

Inspiration

Fused & Infused Olive Oils

Bread Dip

Serve flavored EVOO as a dipping oil with crusty bread. Add a dash of balsamic vinegar for extra flavor.

Marinades

Use it as a marinade for meat, poultry, seafood, or tofu. The flavors will infuse into the food as it sits.

Grilled Vegetables

Brush vegetables with flavored EVOO before grilling to enhance their taste. Options like rosemary or chili infused EVOO work well.

Pasta

Drizzle flavored EVOO over cooked pasta for an instant burst of flavor. Try it on risotto. There's so many flavors to choose from.

Roasted Potatoes

Toss roasted potatoes in flavored EVOO before baking. Try Garlic or rosemary-infused EVOO

Sautéing

Use flavored EVOO when sautéing vegetables or proteins.

Pizza

Drizzle garlic-infused or Pesto EVOO over homemade or store-bought pizza for an extra layer of flavor.

Bruschetta

Brush slices of baguette with flavored EVOO and toast them before topping with tomatoes, basil, and mozzarella for a classic bruschetta.

Fish

A drizzle of lemon-infused EVOO is perfect for enhancing the flavor of grilled or baked fish.

Mashed Potatoes

Add a bit of flavored EVOO to your mashed potatoes instead of butter.

Hummus

Blend flavored EVOO into homemade or store-bought hummus for a unique twist.

Rice

Stir a small amount of flavored EVOO into cooked rice to add depth and richness.

Popcorn

Drizzle flavored EVOO over freshly popped popcorn

Drizzle Oil Over Cream Soups

A drizzle of flavored olive oil can add unexpected flavor and texture to thick soups.

Tips

Extra Virgin Olive Oil is also wonderful for sautéing or frying, thanks to its high smoke point (410 degrees) and the fact that moderate cooking does not destroy the healthy polyphenols EVOO is known for.

Baking with olive oil is another great option to reduce fat and make your baked goods more heart-healthy. In fact, using olive oil in place of butter means you can use three table-spoons of olive oil per quarter cup of butter you would have used originally

Robust olive oils are best for cooking meat & seafood, or in a marinade.

Medium intensity olive oils are great for dipping bread. A medium intensity olive oil is also fantastic to use as vinaigrette or on cooked vegetables.

Mild or Delicate olive oils are ideal for baking or as a substitute for butter or mayonnaise

Bitter is Better If you pluck a perfect olive off a tree, it will be too bitter to eat. As is Premium EVOO.

Storing Olive Oil

Keep unopened olive oil in a cool, dark place for up to 2 years. Once open the oil begins to degrade faster. A good rule of thumb is to use it within a few months after opening. Keep the bottle tightly capped and away from heat and direct light.

Add Some Flavor to Your Life

Balsamic Vinegars

Vinaigrettes

You can make flavorful unique vinaigrettes by combining a flavored olive oil and a flavored balsamic vinegar.

Marinades

Use balsamic vinegar as a base for marinades for meat, poultry, or tofu. Combine it with garlic, olive oil, and your choice of herbs and spices.

Glazes

Reduce balsamic vinegar on the stove to create a thick and sweet glaze. Drizzle it over roasted vegetables, grilled meats, or even desserts like strawberries and ice cream.

Fruit Pairings

Use fruit-flavored balsamic vinegars, like peach or blueberry, to enhance the flavor of fresh fruit. Try it with strawberries, peaches, or even watermelon.

Roasted Chicken

Add a burst of flavor brushing it with a mixture of balsamic vinegar, olive oil, and herbs before cooking.

Pan Sauces

Deglaze a pan with balsamic vinegar after searing meat to create a delicious sauce. Add a little stock and reduce for a rich, flavorful sauce.

Cheese Pairings

Serve balsamic vinegar alongside a cheese platter. It pairs wonderfully with aged cheeses like Parmesan or soft cheeses like goat cheese.

Cocktails

Experiment with cocktails by adding a splash of fruit-flavored balsamic vinegar. A great flavor enhancer.

Ice Cream Topping

Drizzle balsamic vinegar over vanilla or strawberry ice cream for a surprising and delightful topping.

Fruit Sorbet

Use balsamic vinegar as a sauce for fruit sorbets. It can cut through the sweetness and add complexity to the dessert.

Stir-Fry

Add a splash of balsamic vinegar to your stir-fry sauce for an extra layer of flavor and complexity.

Add a Few Drops To Baked Goods

Try adding flavored olive oil or balsamic vinegar. Just a few drops can go a long way.



GRAZE