

A burst of goodness

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Toronto chef Jonathan McDonough calls Pomegranate Balsamic his "million-dollar idea."

It might just be that. More than 100 gourmet shops stock this burst of sweet and sour, fruity goodness. McDonough (**a.k.a. Chef Jono**) is a Toronto Food Business Incubator grad who says he "hit the nail on the head" in his first foray into product development only a year ago.

Pomegranate Balsamic is prepared with VQA Niagara Baco Noir vinegar, pomegranate molasses and organic Canadian honey. The chef says he used to swirl a similar creation on his signature Wedding Bouquet Salad – and clients offered to buy it on the spot. But it's more than a dressing. It would be fabulous on anything from grilled meat to ice cream with fruit. A 250-millilitre bottle retails for \$8.99 to \$9.99. (For stores, check chefjono.ca.)

Despite the success of Pomegranate Balsamic and the development of three more dressings/sauces, McDonough is keeping his "day job" as a personal chef and caterer based in Etobicoke. Previously, he helped found ShaSha Bread Co. and worked in a series of upscale Italian restos around town.

Susan Sampson