

WAYS TO USE THE OLIVE BIN'S PRODUCTS

EASY BREAKFASTS

- Scrambled Eggs: Cook in **Green Chili olive oil (OO)**
- Omelet: Cook in **Green Chili OO**, with red pepper, Mexican cheese, avocado, and/or red onion
- Less Spicy Eggs: Cook in **Garlic OO!**
- Healthy Oatmeal: Top with **Maple balsamic vinegar (BV)** and banana slices
- French toast: Mix in **Cinnamon Pear BV** into egg batter before dipping bread

FUN SNACKS

- Berries: Drizzle with **Strawberry BV** or **Raspberry BV**
- Celery: Dip sticks in **Blueberry BV**
- Cucumbers: Marinate in **Peach BV**, then top with sea salt and ground pepper
- Mixed Nuts: Toss nuts in your favorite OO, then roast for 20 minutes at 200 degrees
 - o This is great with **Chipotle OO**, **Garlic OO** or **Harissa OO**

POPCORN

- Traditional: Pop in **Butter OO**, or drizzle over after popping
 - o Cover bottom of pan with OO, place a few kernels in pan and wait for these to pop (means that oil is hot) – then cover bottom of pan with kernels and cook, shaking regularly, until all kernels are popped. (Salt to taste.)
- Slightly Spicy Popcorn: Pop in **Chipotle OO**
 - o Can also add cracked red pepper with salt (after popping) for extra kick

EASY APPETIZER IDEAS

- Caprese-Bobs: Skewer lined with grape tomatoes, fresh mozzarella balls, and basil leaf; Drizzle with mixture of **Basil OO** and **Traditional 18-Year BV**
- Fruit Dip: Combine whipped cream cheese with **Blackberry Ginger BV** and honey (to taste) – serve with strawberries, apples, other fruit, or even shortbread!
- Add 1 part **Jalapeno BV**, 2 parts **Chipotle OO**, and 2 parts **Lime OO** to your favorite guacamole mix or recipe

CHICKEN

- Chicken Fajitas: After cooking, toss strips of chicken in mixture of **Lime OO** and **Strawberry BV**
- Teriyaki Chicken: Marinate chicken for 4+ hours in 1 part **Sesame Oil**, 2 parts **Honey Ginger BV**, and 2 parts **Traditional 18-Year BV**
- Combine **Harissa OO** with **Dark Chocolate BV** for a dark-spicy marinade

WHITE FISH

- Marinade in **Garlic OO** and **Sicilian Lemon BV**
- Brush with **Herbs de Provence** before baking or grilling; drizzle with **Cinnamon Pear BV** or **Traditional 18-Year BV** once cooked
- Brush with **Milanese Gremolata OO** before grilling

OTHER SEAFOOD

- Shrimp: Saute in **Lime OO** and drizzle with **Coconut BV** before serving
- Salmon: Cook salmon in **Basil OO**, then drizzle with **Strawberry BV**, fresh strawberries, and fresh basil leaves

RED MEAT

- Rub with **Espresso BV** before grilling (can add **Chipotle OO** if desired!)
- Marinate/fork fillets with **Butter OO**, then grill
- Marinate (4-6 hours) in 1 part Dijon Mustard, 3 parts **Garlic OO**, 4 parts **Pomegranate BV**, salt, and pepper, then grill or broil

PORK

- Marinade with **Butter OO** and **Maple BV** (50/50, more or less of each to taste)
- Teriyaki: Mix equal parts **Garlic OO**, **Traditional 18-Year BV**, and soy sauce
- Sweet-and-Savory: Mix 3 parts **Peach BV**, 1 part Dijon mustard, and small amount of curry powder and honey

ROASTING VEGETABLES

- Potatoes: Drizzle with **Milanese Gremolata OO** before roasting
- Cauliflower, Broccoli, Asparagus: Toss in **Cilantro & Roasted Onion OO** before roasting
- After roasting, drizzle any vegetables with **Traditional 18-Year BV** or **Sicilian Lemon BV**

RICE

- Soak dry rice in **Lemon OO** until translucent, then cook as instructed
- Soak dry rice in **Wild Mushroom & Sage OO** until translucent, then cook as instructed
- After white or brown rice is cooked, toss with **Tuscan Herb OO** and favorite vegetables

FLAVOR UP YOUR SANDWICHES

- Grilled Cheese: Cook in **Butter OO**, instead of using butter! (Or **Chipotle**, for a kick!)
- Chic PB&J: Brush both pieces of bread with **Sesame Oil** before grilling or placing in Panini press

UNIQUE DESSERTS

- Citrusy Pastries or Brownies: Substitute **Blood Orange OO**, **Lemon OO**, or **Lime OO** for vegetable/canola oil in any recipe!
- Serve your favorite pound cake with vanilla ice cream, and drizzle with **Vanilla BV**
- Serve ice cream with crumbled chocolate chip cookies, and drizzle with **Blood Orange OO** and **Raspberry BV**
- Drizzle fresh peaches (halves or slices) with **Espresso BV**; sprinkle with brown sugar and grill/broil until sugar caramelizes – then serve with ice cream!

DRINKS

- Cranberry Pear Cocktail: Mix **Cranberry Pear BV**, cranberry juice, and vodka (garnish with lime twist!)
- Mix 1 tsp (more to taste) of any **White Balsamic Vinegar** with sparkling water for a refreshing zip in your daily water intake

****KEY TO OIL AND VINEGAR SUCCESS****

There is NO Wrong! Try any oil you like, mix it with a vinegar you like, and see how it works.

Experimentation is key – and makes the Oil-&-Vinegar Experience a Whole Lot More Fun!