



chipotle

extra virgin olive oil

5 wonderful ways to enjoy our *chipotle* extra virgin olive oil

- great for marinating steaks
- try brushing onto grilled chicken and/or seafood
- drizzle over pizza, pasta or risotto for a hit of heat
- blend with our raspberry balsamic (equal parts of each) and use as a sauce for cooked shrimp or a delicious summer salad dressing
- use in place of regular olive oil in your hummus recipe

try blending with any of the following balsamic vinegars

- tangerine balsamic
- dark chocolate balsamic
- lemon balsamic
- raspberry balsamic

scroll down to check out the following recipes

- *chipotle hummus*
- *turkey mole with chipotle olive oil*

chipotle hummus

ingredients

- 2, 15½ oz. cans chick peas, drained and rinsed well
- 1/3 – 1/2 cup dana shortt gourmet chipotle extra virgin olive oil
- ¼ cup lemon juice
- ¼ cup tahini (sesame seed paste)
- 2 large cloves garlic, peeled
- 1 teaspoon sea salt or more to taste
- fresh ground pepper

method

1. Put all of the ingredients in to the bowl of a food processor and pulse until smooth.
2. Serve with fresh vegetables and/or pita.

turkey mole with chipotle olive oil & dark chocolate balsamic

ingredients

- 2 pounds boneless skinless turkey breast cut into “turkey tenders”
- 1 medium yellow onion, peeled and quartered
- 6 cloves garlic, peeled and smashed
- 1 sprig fresh oregano
- ¼ cup fresh cilantro, chopped
- mexican rice, as an accompaniment
- chopped cilantro leaves, for garnish
- corn tortillas, on the side

ingredients for mole sauce

- 8 dried ancho chilies, stemmed and seeded
- 4 pasilla chilies
- 1 quart chicken stock
- 5 tablespoons **dana shortt gourmet chipotle extra virgin olive oil**
- 4 tablespoons pumpkin seeds (pepita’s)
- 1 medium yellow onion, diced
- 3 cloves garlic, crushed
- 1/2 cinnamon stick, broken into pieces
- 3 black peppercorns
- 1/2 teaspoon coriander seeds
- 1/2 corn tortilla, torn into small pieces
- 1/3 cup **dana shortt gourmet dark chocolate balsamic vinegar**
- 3/4 teaspoon salt

directions

1. In a large pot, place the turkey, quartered onion, garlic, oregano, and cilantro. Cover with water by 2 inches and bring to a boil. Lower the heat and simmer until the turkey is just cooked through, 20 to 30 minutes. Reserve the poaching liquid.
2. In a large heavy dry skillet, toast the chilies to a deep brown color over medium-high heat, turning, 1 to 2 minutes. Place in a bowl, cover with hot stock, and soak for 20 to 30 minutes. Drain and transfer to a blender. Puree the mixture, adding poaching liquid as necessary, to consistently blend.
3. In a large skillet or sauté pan, heat 1 tablespoon of Chipotle Olive Oil over medium-high heat. Add the toasted pumpkin seeds. Stir until golden brown, 2 to 3 minutes. Drain on paper towels and add to the blender with the chilies.
4. Heat 1 tablespoon of the oil in the pan over medium heat. Add the onions and garlic and cook, stirring, until soft and starting to color, 6 to 7 minutes. Add the cinnamon and coriander seeds and cook, stirring, until golden brown, about 2 minutes. Add to the blender.
5. Increase the heat to medium-high, add the tortilla pieces, and cook until golden brown, 1 to 2 minutes. Add to the blender with enough of the chili soaking liquid (or chicken stock) to puree to a paste.
6. To the skillet, heat the remaining 3 tablespoons oil over medium heat. Add the paste and simmer, stirring constantly, for 5 minutes. Add 2 cups of chicken stock, the dark chocolate balsamic vinegar, salt, and bring to a boil. Reduce the heat, and cook, stirring, to incorporate.
7. Add the cooked turkey and simmer, stirring occasionally, for 20 minutes, adding more stock, as needed, if the sauce becomes too thick, while basting the turkey occasionally as it cooks. Remove from the heat and adjust the seasoning, to taste.
8. To serve, spoon the rice into the center of a large platter. Arrange the turkey and sauce over the top, garnish with chopped cilantro, and serve with hot corn tortillas.

Serves 6