

**Honey - Ginger**  
**Aged White Balsamic Vinegar**

Honey and ginger plays well together and bring a gentle, spicy heat which balances perfectly with the moderate, natural acidity of our white balsamic vinegar.

Uses:                    Makes an amazing marinade for poultry and fish

Pairs well with:      Garlic Extra Virgin Olive Oil  
                             Sesame Oil  
                             Soy Sauce (*not sold here, sorry*)

*Aged in wood barrels of the traditional Solera System in  
Modena, Italy.*

*No added sugars or thickeners.  
All natural. No artificial flavors. No preservatives. No added  
ingredients.  
Naturally Gluten Free.*