

SONOMIC STRAIGHT

With salad; as a dressing...

With or without oil

With cheese; as a dip...

Hard, semi-hard, blue, goat cheeses
(Parmesan, Romano, Pecorino,
Gorgonzola, Chevre)

With vegetables; sprinkle on top of...

- ✓ Grilled eggplant, peppers, zucchini
- ✓ Fried green tomatoes
- ✓ Asparagus and diced onions
- ✓ Sliced avocado
- ✓ Warmed and tossed spinach salad with nuts (see below)

With eggs; as a flavoring sauce...

With a plain omelet

With fried egg and crumbled bacon

With bread; as a dip...

With or without oil

With meat; as a marinade...

The Sonomic Spinach Salad

One bunch clean spinach or ½ pound baby spinach. 3 tablespoons Sonomic. ½ red onion thinly sliced. Salt and pepper to taste.

Marinate onion in Sonomic with salt and pepper. Toss with spinach. Add any combination of crumbled bacon, toasted pine nuts, feta cheese, sliced boiled egg, or thinly sliced pear or apple.

SONOMIC BUTTER SAUCE

2 tablespoons Sonomic

1 tablespoon cold salted butter

Heat Sonomic slowly in sauce pan till warm to touch.

Swirl in butter until dissolved and blended

- ✓ Use as sauce for grilled fish, scallops
- ✓ Dress fresh or grilled fruit, such as peaches, cherries, apricots, pears (see below)
- ✓ Splash as a syrup on crepes, French toast, waffles

EXTREME

SONOMIC BUTTER SAUCE

2 tablespoons Sonomic

2 tablespoon cold salted butter

Prepare and use as above

The Sonomic Peach Paradise

Cut a peach in half. Remove the pit and brush the cut ends lightly with oil. Place on a barbeque, flat side down, and grill for about 10 minutes, turning once. Remove from grill, brush with Sonomic Butter and place a dollop of marscapone cheese in the cavity.

Serve, expecting many oohs and ahs...

SONOMIC MUSTARD

3 tablespoons Sonomic

1 tablespoon Dijon mustard

Mix till blended.

- ✓ Use as a dressing or dip for steamed or fresh vegetables (green beans, fennel, bell peppers, carrots, endive, celery, asparagus)
- ✓ Toss with warm broccoli, brussel sprouts, butternut squash, onions, beets
- ✓ Add 1 chopped shallot for a wonderful green salad dressing

SONOMIC SEASONING

3 tablespoons Sonomic

1 teaspoon salt

Dash of pepper

Mix to dissolve salt.

- ✓ Brush on as a glaze for chicken, pork, salmon
- ✓ Drizzle on rice with green onions
- ✓ Shred and dress bitter greens, such as radicchio, frisee, and endive

