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| **Honey-Ginger**  **White Balsamic Vinegar**  Honey and ginger play well together and bring a gentle, spicy heat which balances perfectly with the natural sweetness and moderate acidity of our Ultra Premium White Balsamic Vinegar. This condiment is superlative when paired with our Persian Lime Olive Oil and positively shines when used with our Japanese Toasted Sesame Oil! Create an amazing marinade by blending this vinegar, Toasted Sesame Oil, Garlic Olive Oil and soy sauce. Also pairs well with Blood Orange Olive Oil, Baklouti Chili Olive Oil, Sicilian Lemon Olive Oil, Mandarin Olive Oil and so many more…  Average of 4% acidity.  Contains no artificial flavors, additives, color, preservatives or added sugar. |  |