



OLIVE OIL

Facts about our Extra Virgin Olive Oil:

- Our EVOO oil is cold pressed from premium grade olives.
- This oil is extracted from the first press of the olive. These steps provide olive oil with the highest purity & highest nutritional value.

What to do with it:

- Cook, bake & sauté
- Drizzle over sandwiches (like a condiment)
- Serve with bread
- Some soups have an optional "dollop" of heavy cream to add right before serving, in Greece they put in a dollop of good olive oil instead
- Spray on bread (like butter) to make hot sandwiches like grilled cheese
- Use it in chocolate & fruit based cupcakes instead of butter
- Put it over pasta



Our EVOO is imported from Italy



BALSAMIC

Facts about our Balsamic:

- Dark balsamic is created from grape must (similar to wine) and must be barrel aged at least 12 years to be labeled as Traditional Balsamic.
- White Balsamic is made with grape must that has been boiled at a low temperature so that the sugars in the juice do not caramelize and turn color.

What to do with them:

- Salad dressings
- Drizzle over fruit or cheese
- Serve it with bread & olive oil
- Put it in soup for added flavor
- Drizzle on top of your fish, chicken or pork
- Drizzle fruit balsamic on top of cheesecake or ice cream
- Make marinades for meat
- Drizzle on top of your pizza
- Add it to vegetables (roasted or sautéed)
- Make flavored mayonnaise
- Make Bruschetta

