



Dipping Oil Recipes

PAIRINGS: Traditional Dark Balsamic

GREAT FOR: Crusty bread for dipping. The perfect “ready to go” tool for the creative cook!



PASTA OR GRAIN DISHES

Liven up any pasta dish or gran such as quinoa, cous cous, faro, wheatberry, or rice pilaf. To make these dishes, simply cook your pasta or grain per the instructions. Then saute some fresh veggies or spicy ground meat and toss them into your cooked pasta or grain with salt and pepper to taste. Some combinations that work well with the different flavors:

- **Fajita Lime:** Add sauteed white corn, snap peas, red bell peppers, and white onion. To finish, toss in some slightly warm avocado.
- **Italian Marinara:** Add sauteed yellow crook neck squash, zucchini, and mushrooms.
- **Parmesan Pesto:** Add sauteed roma tomatoes and cooked ground turkey seasoned with onion powder, salt, and pepper.

FLATBREADS OR PIZZA

Take any flatbread or pre-made pizza dough, brush liberally with your dipping oil, add the toppings of your choice (i.e. garlic, toasted pine nuts, feta cheese, spinach, or pepperoni). Bake per instructions.

MEAT

Our dipping oils are great to brush on meat, poultry, or fish, both for baking and grilling. For baking, brush on before baking and when the meat is resting. When grilling, brush on as you grill.

DRESSINGS

Finally, use our dipping oils to make fun dressings with different flavored balsamic vinegars for artisanal salads.

- **Fajita Lime:** Pair with our Ginger, Mango, or Orange Guava Balsamic Vinegars. Great for fresh slaws with Napa cabbage, red onion, and sliced apple.
- **Italian Marinara:** Pair with our Pomegranate, Strawberry, or Fig Balsamic Vinegars. Great for fresh greens with carrots, radishes, tomatoes, and cucumbers.
- **Parmesan Pesto:** Pair with our Traditional White, Traditional Dark, or Pear Balsamic Vinegars. Great for dark greens with nuts and cubes of buffalo mozzarella cheese.