



# Basil Lemongrass Olive Oil Recipes

**PAIRINGS:** Pear and Coconut Balsamic

**GREAT FOR:** An earthy punch.



## COCONUT BASIL LEMONGRASS VEGGIE SAUTE

Wash and chop veggies. Select any amount and ratio you prefer. Veggies to consider are: napa cabbage, pea pods, green onion, asparagus, cauliflower, or red bell pepper. Saute in olive oil on medium heat until just fork tender. Add enough coconut milk to cover the veggies and simmer until reduced by  $\frac{1}{2}$ . Add 3 tablespoons basil lemongrass olive oil, a sprinkle of nutmeg and salt and pepper to taste. Cook a few minutes so flavors combine. Serve over rice.

## BASIL LEMONGRASS GRILLED CHICKEN THIGHS AND SQUASH

Blend (regular or immersion) the following ingredients.  $\frac{1}{4}$  cup basil lemongrass olive oil, 2 teaspoons kosher or sea salt, 1 teaspoon chili powder (more if you like more heat),  $\frac{1}{4}$  cup enFuso ginger balsamic vinegar (or use some chopped fresh ginger and plain white balsamic vinegar), 3-4 cloves chopped garlic, and juice of 1 juicy or 2 dry fresh limes. Set 4 tablespoons of the marinade aside. Place eight chicken thighs in a Pyrex dish, coat evenly with the remaining marinade, and let it sit in the fridge overnight or at least for several hours. Slice zucchini and crook-neck squash into thin long pieces and season lightly with salt and pepper. Cook the chicken on the grill slowly (medium heat) until well done brushing regularly with the marinade used on the chicken and turning often. When chicken is nearly done, add your veggies to the grill and brush them with basil lemongrass olive oil while grilling. Serve 2 chicken thighs with veggies and brown rice. Drizzle with a tablespoon of the marinade you set aside. Serves 4.



## SEARED SCALLOPS WITH BASIL LEMONGRASS HERB SALAD

Cook 1 finely chopped white onion in 2-3 tablespoons of extra virgin olive oil with a pinch of salt on low heat in heavy saucepan until translucent. Add: 4 cloves chopped garlic, 1 tspn chili powder,  $\frac{1}{4}$  cup tomato paste and 2 cups dry white wine. Bring to boil, lower heat and simmer about 20 mins until sauce thickens. Add 2 TBSPNS of basil lemongrass olive oil and season with salt and pepper. Stir and cook for a few more minutes so flavors combine.

Toss:  $\frac{1}{2}$  cup each chopped Italian parsley, fresh mint, and cilantro; 1 finely chopped celery heart and romaine heart, and  $\frac{1}{4}$  cup basil lemongrass olive oil. Season salad with salt and pepper.

Cook 24 scallops 8 at a time in olive oil as follows: Cook stirring for 1 minute on medium-high heat; reduce heat to medium; cook on each side until golden, about 4 minutes each side. When all scallops are cooked, toss them with the sauce. Place four scallops with sauce on a plate and top with salad. Sprinkle with finely chopped cashews.

