

**serving suggestions for any of our savoury or unflavoured extra virgin olive oils**

(includes: our *tuscan herb* olive oil, *herbs de provence* olive oil, *wild mushroom & sage* olive oil, *garlic* olive oil, *basil* olive oil, *chipotle* olive oil, and any of our *unflavoured, single cultivar extra virgin olive oils* from Italy, Portugal, Chile, Australia, California & more)

- **salad dressing/vinaigrette** (equal parts olive oil and balsamic vinegar – no need to add anything else!)
- **bread dipper** (1 or 2 parts olive oil to 1 part balsamic vinegar)
- **marinade for chicken, pork, beef, seafood, tofu and vegetables** (equal parts olive oil to equal parts dark or white balsamic)
- **sauce for meat and seafood** (equal parts white balsamic and olive oil for fish; equal parts dark balsamic and olive oil for meat)
- drizzle on **pizza, pasta, risotto**, grains
- brush onto **bread** (i.e. **grilled cheese, paninis, garlic bread, baguettes, English muffins**)
- infuse into a **pasta sauce**
- drizzle on to **bruschetta** and **crostini**
- use in your favourite **dip** recipes, such as **hummus** and olive **tapenade**
- use to **sauté** and or **stir fry vegetables, meat, fish**
- pour over **baked potatoes**, top with fresh herbs, sea salt and cracked black pepper
- add to **mashed potatoes** instead of butter
- toss onto **new potatoes** and/or **vegetables** and grill or roast
- drizzle on **popcorn**
- **marinate cheese** (try feta, mozzarella, goat cheese or hallumi) with crushed garlic, chili flakes, slivered sundried tomatoes and fresh herbs
- make **pesto** (basil pesto or arugula pesto or spinach pesto or garlic scape pesto)
- poach **fish** in olive oil
- make your own **heart healthy mayonnaise** (i.e. garlic aioli)
- use in your favourite **pizza** and/or **bread dough** recipes
- toss with cooked **pasta**, parmesan cheese and fresh cracked pepper
- use in **potato salads** and **coleslaw** salads in place of mayonnaise
- use in **bean salads** and **marinated vegetable salads**
- rub on **dry skin** and use in **face masks**

**serving suggestions for our all natural, butter flavoured extra virgin olive oil**

- use as a **butter substitute** wherever you might use melted butter including on **popcorn, waffles & pancakes, baked potatoes, rice, corn** on the cob, **dipping seafood** (i.e. lobster tails and crab legs), & more
- use instead of melted butter in baking (i.e. **cakes, muffins, cookies**). Please refer to our conversion chart
- brush onto **bread** (i.e. garlic bread, grilled cheese, paninis, baguettes, English muffins)
- use for frying or scrambling eggs
- add it to mashed potatoes instead of butter and/or cream, or toss it onto new potatoes before baking
- freeze it and it becomes spreadable!
- enjoy where you want the **flavour of butter** combined with the **health benefits** of extra virgin olive oil!

**serving suggestions for our amazing white truffle oil**

- drizzle it onto wild mushroom risotto
- wonderful on white pizza or pasta dishes
- toss onto freshly popped popcorn and enjoy as-is, or, add finely grated parmesan and fresh cracked pepper
- toss onto roasted new potatoes with grated parmesan and fresh herbs
- stir into garlic mashed potatoes
- add a few drops to breakfast dishes such as scrambled eggs, quiches and frittata's
- drizzle onto mac n cheese (to make a "swanky mac & cheese")
- great when paired with asparagus
- drizzle onto gourmet potato salads or French fries

## dana shortt gourmet – extra virgin olive oils and balsamic vinegars – things to know...

### **serving suggestions for any of our *citrus-infused* extra virgin olive oils**

(includes: our *blood orange*, *lemon* and *persian lime* extra virgin olive oils)

- **salad dressing/vinaigrette** (equal parts olive oil and balsamic vinegar – no need to add anything else!)
- **marinade** for **chicken, pork, beef, seafood, tofu** and **vegetables**  
(equal parts olive oil to equal parts dark or white balsamic)
- **sauce for meat and seafood**  
(equal parts white balsamic and olive oil for fish; equal parts dark balsamic and olive oil for meat)
- bake into a **cake, muffins** or **cookies** (i.e. make cranberry-lime olive oil muffins or lemon olive oil cake)
- use in your favourite **dip** recipes, such as persian lime **hummus** and blood orange olive **tapenade**
- use to **sauté** and or **stir fry vegetables, meat, fish**
- toss onto **new potatoes** and/or **vegetables** and grill or roast
- make **pesto** (basil pesto or arugula pesto or spinach pesto or garlic scape pesto with lemon evoo)
- poach **fish** in olive oil
- make your own **heart healthy mayonnaise** (i.e. garlic citrus aioli)
- drizzle over **ice cream** or **gelato** with fresh fruit
- mix with equal parts balsamic vinegar and drizzle on plain or flavoured **yogurt** with granola and/or fresh fruit

### **wonderful ways to use our *unflavoured, traditional balsamic vinegar*, aged up to 18 years**

- **bread dipper** (2 parts oil to 1 part balsamic vinegar)
- **salad dressing/vinaigrette**  
(equal parts olive oil and balsamic vinegar – no need to add anything else!)
- **marinade** for **chicken, pork, beef, seafood, tofu** and **vegetables**  
(equal parts olive oil to equal parts balsamic)
- **sauce for meat and seafood**  
(equal parts olive oil to equal parts balsamic)
- add 1 to 2 teaspoons to 1 cup sparkling water for a healthy **alternative to soda pop**
- **dip shards of parmesan cheese into balsamic** for a delicious and easy appetizer
- drizzle onto **roasted or grilled vegetables**
- swirl into **soups and stews** for added flavour
- reduce over high heat and use as a **glaze for meat, fish and vegetables**
- **drizzle** on top of **bruschetta, crostini, pizza, pasta, grains**
- pour over **berries** and **ice cream**
- drizzle over **sliced tomatoes** with **mozzarella** and fresh **basil**
- stir into **caramelized onions** (last 5 min of cooking)
- drizzle inside of **grilled cheese** and **panini** sandwiches
- use in **bean and pasta salads**
- drink a spoonful daily to aid digestion (did you know that balsamic vinegar is a **natural probiotic?**)
- add to **ketchup** and/or **bbq sauce** for added flavour and tang
- drizzle on **cantaloupe wrapped in prosciutto**
- mix with equal parts olive oil and drizzle on plain or flavoured **yogurt** with granola and/or fresh fruit

### **wonderful ways to use our *flavoured, aged balsamic vinegars***

- **salad dressing/vinaigrette**  
(equal parts olive oil and balsamic vinegar – no need to add anything else!)
- **marinade or sauce** for **chicken, pork, beef, seafood, tofu** and **vegetables**  
(equal parts white balsamic and olive oil for fish; equal parts dark balsamic and olive oil for meat)
- add 1 to 2 teaspoons to 1 cup sparkling water for a healthy **alternative to soda pop**
- reduce over high heat and use as a **glaze for meat, fish and vegetables**
- pour over **berries** and **ice cream**
- mix with equal parts olive oil and **drizzle on plain or flavoured yogurt** with granola and/or fresh fruit
- drizzle onto **poached pears, baked apples, grilled fruit** or **fresh fruit salads**
- pour over pound cakes, crisps, cheesecakes, pancakes, waffles or other fruit-based desserts
- add a few teaspoons to your favourite chocolate truffle recipe (i.e. makes gourmet “balsamic truffles”)