



## Dill Olive Oil Recipes

**PAIRINGS:** Fig, Pear, and White Strawberry Balsamics

**GREAT FOR:** An earthy, herb flavor.



### POTATOE AND ARUGULA DILL SALAD

Clean and cut 1.5 lbs of white or red rose potatoes (skin on) into bite size cubes. Boil them in a large pot of salted water over high heat and then simmer until they are fork tender (about 10-15 minutes). Drain the potatoes in a colander and rinse them with cold water to stop the cooking. Add 1 large bunch of roughly chopped arugula and 2 large chopped shallots. Whisk together 1/2 cup Greek yoghurt and 1/3 cup dill olive oil. Add salt and pepper to taste. Toss with potatoes and arugula. Cool in refrigerator before eating.

### YOGURT LEMON DILL SAUCE FOR ROASTED VEGGIES

Blend together: 1/2 cup Greek yogurt, 1/4 cup dill olive oil, 1/4 cup lemon olive oil (or use extra dill olive oil and a squeeze of fresh lemon), 1/8 teaspoon garlic powder, Kosher or sea salt and ground pepper to taste. Use this as a topping for any roasted or grilled veggies like red and yellow bell peppers, zucchini, yellow crook neck squash, and portabella mushrooms.



### SMOKY DILL MEDITERRANEAN QUINOA

Prepare 1 cup quinoa per package directions but cook in vegetable broth instead of water to add flavor. Add the following to the quinoa: 3 baby Persian cucumbers chopped with skin on, 1 whole green onion chopped, 1/2 cup raw slivered almonds, 1/2 cup golden raisins. Whisk together until emulsified: 4 tablespoons dill olive oil, 3 tablespoons white balsamic vinegar, 1 tablespoon each zest and juice from a small lemon. Add Kosher or sea salt and ground pepper to taste. Optional: to make this dish smoky replace one tablespoon of dill olive oil with smoked olive oil. Toss dressing with quinoa mixture and top with chopped avocado and shaved parmesan cheese to serve.

### DILL DEVILED EGGS

Start with 12 peeled, cooled hard boiled eggs. Cut eggs in 1/2 and separate the yolk from the white. Mash the following together with a fork until creamy: egg yolks, 1/2 cup dill olive oil, 3 teaspoons lemon juice, 2 Tablespoons fresh chopped parsley, 2 Tablespoons chopped chives. Place creamy mixture in Egg Whites and refrigerate. Sprinkle with paprika to serve.together couscous, blueberries, pecans, Parmesan, capers, and parsley. Add a little lemon zest for extra freshness. Drizzle Blueberry Balsamic and Lemon Olive Oil over mixture and stir.

