

Hickory Barbecue Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet



Rich, sweet and smoky, The Olive Tap Hickory Barbeque Balsamic Vinegar can easily become your secret ingredient on the grill or in the kitchen. Charcoal grillers will get a flavor boost, and gas grillers will be able to add nice smoke flavors to meats, chicken and seafood. The dense Balsamic Vinegar base makes this specialty vinegar thick enough to be used as a finishing glaze.

Uses & Highlights

- Brush on grilled and broiled meats, and vegetables.
- Use it to season campfire or home baked beans, and anywhere where a sweet, thick and rich smoky flavor will enhance your dishes.
- For a marinade or vinaigrette, pair it with our Roasted Garlic, Chipotle and Hot Pepper Olive Oils.

Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

Perfect Pairings

[Smoky Bacon Olive Oil](#)

[Roasted Garlic Olive Oil](#)

[Chipotle Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

04/20/2025