

Cinnamon Pear Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet

Rich toasted cinnamon and the sweet taste of Pear are combined to make this savory and sweet Balsamic Vinegar. It makes a great marinade or glaze for pork or poultry. Pair it with Blood Orange Olive Oil for a delicious vinaigrette for a spinach salad with mandarin oranges and goat cheese.

.Uses & Highlights

- Great for poaching pears or apples and drizzling over sweet potatoes or acorn squash before roasting.
- Excellent when drizzled over Sweet Potatoe Fries.

Pricing

100 ml. \$10.00 | 375 ml. \$19.95 | 750 ml. \$37.90

Perfect Pairings

[Pairs with Any EVOO](#)

[Walnut Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

03/31/2025