



garlic

extra virgin olive oil

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

- blend with our butter olive oil (equal parts of each) and use as a garlic-butter spread for garlic bread, panini's and more
- add to mashed potatoes for the easiest garlic mashed potatoes ever!
- drizzle onto pizza, pasta and risotto
- use as a bread dipper – add grated parmesan cheese for a twist
- use as a finishing oil for fresh pastas, cooked vegetables and/or seafood

try blending with any of the following balsamic vinegars

- fig balsamic
- sicilian lemon white balsamic
- honey-ginger white balsamic
- butter *olive oil*

scroll down to check out the following recipes

- *smashed yukon gold potatoes with garlic extra virgin olive oil*
- *tina's marinated brie with garlic extra virgin olive oil*

smashed yukon gold potatoes with garlic extra virgin olive oil

Here's a recipe that's as easy as Sunday morning. There are only four ingredients, and the results are heavenly!

ingredients

- 2 pounds baby yukon gold potatoes
- 1 tablespoon + 1 teaspoon sea salt
- fresh cracked pepper to taste
- 1/3 cup **dana shortt gourmet garlic extra virgin olive oil**

method

1. Preheat the oven to 400 F. Cover the potatoes with water and add one tablespoon of sea salt. Bring to a full boil and cook for approximately 7 minutes or until the potatoes are tender but not mushy when pierced with the tip of a knife. Drain the potatoes thoroughly.
2. Rub a sheet pan liberally with garlic olive oil. Place the potatoes on the sheet pan and gently crush each potato in to a disk using the bottom of heavy glass that has been greased with garlic olive oil.
3. Sprinkle the smashed potatoes with the remaining sea salt and fresh cracked pepper to taste. Drizzle liberally with the remaining garlic olive oil and bake until golden brown and crisp, about 15-20 minutes.

Serves 4-6

tina's marinated brie with garlic extra virgin olive oil

This was a "*Cottage Life*" recipe contest winner in 1996. It's hard to believe that Tina entered this contest without first trying the recipe!

ingredients

- 2 tablespoons lemon juice
- 1 clove garlic, minced
- 1 teaspoon Dijon mustard
- ¼ teaspoon pepper
- 1 tablespoon minced fresh parsley (I like flat-leaf Italian best)
- **2 tablespoons dana shortt gourmet garlic olive oil**
- ½ red bell pepper, finely minced (brunoise cut)
- 8 oz. wheel of brie (can substitute camembert)

method

1. Preheat oven (or bbq!) to 350 F
2. Combine all ingredients except the cheese.
3. Scrape the rind off the top of the cheese and poke full of holes – a chopstick works best.
4. Pour marinade over cheese and if you have time, marinate overnight (marinate for at least 4 hours for the best results).
5. Bake cheese for about 15 minutes – serve with French bread and assorted crackers and biscuits.
6. As Tina would say, "guten appétit!"