



## Dill Crème Calamansi Shrimp Bites

### Ingredients

1 lb cooked shrimp  
¼ C. **vomFASS Chili Sunflower Oil**  
2 T. **vomFASS Calamansi Balsam Vinegar**  
1 T. fresh dill, finely chopped  
8 oz. full-fat Greek yogurt  
4 English cucumbers cut into wheels  
1 bunch of green onions, finely chopped,  
**vomFASS Orange Pepper Whole Blend**, to taste  
**vomFASS Himalayan Sea Salt**, to taste

### Directions:

Marinate the cooked shrimp and green onions in Chili Oil and Calamansi Balsam in a sealed plastic bag for 5-10 minutes. While the shrimp marinate, stir the chopped dill into the Greek yogurt. Top each cucumber wheel with a small dollop of dill crème. Add 1 marinated shrimp with green onions to each cucumber. Top with a small sprinkle of Sea Salt and Orange Pepper.

## Balsamic Watermelon Bites

### Ingredients

Watermelon, cubed into bite sized pieces  
Feta or Goat Cheese Crumbles  
**vomFASS Aceto Balsamico Maletti or di Famiglia**  
Fresh mint leaves for garnish (optional)

### Directions

Cut or scoop out a dent in each watermelon cube. Add a few drops of aceto balsamico to the dent, top with a cheese crumble. Garnish with mint. Serve as an appetizer or dessert.

## Mango Guacamole *Serves 4*

### Ingredients:

2 Avocados  
1 small red onion, or 1 bunch scallions, chopped  
2 Tbsp. cilantro, chopped      1 tomato, diced  
1 tsp. jalapeno, minced      1 T. **vomFASS Mango Vinegar**  
**vomFASS Sea Salt** and **Garlic Pepper Whole Blend**, to taste

Combine ingredients in a bowl and blend with a fork until desired consistency is reached. Season to taste.

## Black Bean Salsa *Serves 4 – 8*

1 – 15oz can black beans, drained and rinsed  
1 cup chopped cherry or grape tomatoes  
½ small red onion, minced  
1 cup corn kernels (fresh or frozen and thawed)  
2 T. cilantro, chopped  
1 tsp **vomFASS Chili con Carne** spice blend  
1 T. **vomFASS Fig Chili Balsamic Star Vinegar**  
1 ½ T. **vomFASS Red Pepper or Jalapeno Extra Virgin Olive Oil\***  
1 ½ T. **vomFASS Agora Extra Virgin Olive Oil**  
2 t. **vomFASS Calamansi Balsam Vinegar**  
**vomFASS Sea Salt** and **Peppercorn Mix**, to taste

\*For a spicier version, use 3 T. Red Pepper or Jalapeno Extra Virgin Olive Oil and eliminate the Agora Extra Virgin Olive Oil.

Place all ingredients into a mixing bowl. Stir gently until well combined. Cover and refrigerate for at least one hour before serving. Stir again just prior to serving. Serve with tortilla chips as a dip, use on tacos, add to a green salad, or as a side to grilled fish or chicken.





## **Pink Grapefruit Crangria** *Serves 8*

### **Ingredients**

1 bottle white wine (Pinot Gris, Sauvignon Blanc or blend)  
¾ C. **vomFASS Grapefruit Liqueur**  
¾ C. **vomFASS Elderflower Liqueur**  
¾ C. Orange Juice                      ¾ C. Cranberry Cocktail  
¾ C. Club soda                          Lemon and orange slices  
Frozen cranberries

### **Directions**

Mix wine and liqueurs in pitcher. Add juices and stir. Add fruit. Store in refrigerator an hour or more. To serve, pour sangria over ice in wine glass and top with a splash of club soda.

## **Sunset Sangria** *Serves 6 – 8*

### **Ingredients**

1 bottle of red wine, (Pinot Noir, Merlot, Cabernet Sauvignon or a blend)  
¼ C. **vomFASS Fernández Brandy de Jerez**  
¼ C. **vomFASS Orange Liqueur**  
2 C. sliced fruit, such as oranges, lemons, apples, berries  
1 C. orange juice                      1 C. club soda

### **Directions**

Combine red wine, brandy and Orange Liqueur in a large bowl or pitcher. Slice the fruit and add to bowl. Hold for up to 24 hours. Add the orange juice and club soda just before serving. Mix together. Serve over ice.

## **Summer Melon Rosé Sangria** *Serves 8*

### **Ingredients**

1 bottle of dry rosé  
½ C. **vomFASS Elderflower Liqueur**  
2 sprigs mint, divided                      ½ C. cubed cantaloupe, divided  
1½ C. cubed honeydew melon    1¼ C. cubed seedless watermelon  
1 C. Club soda

### **Directions**

Combine wine, liqueur, 1 sprig mint and 1 cup of each melon in a pitcher. Cover and chill 8 hours. Place remaining melon in a single layer in small baking dish; cover and freeze. Before serving, remove mint spring from pitcher and discard. Stir remaining mint sprig, frozen melon and club soda into sangria and serve.

## **vomFASS Shopping List**

### **Dill Crème Calamansi Shrimp Bites**

\_\_\_ Chili Sunflower Oil  
\_\_\_ Calamansi Balsam Vinegar  
\_\_\_ Himalayan Sea Salt  
\_\_\_ Orange Pepper Whole Blend

### **Mango Guacamole**

\_\_\_ Mango Balsam Vinegar  
\_\_\_ Garlic Pepper Whole Blend

### **Balsamic Watermelon Bites**

\_\_\_ Aceto Balsamico Maletti OR  
\_\_\_ Aceto Balsamico di Famiglia

### **Black Bean Salsa**

\_\_\_ Chili con Carne spice blend  
\_\_\_ Fig Chili Balsamic Star Vinegar  
\_\_\_ Red Pepper or Jalapeno Extra Virgin Olive Oil\*  
\_\_\_ Agora Extra Virgin Olive Oil  
\_\_\_ Calamansi Balsam Vinegar  
\_\_\_ Sea Salt  
\_\_\_ Peppercorn Mix