



WHITE BALSAMIC VINEGAR CONDIMENTO

JALAPEÑO

Both sweet and spicy, this aged balsamic vinegar adds piquancy to meats, seafood, grilled vegetables, Mexican food, salsa or homemade BBQ sauce.

Salads and sides: guacamole, spicy bread dipper with garlic olive oil, salsa (or boost one you have), grilled vegetables, homemade BBQ sauce, pepper jelly, spicy potato chips or home fries, mango salsa, drizzle over olives for a spicy snack.

Mains: enchiladas, refried beans, fish tacos, ceviche shrimp, quesadillas. Mexican mole. Brush on poultry or a steak.

Pairings: *Lemon, Garlic, Persian Lime, Olive Wood Smoked, Blood Orange, Baklouti, Cayenne, or any Robust UP-Certified Olive Oil*



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