



Not as acidic as red wine vinegar, richer than Balsamic, and much more versatile. This is SONOMIC.

Its rich, slightly tart taste comes from a unique, single-batch process using fine California cabernet sauvignon grapes.

SONOMIC STRAIGHT

With salad—as a dressing, with or without oil. For a special salad, add dried cranberries, goat cheese, pecans or walnuts.

As a finishing sauce—over grilled pork tenderloin or salmon

With sliced tomatoes and mozzarella or blue cheese, drizzled with olive oil and Sonomic

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
Roasted root vegetables

With bread—as a dip

With cheese

Sonomic Spinach Salad

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

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

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 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

SONOMIC BUTTER SAUCE

2 tablespoons Sonomic
1 tablespoon cold butter

Heat Sonomic slowly in sauce pan. Reduce by about a third.

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
- ✓ 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 SWEET SIDE OF SONOMIC

With ice cream—drizzle Sonomic over ice cream. Try it with vanilla bean, strawberry or coffee ice cream.

With sliced strawberries and freshly ground pepper.

With fruit—macerate whole or sliced berries, or other fruit, to serve as an accompaniment to cake, pudding or ice cream.

Grilled Sonomic Peach Paradise

Cut a peach in half and remove the pit. Brush the cut sides lightly with oil. Place on barbeque, flat side down, and grill for about 5 minutes, turning once. Remove from grill, brush with Sonomic Butter Sauce and place a dollop of marscapone cheese in the cavity.

Sonomic Perfect Pear

Melt 1-2 tablespoons of butter in a flat baking dish. Cut a Bosc pear in half and remove the seeds. Place in pan, cut side down. Roast at 400 degrees for approximately 20 minutes, then splash a tablespoon or two of Sonomic into pan. Tilt pan to mix the Sonomic and butter, then bake for another 5 minutes.

Serve warm or cool.

We welcome your comments and ideas on how to use Sonomic. Please write, call, or e-mail info@portworks.com

You've never tasted anything like this!

COMPOSITION

100% grape Serving : 1 tablespoon Calories: 42 Sodium: 0.4 mg Carbohydrates: 10.5 grams
Fat: 0 grams Total acidity: 2.3 grams p/100 ml pH: 3.38