

**BALSAMIC VINEGAR OF MODENA PARTNERS WITH MORGAN'S BROOKLYN BARBECUE FOR LIMITED-EDITION  
BARBECUE SAUCE**

*THE BALSAMIC VINEGAR OF MODENA CONSORTIUM COLLABORATES WITH MORGAN'S BROOKLYN BARBECUE TO  
CREATE BALSAMIC VINEGAR OF MODENA BARBECUE SAUCE*

**NEW YORK** - July 9, 2020 - With much of the world still in quarantine, the Consortium of Balsamic Vinegar of Modena teamed up with **Pitmaster and Executive Chef Cenobio Canalizo** of [Morgan's Brooklyn Barbecue](#) to create a barbecue sauce recipe that highlights the versatility of Modenese balsamic vinegar from Europe.

*"Having worked with Balsamic Vinegar of Modena in the past, I knew it would be the perfect base for a barbecue sauce recipe. Generally, barbecue sauces are made from either molasses, Worcestershire sauce, Ketchup, Mustard, or Vinegar. Balsamic Vinegar of Modena, in particular, works great for barbecue because it stands up to strong, smoky meats and offsets the heaviness of the meat with a welcome acidity with woody overtones and subtle sweetness,"* said Chef Cenobio Canalizo, Pitmaster and Executive Chef of Morgan's Brooklyn Barbecue.

The sauce, cooked low and slow, features **Balsamic Vinegar of Modena** as its foundational ingredient, providing just the right amount of acidity to perfectly balance out the sweet notes and spicy flavor that will super-enhance any variety of grilled pork, chicken, beef or veggies. Sharing the recipe with the public, The Consortium of Balsamic Vinegar of Modena and Morgan's Brooklyn Barbecue sauce is simple and affordable, readily translating to at-home cooks:

**Barbecue Mop Sauce with Balsamic Vinegar of Modena**

- 1 cup Balsamic Vinegar of Modena IGP
- 1 tablespoon extra-virgin olive oil
- 2 minced shallots
- 2 minced garlic
- ¼ teaspoon crushed red pepper
- 1 cup ketchup
- ¼ cup honey
- 2 tablespoon tamarind paste
- 3 tablespoons dark brown sugar
- 2 tablespoons
- Dijon mustard
- 1 tablespoon molasses
- 1 tablespoon Worcestershire sauce
- ½ teaspoon white pepper
- 1/2 teaspoon kosher salt

**DIRECTIONS**

In a medium saucepan, heat extra virgin olive oil until shimmering. Add shallots and garlic and cook for 5 minutes until lightly browned. Add Balsamic Vinegar of Modena, and bring to a boil. Add remaining ingredients, lower heat and simmer for one hour.

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### **About Balsamic Vinegar of Modena**

Balsamic Vinegar of Modena is one of the most important Italian agri-food products of the European Union. Dating back to the ancient Roman times, the cooking of grape musts was used as a sweetener and condiment. Production of Balsamic Vinegar became linked with Modena during the 11<sup>th</sup> century. Today, production specifications require that all raw materials, processing, maturation, and aging take place in the provinces of Modena and Reggio Emilia, and that the grape musts are from specific vines including Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, and Montuni. A minimum maturation period of 60 days takes place at a temperature of 20 degrees Celsius, in barrels, vats, or casks made from precious woods such as Sessile Oak, Chestnut, Mulberry, or Juniper. In order for the product to be certified as Balsamic Vinegar of Modena, analytic and organoleptic tests by expert technicians and tasters are performed. The finished product is then packaged into glass, wooden, earthenware or terracotta containers of varying sizes. An extremely versatile product, Balsamic Vinegar of Modena can bring harmony and balance to the different characteristics of a dish's individual ingredients. Its distinctive, European characteristics include a clear and brilliant appearance, intense color, a bitter-sweet, balanced flavor, and slightly acetic and delicate aroma, persistent with woody overtones.

### **About Morgan's Brooklyn Barbecue**

Morgan's BBQ is a neighborhood barbecue joint serving Texas-style barbecue, which means plenty of pork ribs, sausage, and beef brisket, all slow-cooked over a wood-burning fire. Brisket is king here: overnight pit masters trim, rub and cook brisket all night long, every night, to ensure the best, most authentic Texas barbecue north of the Red River. Every slice should have a perfect crust of salt and pepper on a 1/4" fat cap along with a crimson smoke ring, one way to easily tell that a pitmaster truly cares. Whether it is smoked whole chickens, turkey breast, our popular smoked and fried hot-wings, pork ribs or the majesty that is the beef rib, whatever is brought to your table, you can rest assured it has been made with care and pride.

Morgan's is good atmosphere, good drinks, a spot at the bar, and always a game on the TV. Come for the food, stay for a drink or two at the bar, or enjoy the outside patio with friends over a cold pitcher of Shiner and the best chips and queso in all of New York City. With Texas-sized love for the best city on planet earth, Morgan's wants to be your neighborhood stop for beer and barbecue.