

Jalapeno Lime Balsamic Vinegar

Description



Sweetness Scale: Tart ●●●○○ Sweet



The essence of Jalapeño and Lime is combined with white balsamic to create a unique and delicious drizzle. It features Reasonable heat primarily on your tongue, as you experience the delicious flavor of Jalapeño peppers and the burst of Lime at the end.

Uses & Highlights

- Perfect for dressing Salad greens with Shrimp, avocado and pineapple chunks.
- Another versatile use would be to sauté shrimp or chicken in it and then top it over Basmati Rice and end it with zest of a lime for an added burst of flavor.
- It could also be used to make salsas and fajitas.

Pricing

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

Perfect Pairings

[Basil Fused Olive Oil](#)

[Sorrento Lemon Fused Olive Oil](#)

[Persian Lime Fused Olive Oil](#)

See More [“Perfect Pairings”](#)

Sweetness Scale: 3

Use by Date: 2 Years from Purchase Date

Source: Modena, Italy

[Order Form](#)

Date

05/30/2025