

Golden Fig Retail Product List

790 Grand Avenue
St. Paul, MN 55105
651.602.0144

Vinegars

bottles are 8 oz.

\$10.00 each

Rosemary, Lemon & Garlic

Fresh garlic, fresh rosemary & a twist of lemon.

Delicious marinade for seafood and chicken. Makes a great herby dressing.

Herbes de Provence

Fresh rosemary, tarragon, chervil, & thyme with lavender, green peppercorns & fennel.

For a light change sauté with fresh veggies & serve w/ rice. Try as a marinade for asparagus, shrimp or fresh cucumbers.

Cranberry Thyme

Cranberries, thyme & red wine vinegar.

Great for a mushroom marinade. Try as a steak sauce or dressing for a game dish

Blueberry Pink Peppercorn

Fresh blueberries, pink peppercorns aged in white vinegar

Mix with a touch of honey for a fantastic fresh fruit dressing. Try a blueberry walnut vinaigrette on salads.

Raspberry

Fresh raspberries aged in white vinegar

Mixed with olive oil, raspberry vinegar makes an especially tasty chicken marinade. Fabulous blended with hazelnut oil & fresh basil for a delicious vinaigrette

Mixed Pepper

Packed full with colorful Thai, Jalapeno & Serrano peppers

Spice up Mexican dishes. Extremely versatile; this one will add zip to anything from scrambled eggs to Bloody Mary's.

Limited Edition Vinegars

With changes of season we create a new flavor that is available for a short time. In the past the flavors have varied from Strawberry & Basil Vinegar, Key lime & Dill vinegar, Organic Meyer Lemon vinegar to kumquat vinegar

*CURRENT FLAVOR: Blackberry Lime

Balsamics

5.5oz bottles

\$10.00 each

Delicious balsamics that are aged 12 years in chestnut & oak barrels, then packed with yummy flavors.

Basil Tasty with fresh mozzarella, chicken etc.

Cinnamon Clove: Outstanding with pork chops, poached pears

Mint: Fabulous with lamb, fresh strawberries etc.

Jasmine drizzle on salads, fresh melon, duck.

Rosemary Excellent on salads, chicken etc

Chocolate -vanilla ice cream, strawberries mmmmm

Peppercorn Thyme-brush on steaks, drizzle on pheasant

Dill-fresh & dilly, great on cucumbers, tomatoes etc

French Roast Fresh roasted coffee beans make this a great dessert balsamic.

CUSTOM ORDERS: Special sizes, wax colors & vinegars available

Dried Spice Blends

All are bottled in a 4 oz. square glass jar

\$6.50 each

Apple Pie Spice

Ground cinnamon, nutmeg, cloves, fenugreek & cardamom

A lovely twist on an old favorite Make a divine apple pie. or apple cobbler. Spiced apple oatmeal cookies...say no more!

Cajun Spice

A black pepper, cumin, yellow mustard, paprika, cayenne, oregano, thyme, sea salt, garlic & onion.

An outstanding seasoning for jambalaya, gumbo, fish, steaks, chicken or veggies

Cinnamon sticks

A full jar of hard quill cinnamon sticks

A nifty stir stick for your hot cocoa Pour hot cider or wine over a cinnamon stick for a spiced drink

Curry Powder

turmeric, coriander, cumin, fenugreek, mustard, white pepper, ginger, cinnamon, chili powder, cloves, cardamom, fennel

Give any dish a kick of flavor with curry powder. Sprinkle in stir fry, mix in your rice, zip up your grilled chicken etc

Dynamite Herbs

A savory blend of tarragon, basil, lemon peel, onion & white pepper

Delicious mixed with olive oil & lemon juice for a shrimp, salmon or tuna marinade. Sprinkle on sliced tomatoes. Outstanding in an omelet or scrambled eggs.

Garden Herb

Oregano, basil, marjoram, dill, mint, onion, mustard, sea salt, white pepper

Mix with buttermilk & vinegar for a great creamy dressing. Sprinkle on freshly steamed peas, stir into cream cheese for a tasty bagel spread. Add to egg salad, etc.

Herbes de Provence

A delicate blend of the finest quality lavender, rosemary, fennel, marjoram, green peppercorns, basil, tarragon, orange peel & bay

A classic blend used to season sauces & flavor omelets. Great rub for chicken or steak on the grill. Add to your favorite soup while simmering. The uses are endless!

Lavender buds

Dried lavender of excellent color, quality & flavor. Très chic sprinkled on your fresh fruit A flavorful addition to any baked good or frosting recipe

Maple Pepper

A blend of freshly ground black pepper & pure maple granules

A treat on corn on the cob, excellent with carrots & butter.

Sprinkled over halibut while broiling makes a yummy maple pepper glaze on top!

Mediterranean Herbs

Oregano, thyme, basil, sage, garlic, sundried tomatoes, sunflower petals, lemon, sea salt & white pepper.

Delicious added to your chicken dishes, meatloaf, roasted veggies, lamb or cous cous. A sunny all purpose seasoning.

Mulling Spices

A spicy blend of cinnamon, allspice, lemon & orange peel, nutmeg, star anise, cloves, fenugreek & ginger.

These spices are whole pieces of each ingredient- not ground. Mull your cider, cranberry juice or red wine for a treat to warm you after a walk through the Autumn leaves or a swoosh down the ski slopes.

Pumpkin pie spice

Ground cinnamon, nutmeg, cloves & cardamom

Peppercorn Lavande

Black telicherry peppercorns & lavender buds

Make a fantastic steak au poivre, outstanding freshly ground over salad greens. Exceptional with poultry.

Peppercorn Mélange

Black , white , green, & pink peppercorns & allspice berries

A delicious new blend of peppers for your grinder. Allspice berries add a new spice to your meals

Roasting Herbs

Sage, thyme, onion, rosemary, bay, celery seed, salt, pepper

A super seasoning for roasting your veggies, turkey, etc. Rub on steaks before grilling, stir into green beans. YUM!

Sel de Cuisine

A fabulous sea salt blended with tarragon, rosemary, crushed chili peppers, green peppercorns, white ground pepper & a touch of cinnamon.

Delicious for a seafood seasoning, a steak rub, Sprinkle on cooked corn, green beans, potatoes, etc. A flavorful substitute for your plain table salt. THIS is our best selling spice 8 years in a row!

Sel de Rose

Sea Salt, rose buds, rose bud powder & hibiscus powder
Rim your margarita glass, sprinkle over grilled halibut, sprinkle on roasted carrots or asparagus, yummy!.

Sel de Soleil

Sea Salt, lemon peel, basil leaf, lavender buds
Mix with honey & drizzle over chicken before grilling, saute shrimp with a bit of butter & this salt, delish.

Sel Mélange

Kosher salt, hawaiian red clay salt, french sel gris
A trio of the most delicious cooking salts. Perfectly Seasons anything from roasted veggies to grilled fish, pork or beef. Mix with olive oil for a great bread dipper.

Smoked Salt

Organic pacific sea salt slow smoked over alder wood
Adds a delicious, deep smoky flavor to any roasted meats. Sprinkle over fresh sliced tomatoes for a treat. Stir into your bloody mary's for a great flavor.

Miscellaneous

Rustic Bean Soup

Dried organic adzuki, pinto, soy, black turtle beans & french green lentils & all the yummy seasonings for a hearty bean soup

Extra Virgin Olive Oil

A 5.5 oz bottle of olive oil. Perfect for pairing with any of our vinegars for a vinaigrette or with our spices for a bread dipper.

Brining Spices

Make the most tender, juicy turkey, pork chops, chicken etc with these brining spices.

Herby- white pepper, lavender, lemon, coriander

Traditional -juniper, rosemary, sage, peppercorns

Smokey- smoked paprika, chipotle, orange, yum!

Please visit www.goldenfig.com for delicious recipes as well as golden fig whereabouts

Infused Sugars

All are bottled in a 4 oz. round glass jar
\$6.00 each

The sugars are an easy way to spruce up anything you would sweeten with a little plain sugar or honey. Infused sugar uses are all very interchangeable, Go wild!

Cardamom

Whole & ground cardamom pods & infused with sugar
Delicious on oatmeal, sprinkled on sugar cookies or pie crust tops before baking. Great in cappuccinos

Cinnamon Orange

Chinese cinnamon sticks, ground cinnamon, granulated orange & orange peel infused with sugar.
Great on toast, a deliciously different twist on hot cocoa...

Lavender Ginger

Pieces & ground ginger, lavender buds infused with sugar.
Outstanding sprinkled on fresh berries, in tea, lattes, etc.

Lemon Rosebud

Whole & ground lemon zest, rosebuds infused with sugar.
Great in tea, mixed in your shortbread cookie recipe. Divine to sugar the rim of a strawberry margarita glass

Vanilla

Hand cut & powdered vanilla beans infused with sugar.
Vanilla iced coffee! Great on your favorite breakfast cereal.

Rosemary

Whole & ground rosemary infused with sugar.
Delicious dusted on fresh fruit for a savory & sweet dessert Sweeten your tea or sprinkle on tomatoes for a nice treat

Hibiscus

Whole & ground hibiscus petals infused with sugar.
Sprinkle with strawberries & cream for a most elegant strawberry shortcake, Rim your daquiri glasses.

Chocolate Mint

Whole & ground peppermint leaf & cocoa powder infused with sugar.

Whip with heavy cream for a hot chocolate topper. Sprinkle on oatmeal or Cream of Wheat.

Lemon Lime powdered lemon & lime peel & dried lemon peel infused with sugar.

Simmer fresh berries with a little lime juice & lemon lime sugar for a divine ice cream, pound cake, or pancake topper.

Sprinkle in your tea for a citrusy sweet treat

Gingerbread Sugar

Ground ginger, whole cloves, whole ginger, ground nutmeg, ground cinnamon, ground cloves, maple granules & sugar

Sprinkle on eggnog, top your fresh fruit, zip up your gingerbread cookies with a dusting of this flavorful sugar

Special orders & Wedding favors also available

Dip/Bagel Spread Mixes

Seasoning blends are in a clear plastic packet with a fold-over label and serving suggestions on back.

\$3.00 each or 2 for \$5.00

The sweet mixes are great mixed with cream cheese for a bagel spread, mixed with vanilla yogurt for a fruit dip or blended with heavy cream & folded into fresh fruit for a delish fruit salad.

Pineapple Poppy Pineapple pieces, poppy seeds, cardamom & sugar.

Cherry Spice Cinnamon, nutmeg, ginger, cloves, dried cherries & sugar.

Spiced Apricot Sugar, orange peel, ginger, cloves & apricots

Happy Apple Sugar, maple, cinnamon, orange peel, vanilla, nutmeg, apples

The savory mixes are outstanding mixed with sour cream for a chip or veggie dip, mayo for a sandwich spread or a sprinkle here or there will make any dish delish.

Curry Curry powder, dried onions, horseradish, garlic, sea salt .

Garlic Herb Tarragon, basil, dill, onion, garlic powder, garlic flakes, black pepper & sea salt.

Sundried Tomato Dill Sundried tomatoes, tomato powder, dill weed, onion flakes, garlic powder & sea salt

“Oops Dip” An actual accident, but a fabulous outcome...this is a combination of the curry dip with sundried tomatoes & tomato powder