



honey ginger

white balsamic vinegar

5 wonderful ways to enjoy our *honey ginger* balsamic vinegar

- add 1-2 teaspoons to a cup of sparkling water for a delicious, low sugar alternative to ginger ale
- blend with our persian lime olive oil (equal parts of each) and use as a marinade & sauce for salmon, white fish and shellfish
- drizzle over fruit salad, add a touch of honey & fresh mint
- mix with our lemon olive oil (equal parts of each) and use as an asian-inspired vinaigrette – add mango, peppers, sesame seeds
- gently reduce by half over medium-low heat and use as a glaze for grilled poultry or vegetables

try blending with any of the following extra virgin olive oils

- persian lime extra virgin olive oil
- sesame oil
- garlic extra virgin olive oil

scroll down to check out the following recipes

- ***honey ginger balsamic glazed bbq ribs***
- ***rachel's honey ginger dijon vinaigrette***

honey ginger balsamic glazed bbq ribs

ingredients marinade for the ribs

- 4 racks (8 pounds) baby back ribs
- 12 garlic cloves, mashed or minced
- 3 tablespoons **dana shortt gourmet honey-ginger white balsamic vinegar**
- 3 tablespoon dark brown sugar
- 1 tablespoon toasted sesame oil
- 1 tablespoon sea salt

ingredients for the glaze

- $\frac{3}{4}$ cup **dana shortt gourmet honey-ginger white balsamic vinegar**
- 3 tablespoons honey
- 2 tablespoons soy sauce
- 1 teaspoon toasted sesame oil
- toasted sesame seeds for garnish – optional

method

1. For the marinade: Mix together the Honey-Ginger white balsamic, brown sugar, minced garlic, sea salt and sesame oil. Coat the ribs with the marinade and allow to marinate in a sealed container or large zip lock bags for a minimum of 12 hours or overnight, turning a few times.
2. For the glaze: Combine the honey ginger white balsamic, honey and soy sauce in a small sauce pan over medium heat. Allow to reduce by half and remove from heat. Add one teaspoon of toasted sesame oil to the mixture and stir to combine.
3. For the ribs: Prepare the grill and preheat the oven to 275. Over medium heat grill the ribs for approximately 5 minutes per side. Prepare baking pan/s large enough to hold the ribs in a single layer. Brush the glaze over the ribs and seal each pan well with foil. Bake the ribs for 2 hours or until tender and meat falls off the bone. Sprinkle ribs with sesame seeds as a garnish, if desired.

honey ginger dijon vinaigrette

ingredients

- 1 tablespoon finely minced shallot
- 1 tablespoon dijon mustard, I like the maille brand the best
- 1/3 cup **dana shortt gourmet honey ginger white balsamic vinegar**
- 2/3 cup **dana shortt gourmet fresh & fruit olive oil, such as arbequina**
- salt and pepper to taste
- 2 teaspoons fresh chopped tarragon, optional

directions

1. Add everything but the olive oil to a food processor or blender. Pulse a few times to mix. Slowly pour in the olive oil while the blade or blender is running to emulsify the mixture.
2. This vinaigrette is wonderful on mixed greens, or as a marinade/sauce for chicken breasts, legs or thighs.