

IRISH TIMES MAGAZINE

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5 of
the
BEST
FOODIE TREATS



**HIGHBANK
ORCHARD SYRUP**
On breakfast pan-
cakes or porridge, this
toffee-like syrup,
produced from
organic apples, gives
Canadian maple syrup
producers a real run
for their money.
highbankorchards.com,
€7.90

**IRISH ATLANTIC
SEA SALT**
The flaky crystals of
Irish Atlantic Sea Salt
are a kitchen essen-
tial, perfect for season-
ing anything from the
Christmas turkey to a
chocolate caramel
sauce.
irishatlanticsalt.ie,
€4.99

**BUTTER FUDGE
FONDUE**
Belfast's Black-
thorn Foods makes
this delectable butter
fudge fondue that can
be heated and used as
a dip or sauce and
comes in an earthen-
ware dish.
blackthornfoods.co.uk,
£3.99

**CHOCOLATE AND
HAZELNUT SPREAD**
The freshly roasted
crunch of the nuts in
this spread from the
Chocolate Garden of
Ireland makes it a
not-too-sweet spread
for children and
adults alike.
chocolategarden.ie,
€5.95

**LLEWELLYN'S
BALSAMIC CIDER
VINEGAR**
A spoonful of this
lends a welcome tart
piquancy to sauces
and dressings – and a
dash in a glass of hot
water makes the ideal
post-Christmas
pick-me-up.
fruitandvine.com, €9.95