

Maple
Aged Dark Balsamic Vinegar

Our importer searched high and low and has created the first of its kind: an aged pure maple balsamic, using real 100% pure maple produced at a small family farm in Vermont. Unique & delicious, this balsamic is outrageously good!

Uses: BBQ sauce base, glazed bacon, pork chops, salmon, glazed ham, ice cream, dressings, marinades, chocolate, cake, fruit. The possibilities are endless!

Pairs well with: Butter Extra Virgin Olive Oil
Blood Orange Extra Virgin Olive Oil

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

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