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Blueberry salad with honeyed balsamic vinegar reduction

The balsamic vinegar reduction keeps for a week. Excellent as a salad dressing or drizzled over blueberries, strawberries or peaches.

Ingredients for the Balsamic reduction:

1 cup Balsamic vinegar
1/4 cup
Honey

Directions:

Place balsamic vinegar in a small non-reactive saucepan. Bring to boil and then to simmer. Cook until volume reduced by half, about 15 minutes. Add honey and continue to cook until mixture is a very thick syrup that easily coats the back of the spoon. You may need to thin with a little water if it becomes too thick; you want the consistency of honey. Remove from heat

Salad: combine 1 pound of mixed greens or romaine lettuce, 1/2 cup crumbled feta cheese, 1/2 cup slivered, toasted almonds (optional) and 2 cups of blueberries. Arrange salad on a plate. Drizzle balsamic reduction over salad.

Serves 4