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| **All Natural**  **Pure Maple Balsamic**  **We have searched high and low, and it appears that we have created the first of its kind, an Aged Pure Maple Balsamic, using real 100% pure maple produced at a small family farm in Vermont.  This balsamic is outrageously good.  Think pancakes, B-B-Q sauce base, waffles, maple balsamic glazed bacon, pork chops, salmon, glazed ham, ice cream, dressings, marinades, chocolate, cake, fruit, the possibilities are endless. It was made to be used with our butter infused olive oil, California Toasted Almond oil, and Blood Orange Fused (agrumato) olive oil. It works well with any number of Extra Virgin Olive Oils in our collection.**  Our naturally infused balsamic condimento is caramel color-free, free of added sugar or thickeners and aged in the wood barrels of the traditional Solera Method in Modena, Italy. |  |