Cestari Announces Partnership Between TableTalk Newsletter and American Vinegar Works Featuring Cipollini Agrodolce Recipe

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LITTLETON, MA - June 26, 2026 -
Cestari Kitchen has announced that its popular TableTalk newsletter will feature American Vinegar Works as part of its Kitchen Partner program in an upcoming issue. The collaboration highlights a cipollini agrodolce recipe video that showcases the craft vinegar producer's barrel-aged products made from American wines, ciders, and brews.

The weekly recipe newsletter from Cestari reaches home cooks with curated content that pairs specialty food brands with instructional cooking videos. Each week, the Kitchen Partner program spotlights a different artisan food producer, providing subscribers with both culinary inspiration and exposure to quality ingredients from small-batch makers across the country.

The featured cipollini agrodolce recipe video transforms small, flat cipollini onions into a sweet-and-sour accompaniment using American Vinegar Works' distinctive vinegars. The recipe exemplifies the traditional Italian agrodolce preparation method, which balances sweetness with acidity to create a versatile condiment or side dish. Subscribers received a cooking video demonstrating the preparation technique.

"The Kitchen Partner program connects our readers with exceptional specialty food producers who share our commitment to quality and craftsmanship," said Susan MacDowell, founder of Cestari Kitchen. "American Vinegar Works represents exactly the kind of artisan approach we want to highlight - their slow fermentation process and barrel aging create vinegars with distinctive flavor profiles that elevate home cooking."

American Vinegar Works, based in a historic mill building in New England, produces small-batch vinegars exclusively from American wines, ciders, and brews. The company's commitment to regional sourcing and traditional production methods, including slow fermentation and hand bottling, results in vinegars that reflect a distinct sense of place. Their product line includes beer malt vinegar, various cider vinegars, rice wine vinegar, wine vinegar, and honey vinegar, among other specialty varieties.

The TableTalk newsletter's Kitchen Partner program serves as a discovery platform for home cooks seeking to expand their culinary horizons beyond standard grocery store offerings. By featuring one specialty brand weekly, the program provides detailed context about ingredients, preparation techniques, and the stories behind artisan food producers. This editorial approach distinguishes the newsletter from typical recipe collections by emphasizing education alongside practical cooking guidance.

The cipollini agrodolce feature represents a broader trend in home cooking toward exploring traditional preservation and preparation methods. The sweet-and-sour technique, which has roots in Italian cuisine dating back centuries, offers home cooks a way to preserve seasonal produce while creating complex flavor profiles that complement various dishes.

Cestari Kitchen, known for its premium kitchen tools backed by lifetime guarantees, launched the TableTalk newsletter as a free resource for building family connections through cooking. The weekly digital publication combines exclusive recipes, time-saving kitchen techniques, expert tips, and community stories. The Kitchen Partner program adds another dimension by introducing subscribers to specialty ingredients and the producers behind them, fostering a deeper understanding of food sourcing and preparation.

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Cestari

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