

Using Our White Balsamic Vinegars

With a tart and fruity flavor, the white balsamics make excellent vinaigrettes on their own or mix with olive oils. They are also great to flavor water or cocktails.

Apricot

- Add to Basil olive oil for a great green or pasta salad dressing
- Brush on pears or pineapples on the grill

Coconut

- Use as a mixer for margarita or other cocktails.
- Combine with the Lemon or Lime oil and toss with steamed shrimp
- Drizzle over a fruit salad or add to Blood Orange oil for a great salad dressing

Cranberry Pear **Best Seller**

- Our favorite versatile white balsamic; great over any green vegetable
- Combine with Tuscan Herb for a fabulous salad dressing
- Mix with Smoked Chaabani to broil a Salmon fillet
- Drizzle over turkey or use on a sandwich

Honey Ginger

- Makes an incredible salad dressing with Lime olive oil
- Combine with Sesame oil for stir fry or to flavor rice

Key Lime

- Drizzle over fish and top with fresh dill
- Mix with sparkling water for a crisp beverage

Peach

- Use with Basil oil for a fresh salad dressing
- Simmer 5-8 minutes to make a glaze for baked brie or chicken

Sicilian Lemon **Best Seller**

- Use in place of lemon juice in recipes
- Pairs well with many oils as a dressing, especially Tuscan Herb
- Drizzle over vegetables or fish

Wild Raspberry

- Add to a mixed cocktail
- Perfect for salads

Using Our EVOO's and Gourmet Oils

Extra Virgin Olive Oils (non-flavored)

- Rotated seasonally from various countries
- Mild flavor to robust flavor available

Avocado

- Very versatile for use in dressings, homemade mayonnaise, and aioli
- Substitute for butter in baking, popping popcorn, spread over toast

Sesame Oil

- Use in stir-fried dishes, fish, and meat as a drizzle or in a marinade
- Combine with Honey Ginger vinegar for a great Asian salad dressing

White Truffle Oil and Black Truffle Oil

- Drizzle over pasta, bleu cheese burgers, French fries, and seafood
- Use in mac and cheese

The Olive Bin's Olive Oil and Balsamic Vinegars

Flavored Olive Oils

Bacon
Basil
Blood Orange
Butter
Cayenne
Chipotle
Cilantro & Roasted Onion
Dill
Garlic
Green Chili
Harissa
Herbes de Provence
Lemon
Lime
Milanese Gremolata
Olive Wood Smoked
Oregano
Pesto
Rosemary
Sage
Smoked Chaabani Pepper
Tuscan Herb
Wild Mushroom & Sage

Seasonal Oils

Avocado
Black Truffle
Mint

Specialty Vinegars

A-Premium White
Apple Cider
Champagne
Red Wine
Sherry

Dark Balsamic Vinegars

Black Cherry
Blackberry Ginger
Blueberry
Cinnamon Pear
Denissimo 25-Year
Espresso
Fig
Hickory Smoked
Maple
Neapolitan Herb
Pomegranate
Raspberry
Strawberry
Traditional 18-Year

White Balsamic Vinegars

Apricot
Coconut
Cranberry Pear
Honey Ginger
Peach
Pineapple
Sicilian Lemon
Wild Raspberry

Seasonal Vinegars

Dark Champagne
Dark Chocolate
Grapefruit
Key Lime
Mango
Orange Vanilla
Red Apple
Serrano Honey

Specialty Oils

Sesame
White Truffle



Come in to "The Bin"
and explore more than
60 flavors of oils and vinegars.

309-585-1832

1520 East College Ave, Suite H
Corner of College Ave & Towanda Ave

STORE HOURS

Tues-Sun 12-4
Closed Monday

Additional shopping hours available
by appointment.
Please call - we'll be happy to meet you!

Great for gifts and we ship!

www.theolivebin.com

Visit www.theolivebin.com for more specific recipes!



Health Benefits

Many studies show that 100% extra virgin olive oil helps fight cancer and heart disease. In addition, quality olive oils can help reduce cholesterol and inflammation, help prevent macular degeneration, lubricate joints, and improve cognitive function. Balsamic vinegar is high in antioxidants and has been shown to help regulate blood sugar levels, particularly important for people with diabetes (Type 1 and Type 2). Our vinegars can help reduce hypertension and promote healthy digestion due to probiotics. Our oils and vinegars have no added sugar and are gluten free.

Most grocery store olive oils are only required to contain 12% extra virgin olive oil to claim they are extra virgin. As a result, the health benefits can be negligible. *The Olive Bin's oils are all made with 100% Extra Virgin, first cold pressed olive oils.*

Two of the most popular ways to use our olive oils and balsamic vinegars are for vinaigrettes and marinades.

What is a vinaigrette? A vinaigrette is a type of salad dressing, and the most common is made from olive oil and balsamic vinegar. The standard measurement for vinaigrette is 2 parts olive oil and 1 part balsamic vinegar, however there is no wrong combination. Add more or less oil or vinegar depending on your taste. Our oils and vinegars provide maximum flavors and health benefits (additional herbs or seasonings are optional).

How to make a marinade: Making a steak marinade is a lot like making a salad dressing—you can customize it to your taste. But unlike salad dressing, you want the flavors in your marinade to be extra strong—strong enough to infuse the meat with flavor that will linger long after the marinade is discarded.

Favorite Combinations for Vinaigrettes & Marinades

Tuscan Herb | Traditional 18-Year
Tuscan Herb | Cranberry Pear
Blood Orange | Sicilian Lemon
Lime | Coconut
Chipotle | Pineapple
Blood Orange | Cranberry Pear
Garlic | Sicilian Lemon
Sesame | Honey Ginger
Basil | Strawberry
Wild Mushroom & Sage | Red Apple

Using Our Olive Oils

Basil

- Delicious over tomatoes, mozzarella and pasta
- Makes a great vinaigrette with Apricot, Raspberry, or Strawberry

Blood Orange **Best Seller**

- Replace vegetable oil in brownie mix or pancake batter with this olive oil
- Fabulous with fish, chicken, or drizzled over rice
- Makes a great vinaigrette with Cranberry Pear or Wild Raspberry

Butter **Best Seller**

- Use to pop popcorn or drizzle over top
- Drizzle over pasta, or potatoes, or use to fry a grilled cheese
- Use in place of butter in baking (reduce amount by 1/4)

Chipotle

- Use for hummus, dips, BBQ sauce, and meat marinades
- Fry a spicy grilled cheese

Dill

- Use with Sicilian Lemon on fish or chicken
- Great drizzled over potatoes, green beans, or in egg dishes, cream sauces, and mayonnaise

Garlic **Best Seller**

- Drizzle over pasta and potatoes
- Great for meat marinades, sautéing vegetables, and garlic bread
- Make a great dressing with the Traditional 18-Year, Raspberry, or Sicilian Lemon balsamic vinegars

Green Chili

- Fry or scramble eggs
- Great in guacamole or fajita vegetables
- Drizzle over chicken wings for a spicy kick

Lemon, Lime and Milanese Gremolata

- Great with fish, seafood, poultry, and vegetables
- Makes a great dressing with our Coconut, Raspberry, or Black Cherry balsamic vinegars
- Use Lemon in baking such as muffins and pound cake
- Use Lime for rice and Mexican dishes

Oregano & Sage

- Roast in or drizzle over potatoes or a vegetable medley
- Combine with Strawberry balsamic and drizzle over fresh fruit
- Use in spaghetti sauce

Rosemary

- Perfect for roasting chicken, lamb, potatoes, and root vegetables.
- Pairs wonderfully with Apricot, Raspberry, or Sicilian Lemon balsamic vinegars for green or grain salads.

Tuscan Herb **Best Seller**

- Use for bread dipping or coating pizza dough
- Perfect for all kinds of meat marinades and salad dressings
- Great for sautéing, roasting, and grilling vegetables

Wild Mushroom & Sage Olive Oil

- Makes great risotto or addition to mashed potatoes
- Drizzle over vegetables or mushroom pizza.

Using Our Dark Balsamic Vinegars

The rich and sweet flavor of our dark balsamics make them ideal for drizzling over ice cream, berries, cake and other desserts.

18-Year Traditional and 25-Year Premium **Best Seller**

- Drizzle over bruschetta or caprese salad
- Grill sweet onions or combine with Harissa for grilling marinade
- Combine with any olive oil for bread dipping

Black Cherry

- Simmer gently for a few minutes to make a glaze and dip Cheddar cheese cubes
- Dress a watermelon salad and add feta and mint

Blackberry Ginger

- Add a teaspoon to sparkling water or champagne
- Great addition to burger or chicken recipes, or drizzle over fruit kabob

Blueberry

- Use with our Lemon olive oil for salad dressing; add dried cranberries and feta
- Add to ice water for a refreshing beverage

Cinnamon Pear

- Drizzle over roasted sweet potatoes
- Use over yogurt, ice cream, or apple crisp

Dark Chocolate

- Terrific drizzled over berries, ice cream, or gelato
- Combine with Chipotle or Harissa for BBQ marinade

Espresso

- Espresso is great over berries, fruit, and cake
- For a tasty meat marinade, combine 2 parts olive oil, 1 part Espresso vinegar, and some ginger and garlic

Fig

- Drizzle over grilled salmon or roasted sweet potatoes
- Makes a delicious addition to Brussel sprouts or other greens

Maple

- Drizzle over pancakes, french toast, oatmeal, or sweet potatoes
- Combine with Herbs de Provence for a delicious pork marinara

Neapolitan Herb and Hickory Smoked

- Use in meat marinades or drizzle over pizza
- Spice up a Bloody Mary with this savory vinegar
- Use Neapolitan Herb to spice up a Bloody Mary

Raspberry **Best Seller**

- Add to sparkling water or champagne
- Drizzle over berries, pineapple, or other fruit desserts
- Perfect dressing for spinach salad or drizzle over a roast beef sandwich

Strawberry

- Mix with Lime for a spinach salad dressing; add feta and toasted almonds
- Drizzle over yogurt, ice cream, or pancakes