems), Coarsely Chopped
- 1/4 cup Shredded Daikon *optional*
- Salt and Pepper to Taste

Combine the vinegar, lime juice, cumin, salt, and pepper. Whisk in the olive oil. Toss with the rest of the ingredients. Cover and place in fridge 2-12 hours. Enjoy!

Hare Hollow's Creamy Cole Slaw

Serves 4-6

- 1/2 cup Mayonnaise
- 1 Tbsp **Hare Hollow Pear Raspberry Champagne Vinegar**
- 2 tsp Prepared Creamy Horseradish
- 1 Tbsp Sugar
- 1/2 tsp Celery Seed
- 1/4 tsp Salt
- 3 cups Shredded Green Cabbage
- 1 cup Shredded Red Cabbage
- 1 cup Shredded Carrots
- 1/4 cup Thinly Sliced Green Onions

Stir together the mayonnaise, vinegar, horseradish, sugar, celery seed, and salt in a bowl. Combine the rest of the ingredients in a large bowl. Pour the vinegar dressing over it and toss lightly to coat. Cover and refrigerate for 2-12 hours. Enjoy!

Shallot-Mustard Vinaigrette

Makes 1/2 cup

- 2 tsp Dijon Mustard
- 2 Tbsp Chopped Shallots or Scallions
- 1/4 cup plus 1 Tbsp **Hare Hollow 3-Varietal Extra Virgin Olive Oil**
- 4 Tbsp **Hare Hollow Pear Raspberry Champagne Vinegar**
- Crumbled Feta or Gorgonzola Cheese
- Dash of Salt and Pepper to taste

Combine all ingredients and whisk together until well mixed. Can be refrigerated for 1 week.

Crostini with Shrimp

Serves 4-6

This salad can be made up with many variances of the following ingredients, depending on how many you want to try and serve. Great as an appetizer.

1 lb or more of Cooked Rock Shrimp, Chopped
Fresh Mozzarella Cheese or Mellow Goat Cheese, sliced
1/4 to 1/2 cup Fresh Basil, Chopped
4-6 Heirloom Tomatoes
1/4 cup or more Extra Virgin Olive Oil or Lemon Oil
1/4 cup or more **Hare Hollow Pear Raspberry Champagne Vinegar**
Dash of Salt and Pepper to taste.
2 French Bread Baguettes- sliced into 1/2 inch slices

Toast baguette slices in cast iron skillet on each side with a bit of olive oil till crispy. Place on a platter. Top with 1 slice of cheese. Mix Basil, tomatoes, shrimp, olive oil, vinegar, salt, and pepper in a large bowl. Place it on cheese. Serve with a nice crispy Chardonnay and any other favorite edibles, such as a bowl of Greek olives and sliced apples. Bon Appetit!

Spinach Salad

Serves 2-4

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 Light Olive Oil if Desired
Toss with **Hare Hollow Pear Raspberry Champagne Vinegar** and top with Goat or Gorgonzola Cheese.

Tossed Green Salad

Serves 2-4

Start by dressing a bowl of mixed salad greens with **Hare Hollow Pear Raspberry Champagne Vinegar**. (Add a tsp or more of olive oil, if desired.)

Then add any or all of the following: Artichoke Hearts, 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.

Fabulous Middle Eastern Fruit Salad

Serves 2-4

Chop up your favorite fruits such as: Pineapple, Nectarines, Strawberries, Mango, Papaya, Kiwi's, Peaches, Banana's, Cantaloupe, and Honeydew.

Add 1/2-1 cup Chopped Pecans or Walnuts

Toss and Top with:

2 cups Yogurt, Honey to Taste, Dash or More of Cardamom Spice

Optional dash of Nutmeg, Cinnamon, or Cloves

Drizzle with **Hare Hollow Pear Raspberry Champagne Vinegar**

Place in freezer for 1/2 hour. Enjoy.

Poached Pear

4-6 servings

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

Juice of 1/2 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 Pear Raspberry Champagne Vinegar**. Place pears on greens with insides up, top with goat cheese or other type of cheese if desired and optional chopped nuts.