

What's Cooking? Recipe

Roasted Grapes

This appetizer is just gorgeous and easy to make!

Makes about 1 1/2 cups

Ingredients:

1 1/2 lbs red seedless grapes (or a combination of green and red)
2 tbsp olive oil
2 tbsp balsamic vinegar
Kosher salt and Black Pepper, to taste
Rosemary, fresh, chopped, to taste
Honey, optional*

Instructions:

Preheat oven to 425 degrees.

1. In a large bowl, combine olive oil, balsamic vinegar, salt, pepper and rosemary, mix well until all of the ingredients are well incorporated.
2. In a separate bowl, place grapes in the vine and pour the mixture of the balsamic vinegar
3. Place grapes and with liquid to baking sheet and bake about 25-30 minutes.
4. Let cool slightly and transfer to serving bowl.
5. Serve with Goat cheese and flatbread.

Chef Zoe's Note: You can keep them in the refrigerator for up to 4 days.