



WHITE BALSAMIC VINEGAR CONDIMENTO

HONEY-GINGER

Honey and ginger play well together and bring a gentle, spicy heat to this flavourful balsamic. Use in any recipes that require fresh ginger or that you want to add an Asian flair to. **Beverages:** Add to hot water or tea (sweeten with extra honey if you want) or sparkling water. **Salads:** Asian Cole Slaw (try with Chipotle for Asian Fusion); Chicken and Mango; Rice noodle salad with Peanut Sauce; Marinade Cucumbers or Water Chestnuts and any to a salad; Fruit Salad. **Vegetables and Sides:** Shrimp salad rolls; Coconut-Ginger Rice; Wonton Soup; Carrot-Ginger Soup; Asian Beef-Noodle Soup; Gingered Yams. **Marinades:** Sesame Oil and Garlic Oil and Soy Sauce; Miso & Sesame Oil & Tamari; Chicken Satay; Teriyaki. **Sauces:** Peanut Satay Sauce; Asian dipping sauce; Sesame-Ginger Dipping Sauce; BBQ sauces. **Main Dishes:** Honey-Ginger Glazed Ribs; Orange-Ginger Pork or Salmon; Teriyaki burgers; Asian stir fry; Coconut-Ginger Crab Cakes; Orange-Teriyaki Chicken; Ginger-Sesame Tofu.

Pairings: *Japanese Sesame Oil, Persian Lime, Roasted Onion and Cilantro, Fused Baklouti Green Chili, Chipotle, Herbes de Provence, Fused Blood Orange, Fused Eureka Lemon, or Fused Red Cayenne Chili Olive Oil.*

Complementary flavours: *peanut, lime, cilantro, salmon, soy sauce, garlic, rice, pork, curry, chicken, sesame.*

Our naturally flavoured balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.



COUNTRY OF ORIGIN: ITALY

AGED FOR UP TO 12 YEARS