

# Balsamic Vinegars

## Balsamic Vinegar Varieties



**EXCLUSIVELY OFFERING BALSAMICS FROM MODENA, ITALY**

### ***TRADITIONAL 18-YEAR***

Imported from Modena, Italy this is our finest “on-tap” balsamic vinegar, produced in the traditional Modena style. Balsamics are aged for up to 18 years in various wood barrels, resulting in a unique yet balanced flavor with uncompromising character. Rich in fruit flavors, and influenced by the various wood barrels, you get a classic Italian product with a taste that will delight your senses.

This outstanding balsamic vinegar can be used as a condiment to top off a dish before serving, or as a special treat on salads. Try a few drops in soups, stews, on grilled and roasted meats, and on chicken and fish. It is especially delicious when drizzled on sliced strawberries and other fresh fruit.

### ***RED APPLE***

Our newest flavor at The Olive Branch! It’s great on salads and fruit and is a little on the tart side for those who don’t care for a sweeter balsamic.

### ***BLACK CURRANT***

This is another selection from Modena, Italy that has our customers saying “WOW”! It is a sweeter balsamic vinegar with a lower 4% acid level for a smooth finish. It has a complex taste that will delight the palate when used on all kinds of salads and fruits. Rich and dense, it does not need to be reduced to use.

This full flavor profile makes it an excellent choice with Spring Mix and bitter greens. Best with light to medium Extra Virgin Olive Oil it will complement Feta Cheese, Red Onions, Orange Wedges, and Cucumbers. Pre-glaze lamb, beef, pork roasts, and chops to create a beautiful caramelized surface. Try it on ice cream with fresh berries, or drizzle on shaved ice as a special and unique treat. This vinegar very much resembles wine.

### ***POMEGRANATE***

Native to Mediterranean, Asian, and Middle Eastern cultures. This fruit exhibits a sweet- tart flavor that is a perfect accompaniment to a wide range of foods. The foundation is our Premium 12 year Balsamic Vinegar of Modena, which lends its deep rich flavors and crisp acidity to create a complex yet superbly balanced dressing and condiment. There are numerous

reports on the health benefits of Pomegranate. Now get a health food that tastes great!

You can use our premium Pomegranate Balsamic Vinegar in salads, as a marinade, and to glaze lamb, beef and duck. It is great for grilling, dipping, adding to olive oil, cranberry sauce, gravies, and stuffing's. Whisk it with your favorite Olive Branch Extra Virgin Olive Oil and serve it over salad greens topped with nuts, Feta Cheese and onion.

## **STRAWBERRY**

This is one of our favorite balsamics at The Olive Branch. Used alone or in combination with an olive oil, this is a thick, sweeter balsamic. Again, aged for 12 years and great on salads and fruit.

## **FIG**

Imported from Modena, Italy, whole fruit flavor is added to a 12-year Balsamic Vinegar to produce our most balanced balsamic. Not too sweet and not tart, it can be paired with every one of our Extra Virgin Olive Oils. This dense, sweet balsamic vinegar exhibits mellow fig flavor with less "bite" due to a lower acid content.

Sure to be a favorite at dinner parties, Fig Balsamic is outstanding drizzled on Caprese Salad (Tomato, Mozzarella, Basil). Its delicious on any type of dinner salad featuring sweet lettuce or Spring Mix.

For something really special, try it on Cantaloupe or Honeydew Melon sprinkled with minced Prosciutto and Parmesan Cheese.

## **RED WINE**

A Northern Italian Red wine vinegar that's barrel aged for a sweet and smooth taste with a hint of oak, chestnut and cherry wood.

## **BLACKBERRY GINGER BALSAMIC VINEGAR**

This very sweet and fruity Balsamic Vinegar is a delight with just a hint of ginger. Use in salads, with fruits, seafood, chicken, pork and desserts. Pair with Basil, Persian Lime, or Herb DeProvence EV00s. Try pairing with Garlic EV00 for a grilled chicken and arugula salad; Chipotle for a beef marinade, Leccino for fruit salads; and Sicilian Lemon Balsamic for a fish marinade.

## **BLACK CHERRY BALSAMIC VINEGAR**

Rich and sweet natural black cherry juice is combined with aged balsamic vinegar to produce a sweet, fragrant and very rich tasting product that has garnered rave reviews from our gourmet customers. This entrant to our balsamic line has character and will compliment spring mix salad and more flavorful accompaniments. The Black Cherry flavor is an ideal accompaniment to salads that feature cheeses, especially the more tart, Feta, Goat and Blue varieties. It is delicious over orange wedges, with a salad accompaniment or over a fruit salad. It will pair with all of our EV00s but will shine with the lighter varieties. For more flavors, try it with our Blood Orange EV00 and Lemon EV00.

## ***BLUEBERRY BALSAMIC VINEGAR***

Blueberry lovers will really appreciate this new addition to The Olive Branch's extensive line of balsamic vinegars of Modena, Italy. This Blueberry Balsamic Vinegar exhibits lower acidity and more sweetness than our Pomegranate or Raspberry vinegars. Like all balsamic vinegars, you can use this Blueberry Balsamic over any garden salad. Try it drizzled over fresh sliced peaches, cantaloupe, fruit salad and ice cream.

## ***CINNAMON PEAR BALSAMIC VINEGAR***

Cinnamon Pear Balsamic Vinegar is warm, sweet and spicy with hints of ripe D'Janjou pear. This vinegar is wonderful as a glaze for ham, with seared duck breast, in dressings or as a dessert sauce for ice cream. This tantalizing vinegar is wonderful drizzled over vegetables, salads, tomatoes and strawberries. This vinegar is good in most basting recipes used with chicken and especially duck.

## ***COCONUT WHITE BALSAMIC VINEGAR***

Coconut White Balsamic Vinegar is truly unique and nutritious. Pair this balsamic with The Olive Branch's Pineapple White Balsamic and Persian Lime EV00 for a great salad dressing or marinade and baste for seafood kebobs. This baste is a taste of the tropics! Turn on a little Jimmy Buffet music and you'll be thinking sandy beaches, tropical drinks and aquamarine waters!

## ***CRANBERRY PEAR WHITE BALSAMIC VINEGAR***

This vinegar is a Sweet Cranberry White Balsamic with a hint of Pear. Good when used on salads, fruits, fowl, meats, fish, seafood and ham. Pairs well with Wild Mushroom & Sage, Blood Orange, Persian Lime, Meyer Lemon, Basil, Tarragon, Chipotle or Porcini. Reduce and drizzle over brussel spouts or tomatoes. Glaze ham with Cranberry Pear and Chipotle Oil. Mix with Blood Orange Oil to dress spinach, mandarin oranges, dried cranberries and sliced almonds.

## ***DARK CHOCOLATE BALSAMIC***

This dark balsamic is rich, thick, velvety sweet and all about chocolate with the complexity of three different chocolates. The chocolate aroma and flavor are unmistakable, and you will savor the depth of flavors that will certainly have you craving for more. Dark Chocolate Balsamic is best paired with desserts and drizzled over fruits including fresh pineapple, berries and bananas. also try on any fresh melon such as Crenshaw, Honeydew, Watermelon, and Cantalope. Spoon on top of vanilla gelato. Please, please try this vinegar in your turkey mole recipe and watch your guests be amazed!

## ***ESPRESSO COFFEE***

Origin: Modena, Italy Espresso Coffee is made with our 18 yr old balsamic and is unbelievably delicious.

## **GRAPEFRUIT WHITE BALSAMIC**

Grapefruit White Balsamic Vinegar has a crisp, sweet, clean citrus flavor. Pair with our Tarragon Extra Virgin Olive Oil for a unique taste sensation. Try this White Balsamic in dressings with fennel. It also makes a wonderful white balsamic grapefruit sorbet. And then, you can always drink it by the cup! This is a great flavored Balsamic that reminds me of Ruby Red Grapefruit from Texas!

## **HONEY GINGER WHITE BALSAMIC**

Honey and Ginger play well together and bring a gentle, spicy heat which balances perfectly with moderate, natural acidity of our white balsamic. The vinegar is excellent paired with our Persian Lime Extra Virgin Olive Oil and shines with our Sesame Seed EV00. Try a marinade with Honey Ginger White Balsamic, Sesame Seed Oil, Garlic EV00 and soy sauce. Honey Ginger Balsamic is also exceptional drizzled on grilled scallops and/or shrimp.

## **LAVENDER BALSAMIC VINEGAR**

Drizzle a bit of Lavender Balsamic Vinegar over luscious fresh fruit, add some to your favorite meat marinade or combine it with a tangy salad dressing, and you'll add a new and delicious gourmet flavor to your favorite recipes. Lavender Vinegar tastes wonderful and it smells even better!

## **OREGANO WHITE BALSAMIC VINEGAR**

This is a crisp white balsamic vinegar, infused with the exquisite flavor of Oregano, to produce a classic Mediterranean flavor. The addition of Oregano will make this vinegar the perfect complement to a wide variety of oils and will produce outstanding vinaigrettes. Make a quick salad using White Balsamic Vinegar with Garlic or Basil Olive Oils. Oregano White Balsamic will also enhance the flavor of almost any dinner salad and with a sweet fruity EV00, can be drizzled over fresh tomato slices, herbs and some Parmesan or Provolone cheese to make a delicious Caprese like salad.

## **PEACH WHITE BALSAMIC VINEGAR**

Unlike our dark balsamic vinegars, this Peach White Balsamic Vinegar has a little bit of a 'bite' to it since it is a White Balsamic. Paired with a plan EV00 and you will be left with only fresh, peach flavor. The EV00 takes the 'bite' out of the vinegar. It exhibits a fresh, crisp and unique flavor component to any garden salad. The additional ripe peach flavor complements all sorts of greens, vegetables, and toppings including cheeses, apples, peaches, pears and oranges. This White Balsamic is great with any pork or duck dishes as well as any fruit salad.

## **PINEAPPLE WHITE BALSAMIC VINEGAR**

If you like the taste of fresh Hawaiian Pineapple, then this Pineapple White Balsamic Vinegar is for you! Made primarily as salad vinegar, it is

surprisingly well suited for use in cooking and grilling. The extraordinary flavor will mix well with soy sauce and sesame oil to produce a rich and flavorful basing and marinating mix for chicken and shrimp. Blend this vinegar with our Coconut White Balsamic and Sesame See EV00 for a dynamite Shrimp Kebob sauce.

### ***PUMPKIN PIE WHITE***

This is a crisp, White Balsamic Vinegar, combined with the flavor of fresh Pumpkin. The result is a unique taste treat that is light and fresh. The Pumpkin flavor is more subtle than strong and will make this vinegar a perfect complement to a wide variety of oils. Of course, it will produce outstanding vinaigrettes. Make a quick salad using Pumpkin Pie White Balsamic Vinegar with California Manzanillo EV00 and add a dash of nutmeg and cinnamon. This salad dressing tastes and looks just like Pumpkin Pie.

### ***RASPBERRY BALSAMIC VINEGAR***

Made with whole fruit raspberries and our Premium 12 year Balsamic Vinegar of Modena, this most popular item is a tried and true crowd pleaser whenever it is served. It is one of the most adaptable balsamic and can be used with any of The Olive Branch's extra virgin olive oils to make flavorful vinaigrettes. This is a tart balsamic with six percent acidity. Try Raspberry Balsamic Vinegar with Meyer Lemon Olive Oil on your favorite greens with tomato, cucumber and carrot for a refreshing crisp salad. Add a dash of Sage or Thyme to two tablespoons of Raspberry Balsamic Vinegar, a heaping spoon of grape jelly and black pepper and use to glaze chicken breasts.

### ***SICILIAN LEMON WHITE***

The juice of sweet Sicilian Lemons has been added to Modena's White Balsamic Vinegar to produce this unique vinegar. Sweet and mild like its American counterpart Meyer Lemon, the Sicilian Lemon does not have the harsh overly tart flavor found in many inferior lemon flavored vinegars. If you like lemon juice on your salad, you will welcome the rich, full flavor of Lemon Balsamic Vinegar. Use it in two parts oil to one part vinegar ratio for a lower calorie, less fat salad dressing. Hojiblanca and Arbequina are good choices if you want a sweeter oil to complement the vinegar. You can also drizzle it straight over fried, baked or broiled fish and shellfish, and use it in marinades. Pair with Basil EV00 for a vegetable or fish marinade. Pair with Porcini for salads, fruits and fish. You can also pair with Tuscan Herb, Frantoio, Blood Orange, Garlic and Ascalano.

### ***TANGERINE BALSAMIC VINEGAR***

This is genuine Balsamic Vinegar of Modena, with Whole Fruit Tangerine essence added. The blend of 12 and 18 year balsamic, results in a lower acid level, offset by the tart citrus flavor that makes our customers say "WOW"! Vegetables, spring mix and salad greens will taste great when dressed with Tangerine Balsamic. Paired with Blood Orange or Meyer Lemon Olive Oils, you get a salad dressing that is #1 at The Olive Branch. It

is a very tasty glaze for baked salmon and gives grilled chicken a sweet-sour zing. Some of our favorite ways to use the Tangerine and Blood Orange pairing is on a spinach salad with drained Mandarin orange slices and chopped pecans; marinate and roast a pork roast in the pairing (remember to use sparingly – just a few tablespoons of each); marinate a teaspoon on both sides of pork chops or chicken 5-10 minutes before grilling.

### ***THAI LEMONGRASS-MINT WHITE BALSAMIC VINEGAR***

Thai Lemongrass-Mint White Balsamic is tart, crisp, clean and absolutely delicious. The natural flavors of Thai lemon grass and mint cooperate beautifully and make a dazzling base for marinades and dressings. For a taste explosion, add diced fresh, hot Thai chilies and cilantro. Use this Asian inspired marinade to dress your seafood salad, noodles, or use for a dipping sauce. Try mixed with rum for an out of this world mojito. Pairs great with our Basil, Persian lime and cilantro-roasted onion olive oils.

### ***VANILLA BALSAMIC VINEGAR***

Vanilla Balsamic Vinegar has a delicate flavor and aroma. It is best combined with mild olive or nut oils. Our Vanilla Balsamic Vinegar has been made with our famous 18 Year Old Traditional Balsamic Vinegar. No other description is necessary!

### ***VIOLET BALSAMIC VINEGAR***

Our Violet Balsamic Vinegar is made with 18 Year Old Traditional Balsamic. It has a rich and yet summer taste to it and is a fine addition to salads, especially those with shrimp. Violet Balsamic is a refreshing change to any green salad.