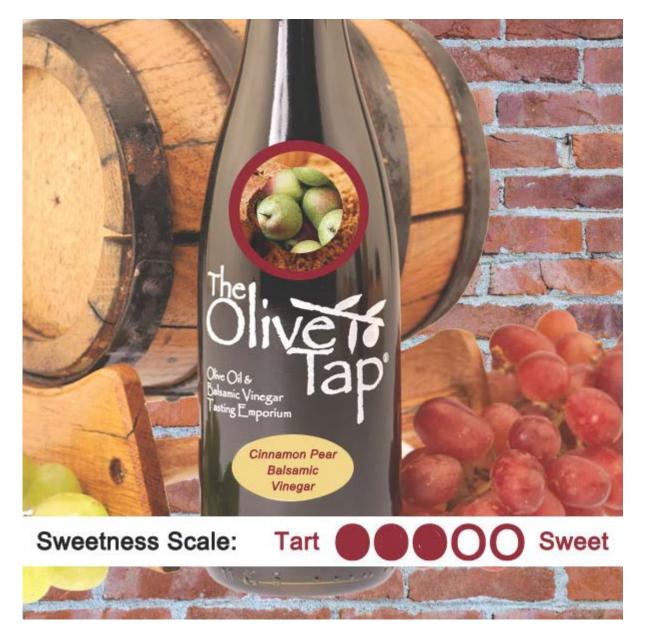


## **Description**



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** 

11/21/2024