



Marianello

Marianello Cask 25-Year Balsamic Vinegar Recipes

BALSAMIC ROASTED PORK LOIN

Marianello Cask 25-Year Balsamic Vinegar

- 2 tablespoons steak seasoning rub
- 1/2 cup *Marianello 25-Year Cask Balsamic Vinegar*
- 1/2 cup *Marianello Lucca Extra Virgin Olive Oil*
- 2 pounds boneless pork loin roast

Dissolve steak seasoning in *Marianello 25 Year Cask Balsamic Vinegar*, then stir in *Marianello Lucca Extra Virgin Olive Oil*. Place pork into a resealable plastic bag and pour marinade overtop. Squeeze out air and seal bag; marinate 2 hours to overnight. Preheat oven to 350 degrees F (175 degrees C). Place pork into a glass baking dish along with marinade. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145 degrees F (65 degrees C), about 1 hour. Let the roast rest for 10 minutes before slicing and serving.

BRUSSEL SPROUTS WITH PECANS AND BALSAMIC

Marianello Cask 25-Year Balsamic Vinegar

- 5 tablespoons *Marianello 25-Year Cask Balsamic Vinegar*
- 2 teaspoons butter
- 1 cup chopped onion
- 4 garlic cloves, thinly sliced
- 8 cups halved and thinly sliced Brussels sprouts (about 1 1/2 pounds)
- 1/2 cup fat-free, less-sodium chicken broth
- 1/2 teaspoon salt
- 8 teaspoons coarsely chopped pecans

Melt butter in a large nonstick skillet over medium-high heat. Add onion and garlic; sauté 4 minutes or until lightly browned. Stir in Brussels sprouts; sauté 2 minutes. Add broth, *Marianello 25-Year Cask Balsamic Vinegar* cook 5 minutes or until liquid almost evaporates, stirring frequently. Stir in salt. Sprinkle with pecans.



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GRILLED SALMON MARINATED IN BALSAMIC VINEGAR

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4 six oz. salmon fillets

2 teaspoons of Italian seasoning

2 tablespoons of *Marianello 25-Year Cask Balsamic Vinegar*

2 tablespoons of *Marianello Lucca Extra Virgin Olive Oil*

In a large Ziploc bag mix together seasoning, *Marianello 25-Year Cask Balsamic Vinegar* and *Marianello Lucca Extra Virgin Olive Oil*. Add fillets, close and massage marinade to evenly coat fillets. Place the fillets flesh side down in the refrigerator to marinate for at least 4 to 6 hours. Preheat a grill or grill pan to medium high heat. Place flesh side down and grill each side of fillets for about 3 to 5 minutes. Cooking times will vary depending on the thickness of the filet and the type of grill you are using. Remove from grill and serve with extra balsamic vinegar for drizzling if desired.

CAPRESE SALAD WITH BALSAMIC

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4 ripe tomatoes sliced

1/3 cup *Marianello 25-Year Cask Balsamic Vinegar*

14 ounces fresh mozzarella cheese, sliced

1/3 cup *Marianello Lucca Extra Virgin Olive Oil*

Large bunch of fresh basil leaves

Salt and pepper to taste

When you are ready to assemble the salad, cut the tomatoes into thick slices. Arrange them on a platter, alternating them with the mozzarella slices. Tuck the whole basil leaves in between the tomato and cheese slices. Drizzle on the gorgeous, *Marianello 25-Year Cask Balsamic Vinegar*. Then drizzle *Marianello Lucca Extra Virgin Olive Oil* in a thin stream over the top. Finally, sprinkle on salt and pepper.