

NEW Lychee Balsamic Vinegar!

Delightfully aromatic with a tropical scent & reminiscent notes of melon, strawberry & citrus!

Our suggested pairings:

- Persian Lime Oil
- Lemon Oil
- Blood Orange Oil
- Basil Oil
- Baklouti Green Chile Oil

Suggested ways to use in cooking:

- add to a BBQ sauce or glaze on chicken
- add to dressings or marinades for vegetables & green salads
- serve on seafood like shrimp & prawns
- add to fruit salads
- great punch of flavor added to martinis, shrubs & mixed drinks
- add a splash to sparkling water, & freeze to make shaved ice
- mix with gelatin for a cool, sweet dessert

A few health benefits:

- Rich in iron, copper, manganese, phosphorus & magnesium which improves bone & heart health!
- Rich source of numerous antioxidant plant compounds, including flavonoids epicatechin & rutin which help protect against oxidative stress, chronic diseases, cataract, diabetes, heart disease & cancer.

Drink recipe idea:

Autumn ShakeUP

- 2 tablespoons Lychee Balsamic
- 4 oz lemonade
- 4 oz brewed green or black tea, chilled
- Ice

Combine in shaker or container with a lid, shake for 5 seconds, pour & enjoy! Garnish with mint & lemon!