



Our two popular gift options this holiday season allow you to mix-and-match our Gourmet Barrel-Aged Balsamic Vinegars and Olive Oils. Choose from a 4-pack sampler (6 oz.), a small 6-pack sampler (3 oz.) or a large 6-pack sampler (12.7 oz.) and surprise your loved one with a treat that will delight them into the new year.



## December's Featured Events

### Pomona Harvest Festival

**December 2-4 at the Fairplex**

1101 W. McKinley Ave

Fri: 9am-6pm / Sat: 10am-6pm

Sun: 10am-5pm

**Pomona, CA**

### Stetson Country Christmas

**December 1-11, Booth #1049**

Pavilions at World Market Ctr.

203 West Symphony Park Ave.

Hours: 9am-5pm / **Free Admission**

**Las Vegas, NV**

### Roper Cowboy Marketplace

**December 1-10, Booth #615**

Mandalay Bay Convention Ctr.

3950 South Las Vegas Blvd.

Hours: 9am-5pm / **Free Admission**

**Las Vegas, NV**

December orders ship for \$10 when you spend \$75 or more!



# Featured Monthly Recipes



## Balsamic Glazed Ham

### Ingredients:

- 6-8 pound fully cooked bone-in ham
- 1 cup brown sugar
- 2 tablespoons of our [Bistro Blends Bistro Citrus Balsamic Vinegar](#)
- 1/2 teaspoon ground mustard
- Orange slices (optional)
- Maraschino cherries (optional)



### Preparation Instructions:

1. Preheat oven to 325 degrees
2. Place ham, fat side up, on rack in shallow roasting pan. Cover loosely, baking 1-2 hours or until internal temperature is 135 degrees.
3. 20 minutes PRIOR to ham being done, remove from oven. Pour drippings from pan, remove any skin from ham, mix brown sugar, mustard and [Bistro Blends Bistro Citrus Balsamic Vinegar](#) and pat/brush onto ham. Bake uncovered 20 minutes longer.
4. Cover ham loosely and let stand around 10 minutes, or until internal temperature is 140 degrees.
5. Garnish with orange slices and cherries if desired.



## Simply Salad

### Ingredients:

- Salad as desired
- Mandarins (optional)
- Almond slivers (optional)

[Bistro Blends Extra Virgin Olive Oil w/ Orange](#)



### Preparation Instructions:

1. Prepare Salad as desired
2. Add mandarins and nuts
3. Drizzle [Bistro Blends Extra Virgin Olive Oil w/ Orange](#) over salad to your liking.

This flavor will compliment the citrus flavored glaze from the ham, yet remain a simple side dish that's healthy and tasty!

