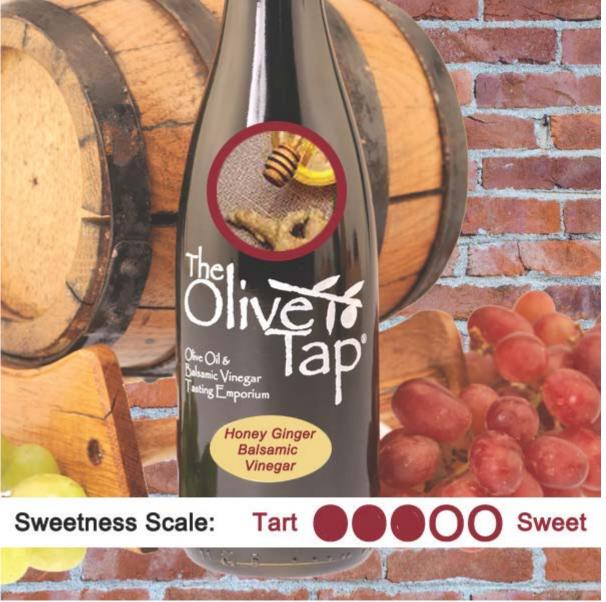


Description



We fell in love with is 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

11/21/2024