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FOOD STUFF

Vinegar From France's Far East

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Tony Cenicola/The New York Times

Imagine a vinegar that suggests sherry but will not darken your endive [salad](#) or fillet of halibut. There you have Vin Jaune vinegar. It's made from an unusual white wine of the Jura region in eastern France with a dry, sherrylike allure. The honey-colored vinegar made from this wine is at once nutty and spicy, with a hint of musky richness. A vinaigrette or béarnaise will profit from its flavor, as will a last-minute pan sauce for chicken or fish.

L'Excellence Vinaigre de Vin Jaune du Jura is \$19.90 for 8.45 ounces at [Marché du Sud](#), 1136 First Avenue (63rd Street); \$21 at [frenchfeast.com](#).

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