

**JIMTOWN
STORE**
FRESH CONDIMENTS
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HEALDSBURG
CALIFORNIA
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VINE COUNTRY
FOODS
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WHOLESALE @ JIMTOWN.COM



For more information please contact our wholesale department via email or phone.

Versatile Jimtown Condiments can be cross merchandised throughout stores, providing depth of flavor that's complex, healthy and flavorful.

- All natural
- Non-dairy
- Gluten free
- Non GMO Oil

Ingredients: onions, tomatoes, red & yellow bell peppers, carrots, celery, red wine vinegar, expeller pressed canola oil, brown sugar, green olives (olives, water, salt, lactic acid, vinegar), eggplant, capers (non-pareil capers, water, salt, vinegar), olive oil, currants, garlic, sea salt, parsley, gum (xanthan gum, guar gum, carrageenan), spices, red chile flakes, black pepper.

SPREAD SAUCE DIP
Net Wt 7 oz. (196 g)

JIMTOWN STORE
ROASTED VEGETABLE CAPONATA

for ideas and recipes:
Jimtown.com
Healdsburg, Calif.

NUTRITION FACTS: Servings per container about 6, serving size 2 Tbs (34g), Calories 70, Total Fat 6g (9% dv), Calories from Fat 50, Saturated Fat 0.5g (3% dv), Trans Fat 0g, Cholesterol 0mg (0% dv), Sodium 190mg (8% dv), Total Carbohydrate 5g (2% dv), Dietary Fiber 1g (4% dv), Sugars 3g, Protein 0g, Vitamin A (10% dv), Vitamin C (6% dv), Calcium (2% dv), Iron (0% dv). Percent Daily Values (dv) are based on a 2,000 calorie diet. Your daily Values may be higher or lower depending on your calorie needs.

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Keep refrigerated ■ Perishable ■ May be frozen

Please Recycle

| 5 lb. Bulk Food Service | | Unit Size | Units/Case | Case Weight | Shelf Life |
|-------------------------|----------------------------|-----------|------------|-------------|------------|
| Item No. | Description | | | | |
| JT510 | Roasted Vegetable Caponata | 5 lb bag | 2 | 10 lbs | 120 days |
| JT510 | Roasted Vegetable Caponata | 7oz. tub | 12 | 10 lbs. | 120 days |

Like a perfectly balanced chutney our

Roasted Vegetable Caponata is an appetizing and versatile condiment. Wine vinegar, briny olives and capers compliment fire roasted eggplant, peppers, carrots, celery, tomatoes and onions mellowed with herbs and olive oil. Currants, warm spices with a touch of brown sugar and chili heat turn this traditional Sicilian *agro dolce* dish into a sweet/tart taste sensation! Flattering a multitude of cheeses, cured and roasted meats, it is excellent on sandwiches or as a warm or cold condiment. Caponata reflects the Moorish influence on the sunny Italian island famous for growing capers, that's how it got its name.

Ideas for serving

- Top grilled bread brushed with a little EVOO
- Spread on crostini with a dollop of goat cheese or Teleme
- On earthy whole grain bread with cream cheese and a twist of black pepper
- Dip celery sticks or fennel spears and tortilla chips
- Partner with cured meats on an antipasti board
- Stir into sour cream or Greek yogurt for a luscious dip for chips
- On a cheese plate with Crecenza, Chevre and Aged Jack or Farmhouse Cheddar
- Stir into pasta, top with shrimp and garnish with fresh basil
- Serve on a pulled pork sandwich with arugula and shaved pecorino
- In a Grilled Cheese Sandwich with Fontina or Teleggio
- In a Turkey Melt with provolone
- Top a composed salad of bitter greens with a scoop of Burrata, garnish with toasted walnuts or pine nuts