

Vinegars

GOYA® Sherry Vinegar “al Pedro Ximénez”

Its distinctly intense, mahogany color, deep sweetness on the palate, accentuated aroma of dried raisins, along with its creaminess are the attributes that best define GOYA® Sherry Vinegar “al Pedro Ximénez”.

Those who love flavor will enjoy this unique dressing, which inherently contains the essence of Pedro Ximénez wine, aged by sun-drying the grapes until achieving a grape must with an extraordinary concentration of sugars. After being aged in

barrels for at least six months in the heartland of Sherry wines and brandies (Andalusia), the resulting product is an exquisite semi-sweet vinegar of accentuated body and thickness, with notes reminiscent of liquorice and roasted coffee aromas.



GOYA®
SPAIN

Containers: Available in glass bottles
Country of origin: Spain



Tasting and food pairings

An excellent dressing for green salads, pasta salads and salads with other grains such as rice, quinoa or amaranth, which enriches them with its unmistakable personality.

With **GOYA® Sherry Vinegar "al Pedro Ximénez"** you'll obtain the best dressing for vegetable crudités and warm salads by emulsifying it in reductions, sauces and vinaigrettes. Aromatic and smooth, it elegantly transforms pickled dishes, marinades and meat and fish carpaccios, and enhances all kinds of homemade legume stews with just a few subtle drops.



RICE



SALADS



PASTA



SAUCES AND DRESSINGS



Suggestions



Good Season Dressing: mix together **GOYA® Sazonador Total** with Pepper, sugar, thyme, basil, celery salt, and separately combine **GOYA® Sherry Wine "al Pedro Ximénez"**, **GOYA® Extra Virgin Olive Oil** and water. When you've obtained a homogeneous mixture of the dry ingredients, add the liquid seasonings, all in a sealed container. Shake vigorously and it's ready to serve!

Sweet-and-sour Dressing: mix 6 parts **GOYA® Extra Virgin Olive Oil**, 1 part **GOYA® Sherry Wine "al Pedro Ximénez"**, 1 part lemon juice, 1 part mustard, 1 part **GOYA® Honey** and a pinch of **GOYA® Black Pepper**. Perfect for an Asian salad, sautéed cabbage and crunchy vegetables!

Classic Spanish dressing: mix 3 parts **GOYA® Extra Virgin Olive Oil** and 1 part **GOYA® Sherry Vinegar "al Pedro Ximénez"** until completely blended. Serve with cold dishes and all kinds of salads!



Did you know...?

The word "**vinegar**" comes from "bitter wine", due to the fact that it was the wine which turned sour in the barrels and ended up being used to preserve foods and season meals.

GOYA®

SPAIN

*If it's **GOYA** ...it has to be good!®*