

Usually when you reach for a vinegar, it's to dress a salad... but there are so many other avenues of brilliant culinary uses for balsamics! In this blog we're going to lightly explore ten different ways to use balsamic vinegar in the foods & drinks that can be enjoyed on a daily basis!!

First, lets get this straight... this isn't your mama's strong, slap in the face, pungent distilled white vinegar... not even close. In fact, this isn't even similar to that apple cider vinegar that makes your eyes water when you take a whiff...

Balsamics can have many different flavors, complexities & consistencies, depending upon whether they're a simple vinegar, aged or reduced. Ours are barrel aged... this type of aging makes our balsamic slightly sweet with a thicker, smoother consistency. Because of this, they are considered a "drinking vinegar"! With this thicker, almost syrupy consistency, reducing these balsamics to a glaze is super easy, making them awesome for all different kinds of cooking! Lets get started on our ten uses!

#### #1 Start a sauce:

Balsamic is great in a sauce like a barbecue sauce. It balances out the sweetness of brown sugar & brings out a nice sweet tang in your sauce! Many different sauces can be made with balsamic!

#### #2 Make a cocktail:

You can add a splash of balsamic in any drink you can think of to boost flavor & appeal. From your fave old fashioned to sangria to a bellini! It's great mixed with bourbon... the balsamic adds a little acidity, a little bite & some beautiful sweet floral tones! Non-alcoholic drinks can also be made with soda, lemonade, sparkling water, juice & kombucha! (See our recipe for wellness shots!)

### #3 Add to dipping oils:

Create your own appetizer at home & feel just like you're eating authentic Italian! Swirl olive oil, Italian spices & balsamic in a dish & use it as a delicious dip for your favorite warmed up, toasted bread!

### #4 Fruit:

This is so simple & so good! Literally just drizzle a little balsamic over fresh or baked fruit... so yummy! If you're a lover of baked goods, try some balsamic drizzled over top of your favorite fruit cobbler!

### #5 Swirl into soup:

Add a bold flavor to your soups & stews by adding a little (or big) swirl of balsamic to your bowl after serving! Swirling in a little sour cream to balance out the flavors is a great idea!

### #6 Braise meat:

When braising meats, especially pork, balsamic adds a rich & robust flavor to meat! You can save the braising liquid to serve over mashed potatoes or rice. BIG flavor! No waste!

### #7 Drizzle over roasted veggies:

Balsamic glaze makes a perfect finishing drizzle for brussels sprouts, asparagus, carrots, potatoes, broccoli, cauliflower, eggplant, onions & green beans... etc! The incredible flavor that can be added to simple foods is astonishing.

### #8 Mix into yogurt or fruit parfaits:

Start with a bowl of plain greek yogurt (or vanilla yogurt if you prefer) & mix in some balsamic with a sweetener like pure maple syrup, local honey or agave etc. Top with nuts, fruit & granola!

#9 Serve on sweets:

Aged balsamic has a surprising sweetness that pairs well with desserts. The acidity of balsamic really brings out the sweet flavor notes in ice cream, tarts, brownies etc! Our dark chocolate balsamic vinegar is to die for on chocolate desserts!

#10 Whip up a marinade:

Up the flavor of your meats when you add balsamic to your marinade. Plus, vinegar is a natural meat tenderizer!

Stop in and talk with our professionals at Twisted Trunk to discover more great ways to use our balsamics!