

## Appetizers

### Easy Bread Dipping

#### ***Savory Dipping***

2 tablespoons Tuscan Herb Olive Oil

2 tablespoons 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.