

Honey Ridge Farms Receives Presigious Food Awards

Honey Ridge Farms sources its raw clover honey from a small circle of Pacific Northwest and Western beekeepers, creating a superior line of honey-based products, with every ingredient traceable to origin. They are proud that their Balsamic Honey Vinegar is of the finest quality and recognized with awards from the specialty food industry and food professionals.

August 24, 2016 (FPRC) -- HONEY RIDGE FARMS—a family business based in Brush Prairie, Washington, with a beekeeping legacy spanning five generations—is proud to announce that their Balsamic Honey Vinegar received its third award, this one from Clean Eating Magazine.

“We are buzzing with pride,” said owner, LEEANNE GOETZ. “It was a tough vetting process, but our Balsamic Honey Vinegar made the cut, and we’re honored to be on Clean Eating Magazine's 2016 Clean Choice Awards list.”

Balsamic Honey Vinegar is also a recipient of a Silver from the Specialty Food Association, and a 2015 Good Food Awards winner. The pure honey vinegar is sulfite and gluten free. It enhances a variety of dishes, adding trendy and tasty, delicate sweet-tart flavor in an instant. Enjoy it as a dipping sauce, condiment, or secret ingredient in signature dressings, desserts and cocktails. Balsamic Honey Vinegar provides rich, complex flavor to salads and sauces, fish, poultry, meat and vegetable dishes. Aged on oak, this offering from Honey Ridge Farms is a much-coveted staple in many well-stocked kitchens.

In addition to Balsamic Honey Vinegar, Honey Ridge Farms also produces a line of raw honey cremes. Whipped honey crèmes are never cooked, retaining the natural goodness of raw honey, fruit and spice in a smooth spreadable blend. Product development is ongoing with exciting new flavors to be added. The complete honey crème line - Blackberry, Blood Orange, Clover, Coconut, Lavender, Lemon, Lemon-Lavender, Spiced and Raspberry - received certified Kosher Parve status from the regional kosher agency, Oregon Kosher - www.oregonkosher.org.

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Keywords

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[honey](#)
[balsamic](#)

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