



## CABERNET SAUVIGNON VINEGAR

A rich gourmet vinegar produced using time honoured traditions of the Orleans method of vinegar production. This involves no shortcuts, simply high quality products left to mature as nature intended.

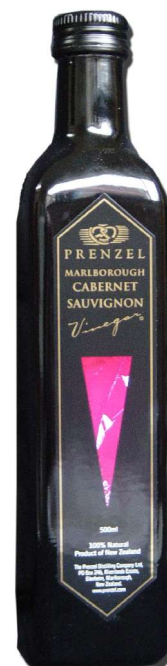
Prenzel's Cabernet Sauvignon Vinegar has been created from New Zealand's finest grapes. Left to linger in oak barrels, the resulting transformation from wine to vinegar has produced a vinegar of world class proportions. With a wonderful aroma and lingering berry and caramel taste, this vinegar provides a subtle depth of flavour while still retaining a warm colour and texture.

### USES:

- ✓ Marinades—particularly for red meat and chicken.
- ✓ Sauces—delicious in tomato based sauces and a welcome addition to barbecue sauces.
- ✓ Salsas—with lots of tomato, capsicum, cucumber and fresh corn.
- ✓ Pickles—add to plum chutney or tomato relish for instant taste.
- ✓ Dressings, vinaigrettes and mayonnaises. Add depth, colour and flavour using our vinegar.
- ✓ Glazes, gravies and jus, particularly over lamb or beef dishes.
- ✓ Casseroles—add a rich depth of flavour in chicken, beef or lamb casseroles.

### BENEFITS:

- ✓ A natural vinegar with no additives or preservatives
- ✓ Rich gourmet flavour
- ✓ A New Zealand product
- ✓ Not pasteurised so the flavours are fresher
- ✓ No added sugar
- ✓ Aged using traditional methods to add flavour
- ✓ Fantastic health properties
- ✓ Great gift idea for the person who has everything



## TESTIMONIAL

“Prenzel vinegar tastes as it did to the medieval palate, with a wide range of layered flavours and subtleties. No attempt is made to sugar or otherwise soften the product – it is just pure vinegar with no chemical additives of any kind.”

Peta Mathias

Chef and TV Food Stylist and Presenter



## RECIPES

### SAUSAGES WITH SWEET ONIONS AND SMASH

- 1 kg baby new potatoes, halved
- 1 Tbsp Prenzel Olive Oil
- 3 medium red onions, sliced thickly
- 2 Tbsp Prenzel Cabernet Sauvignon Vinegar
- 2 Tbsp chicken stock
- 2 Tbsp caster sugar
- 8 thick beef and herb sausages
- 1/3 cup sour cream
- 1 Tbsp chopped chives



Boil, steam or microwave the potatoes until tender, drain. Meanwhile heat the oil in a medium pan and cook the onion, stirring, until soft. Add the vinegar, stock and sugar and cook, stirring until the liquid has evaporated. Cook sausages. Press the potatoes with the back of a spoon. Divide among the serving plates and top with sour cream and chives. Serve sausages topped with the onion mixture.

### STEAMED BROCCOLINI WITH BLUE CHEESE SAUCE

- 100ml Prenzel Cabernet Sauvignon Vinegar
- ½ cup chicken stock
- 100g blue cheese, crumbled
- 2 bunches broccolini trimmed
- Sea salt and freshly ground black pepper

Place the vinegar, stock and half the blue cheese in a small saucepan. Bring to the boil then turn the heat down and simmer gently, stirring every now and then, until the sauce is reduced by half (5–10 minutes). Meanwhile, steam the broccolini until just tender but still crisp. Season to taste. Place the broccolini on a serving platter, pour over the sauce and top with remaining blue cheese.

More recipe ideas are available on the website: [www.prenzel.com](http://www.prenzel.com)