

## 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.

### Premium White

- Combine with an olive oil for a salad dressing or marinade
- Add to many soup recipes as a replacement for sugar
- Delicious drizzled over seafood prior to cooking or as a finish

### 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

### Orange Vanilla

- Drizzle over oatmeal for a citrusy twist
- Drizzle over vanilla ice cream and garnish with orange slices
- Use as a substitute for syrup over pancakes or waffles
- Serve over ice with vodka or sparkling water

### 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

### 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

- 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

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

### Specialty Vinegars

A-Premium White  
Champagne White  
Premium White  
Red Wine

### Specialty Oils

Sesame  
White Truffle

### Dark Balsamic Vinegars

Black Cherry  
Cinnamon Pear  
Denissimo 25-Year  
Espresso  
Fig  
Lavender  
Maple  
Neapolitan Herb  
Pomegranate  
Raspberry  
Red Apple  
Strawberry  
Traditional 18-Year  
Vanilla

### White Balsamic Vinegars

Coconut  
Cranberry Pear  
Honey Ginger  
Orange Vanilla  
Peach  
Pineapple  
Sicilian Lemon  
Wild Raspberry

### Seasonal Vinegars

Apricot  
Blackberry Ginger  
Dark Chocolate  
Mango



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

**309-585-1832**

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

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Great for gifts and we ship!  
Free shipping over \$125!

Visit [www.theolivebin.com](http://www.theolivebin.com) for more specific recipes!



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## 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).

**Marinades:** 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  
Milanese Gremolata | Sicilian Lemon  
Lime | Coconut  
Chipotle | Pineapple  
Milanese Gremolata | Cranberry Pear  
Garlic | Sicilian Lemon  
Sesame | Honey Ginger  
Basil | Strawberry  
Wild Mushroom & Sage | Red Apple

## Using Our Olive Oils

### Basil & 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.

### Black Peppercorn

- Combine with Cranberry Pear for an incredible salad dressing
- Combine with Sicilian Lemon and brush on fish before baking or grilling
- Drizzle over pasta, sauté vegetables in, or drizzle over ice cream

### 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 and Cayenne

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

### 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

### Garlic & Butter **Best Seller**

- Amazing on popcorn or pizza crust
- Great for sautéing or oven roasting vegetables
- Heart healthy butter substitute

### Green Chili & Harissa

- 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

### 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

### Cinnamon Pear

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

### 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

### Lavender

- Drizzle over fruit and cheese for a healthy snack
- Drizzle on ice cream with fresh berries
- Mix into water or cocktails for a refreshing twist

### Maple

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

### Neapolitan Herb

- Use in meat marinades or drizzle over pizza
- Drizzle over fresh veggies
- 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

### Red Apple

- Drizzle over baked apples or apple crisp for a tasteful twist
- Drizzle on pork, chicken, or fish
- Mix into caramel for enhanced flavor

### Strawberry

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

### Vanilla & Dark Chocolate

- Drizzle over warm brownies or any dessert
- Use to finish pork, seafood, fresh veggies, or fresh fruit
- Use to roast peaches and serve with vanilla ice cream