

VALENTINE FARM'S certified organic vinegars are made from our finest Pinot Meunier, Pinot Noir and Gewürztraminer wines and aged slowly without added sulfites, producing a delicate, exceptional vinegar that reflects the character of the Okanagan Valley.



the Vinegar Works

Ingredients: organically grown and processed wine vinegar. Our certified organic vinegar contains naturally occurring sulfites.

Produced and bottled in Summerland by:

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BC Certified Organic SOOPA #446

the Vinegar Works



Recipes & Serving Suggestions

BASIC VINAIGRETTE

Whisk to dissolve: 2 - 3 T. Vinegar Works White Wine Vinegar. Add 1 t. Dijon Mustard and salt to taste; slowly whisk in 6 T. Olive Oil until thickened slightly.

Season with freshly ground pepper and salt.

Optional Additions: pressed garlic, tarragon, shallots, parsley, chives, cumin.

FRENCH DRESSING

Mash one large clove of garlic with 1/2 t. salt to a paste. Add 2 - 3 T. Vinegar Works White Wine Vinegar and coarsely ground pepper; gradually whisk in 6 T. Olive Oil.

For traditional French Dressing, add 1/2 t. paprika.

SOUR CREAM DRESSING

Whisk 1 cup of sour cream until smooth.

Add: 2 T. Vinegar Works Wine Vinegar with 1 t. salt, 1 t. sugar, 1 t. paprika; stir in 1 T. parsley.

Excellent on coleslaw or cabbage salad.

BASIC VINAIGRETTE FOR GREEN SALADS WITH FRUIT

Whisk to dissolve 2 - 3 T. Vinegar Works Wine Vinegar. Salt to taste. Slowly whisk in 6 T. Olive Oil until thickened slightly.

Season with freshly ground pepper if desired.

Optional Additions: Poppy seeds

Excellent when used on salads with oranges, apples, pears or avocado

VERY SIMPLE, FRUGAL DRESSING

Add 1 - 2 T. of any Vinegar Works Wine Vinegar to that last bit of mayo in the jar. Add pepper, shake well and use on any salad.

LOW CALORIE OPTIONS

Drizzle Vinegar Works Wine Vinegar on steamed cabbage, cooked beets, broccoli, baked potatoes, roasted sweet peppers or on tossed green salad.

WARM POTATO SALAD

Boil 2 lb. unpeeled small red or white potatoes in salted water until done. While still warm, cut into thirds. Sauté 2 T. shallots or finely chopped onion until softened. Add the warm potatoes. Sprinkle with 3 T. of Vinegar Works Red Wine Vinegar. Stir carefully and heat through. Add 1 T. of any fresh herbs and freshly ground pepper.

Toss gently and serve.

MIGNONETTE SAUCE FOR OYSTERS

Mix in a small bowl 3T: Vinegar Works Wine Vinegar (Elderberry or Apricot infused) with 1 finely minced shallot, salt and freshly ground pepper to taste, 1 T. finely chopped parsley.

Spoon over 12 raw oysters on the half shell.

Options: 3 T. Vinegar Works White Wine Vinegar and 1 T. finely chopped fresh tarragon.

OTHER USES FOR OUR WINE VINEGARS

- Sprinkle on fried or grilled fish
- Add 1 T. per pound of meat in beef stews or chili during cooking (tenderizes the meat and enhances the flavour)
- Add 1 t. or more to any gravy, sauce or soup such as lentil, pea or tomato or to tomato sauce made with 28 oz. can of tomatoes.
- When you sauté any meat, chicken or fish, deglaze the pan with 2 T. or more of Vinegar Works Wine Vinegar; bring to a boil and pour over the dish when serving.

To find out more about us and our products, please visit: www.valentinefarm.com

or email: veggies@valentinefarm.com

BON APPÉTIT!