

Appetizers

Easy Bread Dipping

Savory Dipping

2 tablespoons Tuscan Herb Olive Oil

2 tablespoon Traditional 25 Star Balsamic Vinegar

Fresh grated parmesan, asiago, or Romano cheese

Pour oil and balsamic onto a plate or shallow dipping bowl and blend with a fork. Top with freshly grated cheese.

Dessert Dipping

2 tablespoons Blood Orange Olive Oil

2 tablespoons Raspberry Balsamic

2 tablespoons Dark Chocolate Balsamic

Pour oil and balsamic onto a plate or shallow bowl and blend.

Coconut Balsamic Shrimp

1 pound shrimp peeled and deveined

1/3 cup Coconut Balsamic Vinegar

¼ cup unsweetened shredded coconut, toasted

½ tablespoon EVOO

2 cloves of garlic minced

4 scallions cut into 2" pieces

¾ teaspoon sugar (delete sugar is using sweetened coconut)

3 tablespoons rum

Dash of salt

Juice of 1 lime

Marinate shrimp in Coconut Balsamic in an airtight bag for 1-2 hours in refrigerator. In a large pan sauté' shrimp in olive oil for 2-3 minutes. Remove shrimp from pan and set aside. Sauté garlic and scallions for 1 minute then add rum, sugar, and salt. Add shrimp and cook until sauce thickens. Stir in toasted coconut, spritz with fresh lime juice and serve immediately.

Flavorful Corn Bread Dipping

4 tablespoons Lime Olive Oil

4 tablespoons Garlic Olive Oil

4 tablespoons Mango Balsamic

Fresh cornbread broken into 1 inch pieces

Pour onto shallow dipping bowl or plate. Blend olive oils and balsamic. Serve with fresh warm cornbread.

Black Bean Dip with Lemon Balsamic

1 can (15.5oz) black beans, rinsed and drained
½ cup chopped fresh cilantro
¼ cup finely chopped red onion
3 tablespoons Lemon Balsamic
1 tablespoon mayonnaise
3 tablespoons Cilantro & Roasted Onion Olive Oil
½ teaspoon ground cumin
½ teaspoon salt
½ teaspoon hot sauce, or to taste

In a food processor or blender, process all of the ingredients, if you need it a bit smoother, add 1 tablespoon of water. Gradually stir in the water until the dip is the desired consistency.

Cold Chicken-Cheese Kabobs

½ tsp. salt
½ tsp. chili powder
1/8 tsp. black pepper
½ lbs. boneless, skinless chicken breast, cubed
½ cup Red or Green Apple Balsamic
2 tsp. Chipotle Olive Oil
1 block (5oz) mozzarella cheese, cubed
18 cherry or grape tomatoes
8 wooden skewers

Combine the salt, chili powder, and red peppers and rub into the chicken cubes. Place in a bowl and add Red Apple Balsamic. Cover and refrigerate for 3-4 hours. In a skillet cook chicken in Chipotle Olive Oil until the juices run clear. Cool slightly. Alternately thread chicken, cheese, and tomatoes onto wooden skewers

Serve cold, makes 8 servings

Sweet and Simple Grilled Peaches

Ingredients (organic where possible):

2 ripe peaches
1/3 cup goat cheese
1 tablespoon Extra Virgin Olive Oil
1/2 tablespoon Traditional 25 Star Balsamic Vinegar
Salt & Pepper to taste

Cut both peaches in half, removing the stone

Coat flesh side of peach with olive oil, salt & pepper

Place the peaches, flesh side down on a hot grill for 90 seconds. Flip peaches for an additional 15 seconds.

To serve, dress the grilled peaches with goat cheese and balsamic vinegar

Serves 2

Watermelon Feta and Balsamic Pizza

1 watermelon slice, cut 1-inch thick from center of the widest part
1 oz. crumbled feta cheese
5-6 Kalamata olives, sliced
1 tsp. mint leaves
½ tbsp. balsamic glaze

Slice the widest part of a round watermelon in half. Lay the flat side down on a cutting board and cut a 1-inch thick slice from each half. Cut each half into 4 wedges. Place them on a round dish like a pizza and top with cheese, olives, balsamic glaze or flavored balsamic vinegar and mint leaves.

Cut a round watermelon in half
Lay the flat part on the cutting board and slice a 1-inch slice from each half

Stuffed Turkey Spirals

2 pounds Skinless Turkey Breast Halves (1 pound each)
¼ cup Premium Lemon Olive Oil, divided
4 tsp. dried Basil, divided
1 pound thinly sliced deli Ham
1 pound thinly sliced Swiss cheese
1 tsp. Salt
1 tsp. Black Pepper
Basil Sauce:
2 cups Mayonnaise
2 Tbsps. Premium Basil Olive Oil
1 tsp. sugar

Cut each turkey breast horizontally from the long side to within ½ inch of opposite side. Open flat; cover with plastic wrap. Flatten into 10 inch x 2 inch rectangles. Remove plastic wrap; top each with 1 tsp. Lemon Olive Oil and 1 tsp. basil. Layer with ham and Swiss cheese to within 1 inch of edges. Roll up jelly-roll style, starting with long side; tie with kitchen string. Place on a rack in a roasting pan. In a small bowl, combine salt, black pepper and remaining Lemon Oil and basil; spoon over the turkey roles. Bake at 325 degrees for 75-85 minutes until meat thermometer reads 170 degrees, basting occasionally with remaining oil mixture.

In a blender, combine the sauce ingredients, cover and process until blended. Cool turkey for 5 minutes before slicing into spirals; serve with basil sauce.

Makes about 30 spirals.

Zucchini and Corn Relish

2 med. Zucchini, thinly diced
1 med. Green Pepper, diced
1 med. Sweet Red Pepper, diced
3 Tbsps. Tuscan Herb Olive Oil
2 cups fresh or frozen Corn
1 tsp. Garlic Salt (optional)

In a large skillet, sauté zucchini and peppers in Tuscan Herb Olive Oil until crisp-tender, about 4 minutes.
Add remaining ingredients; sauté 3-4 more minutes until the corn is tender.

Makes 10, ½ cup servings.