



Basil Garlic Olive Oil Recipes

PAIRINGS: Pomegranate and Double Black Balsamic Vinegars

GREAT FOR: The perfect, classic seasoning.



ITALIAN VEGGIE PASTA

Cooked and drain any pasta per directions. While cooking the pasta, caramelize red and yellow bell peppers and onion. Add diced fresh Roma tomatoes and cook a little longer. Toss into the warm cooked pasta with basil garlic olive oil. Serve with fresh ground parmesan cheese.

COLD GREEK-STYLE BASIC GARLIC PASTA SALAD

Cold Greek-style Basil Garlic Pasta Salad: Combine 1 part basil garlic olive oil, 1 part enFuso white balsamic vinegar, and a few tablespoons of “seedy” mustard. Toss dressing with cooked, drained and chilled pasta, grape red and yellow tomatoes, diced buffalo mozzarella, sliced kalmata olives, and chopped green onions. Add salt and pepper to taste.

BAKED BASIL GARLIC WHITE FISH

Rub fish with basil garlic olive oil & sprinkle with salt, pepper and paprika. Put diced zucchini, yellow crook neck squash, and Roma tomatoes in aluminum foil, place fish on top and drizzle with a bit more basil garlic olive oil. Seal & bake in 375 deg oven for 30 minutes. Top with grated parmesan.

BASIL GARLIC BREAD

Basil Garlic Bread: Top French bread with parmesan cheese. Drizzle with basil garlic olive oil. Sprinkle with salt, pepper and paprika. Seal in aluminum foil and bake at 350 for 20 minutes.

BASIL GARLIC MASHED POTATOES

Basil Garlic Mashed Potatoes: Boil red or white new potatoes and mash them with the skin on with ½ butter and ½ basil garlic olive oil. Add milk as need to make creamy and salt and pepper to taste. Add parmesan cheese and chopped parsley. Spread in a covered baking dish and bake in a 350 degree oven for 20-30 minutes.

BASIL GARLIC FERRO WITH SQUASH

Basil Garlic Ferro with Squash. Halve and de-seed and peel a butternut squash. Cut into small cubes, put in a baking dish with ¼ inch water in the bottom, cover with foil, and bake at 375 about 30-40 minutes until fork tender. Meanwhile cook ferro per instructions. Stir basil garlic olive oil, cooked squash, pine nuts, and feta cheese into cooked ferro. Serve warm with a fresh green salad.

