

Description



Sweetness Scale: Tart ●●●○○ Sweet

If you like the taste of a fresh ripe Hawaiian Pineapple, then this Pineapple White Balsamic Vinegar is for you! Made primarily as salad vinegar, it is surprisingly well suited for use in cooking and grilling. The extraordinary flavor will mix well with soy sauce and Sesame Oil to produce a rich and flavorful basting and marinating mix for chicken and shrimp.

Uses & Highlights

- A salad of fresh greens topped with grilled and chopped chicken breast and some diced Pineapple will produce a unique and tasteful meal that is both healthy and low in calories.

- If you like making skewers of chicken, shrimp, peppers, onions, etc., use Pineapple White Balsamic straight pair it with our Persian Lime Olive Oil, Sesame Oil, or any Olive Tap 100% EVOO and your favorite seasonings. Yum!

Pricing

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

Perfect Pairings

[Sesame 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

11/21/2024