



Beat the Heat:

Balsamic Beverages & Cool Desserts

Luscious Lemonades & Limonades

Beverage	Featured Balsamic	Recipe
Lemongrass-Lime Punch	Thai Lemongrass Mint	<ul style="list-style-type: none"> • 1 Tbs. Thai Lemongrass Mint Balsamic • 1 oz. Fresh Lime Juice • 2.5 oz. Lime/Lemon Vodka or White Soda • 2.5 oz. Club Soda or White Soda • Serve in tall glass over ice
Strawberry Balsamic Lemonade	Strawberry	<ul style="list-style-type: none"> • 4 oz. Lemonade • 4 oz. Club Soda • 2 Tbs. Strawberry Balsamic • Strawberry Puree • Mix together and serve over ice

Sparkling Spritzers

Beverage	Featured Balsamic	Recipe
Apricot Sparkler	Apricot	<ul style="list-style-type: none"> • 3 Tbs. Apricot Balsamic • 8 oz. Club Soda • Muddled Raspberries • Shake with ice and serve in sugar-rimmed glass

Craft Cocktails

	Featured Balsamic	Recipe
Lemon Gin & Tonic	Sicilian Lemon	<ul style="list-style-type: none"> • 1 Tbs. Sicilian Lemon Balsamic • 2 oz. Gin • Ice • Tonic Water
Blood Orange Citrus Cosmopolitan	Sicilian Lemon Mango	<ul style="list-style-type: none"> • 1 Tbs. Lemon Balsamic • 2 oz. Orange Vodka or Orange Juice • 1.5 oz. Cranberry Juice • 1 oz. Club Soda • Shake with Ice and Strain into Martini Glass

Cool Desserts

	Featured Balsamic	Recipe
Beyond the Milky Way Milkshake	Dark Chocolate	<ul style="list-style-type: none"> • 1 Tbs. Dark Chocolate Balsamic • 2 oz. Bailey's Irish Cream • 4 oz. Milk • 1 Cup Vanilla Ice Cream • Blend ingredients and serve with a straw
Coffee Cooler	Dark Chocolate	<ul style="list-style-type: none"> • 1 Tbs. Dark Chocolate Balsamic • 2 oz. Milk • 6 oz. Chilled Coffee • 2 oz. Godiva Liqueur • Shake ingredients and serve over ice
Granita	Denissimo	<ul style="list-style-type: none"> • ½ C. Water • ¼ C. Sugar • ¼ C. Basil Leaves, Finely Chopped • 2 tsp. Lemon Zest • 1 lb. Strawberries, Hulled/Halved • 2 Tbs. Lemon Juice • 2 Tbs. Balsamic Vinegar
Ice Cream	Dark Chocolate Cinnamon Pear Black Cherry Raspberry	<ul style="list-style-type: none"> • Scoop up your favorite vanilla ice cream and top it with a drizzle of balsamic vinegar for an easy, yet elegant twist!

Thank you for coming!

Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!*

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**Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.*