

Honey Ginger Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet



We fell in love with it and think you will too. Honey Balsamic Vinegar is sulfite-free because it's made from 100% natural honey and contains no additives. It has a crisp level of acidity and a sweet honey finish.

Uses & Highlights

- Honey and ginger play well together and brings a gentle, spicy heat.

- Swirl a little honey ginger balsamic in your stir-fry or on your veggies to liven up the taste sensations.
- When pairing with Persian Lime EVOO and shrimp or seafood – oh baby!
- Chef suggested pairings: Roasted Sesame Oil, Persian Lime Olive Oil, or Garlic Oil.

Pricing

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

Perfect Pairings

[Walnut Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Herbes de Provence Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

06/06/2025