

HEAVENLY OLIVE OILS & VINEGARS

[SIMPLE IDEAS](#) for each flavor!

(Also available under the RECIPES tab @ heavenlyoliveoils.com)

Basil olive oil

Add to sautéed onions and garlic in sauces
Drizzle over creamy tomato soup, in tuna salad or macaroni salad
Use in homemade pesto (add pistachios) or bruschetta
Pork (add Raspberry balsamic)
Drizzle over pesto or bruschetta
Caprese salad with tomato, mozzarella, basil (add Fig balsamic)
Add Strawberry balsamic to spinach salad or salmon
Salad Mix (add Pineapple balsamic or any fruity balsamic)

Baklouti Green Chili olive oil

Sauté fajita or taco meat, fish tacos
Veggie skewers to grill
Scrambled eggs or muffin sandwich
Chicken enchiladas, black beans
Corn bread or stuffing
Chicken or shrimp (marinate with Cranberry Pear or Pineapple balsamic)
Add Coconut balsamic and Honey Ginger for a “Thai-like” taste

Black Truffle oil

Eggs
Black truffle fries, any potatoes
Popcorn
Pasta dishes (especially spaghetti squash)
Top hearty soups in fall and winter
Mix with Pomegranate balsamic for steak
Mac and cheese, or a grilled cheese sandwich
Pizza
Risotto

Butter olive oil

Corn on the cob (add Fat Pat’s seasoning), cooked cabbage or carrots
Eggs
Avocado toast or plain toast
Mashed potatoes, home fries, pasta
Popcorn
Use to dip bread or shrimp
Substitute for butter in any recipe
Coat baking dishes, use in boxed cake mixes

(Spicy) Calabrian Pesto olive oil

Roasted veggies or potatoes
Pasta (combine with Sicilian Lemon balsamic)
Risotto
Grilled meat
Dip bread, make garlic bread

Cayenne Red Chili olive oil

Sauté ground turkey or chicken

In chili, on roast beef

On salmon with a citrus balsamic

Pair with Pineapple, Cranberry Pear or Sicilian Lemon balsamic

Asparagus or cauliflower, roast in oven with seasoning and Tuscan Herb olive oil

Brush on chunks of chicken for skewers, (pear with Peach balsamic), or pork

Chipotle olive oil

Toss potatoes or veggies for roasting

To sauté veggies, over cucumber slices

Scrambled eggs

Marinate steak, salmon

Brush on grilled chicken or seafood (add Pineapple balsamic)

As dip for sweet potato fries (add Espresso balsamic)

With Raspberry balsamic for a Mexican salad bowl

Cilantro & Roasted Onion olive oil

Roasted grilled vegetables

Shrimp

Pizza crust

Summer squash - grilled or baked

Scrambled eggs or frittata

Chicken (add Honey Ginger balsamic)

Rice or cold rice salad (add Persian Lime olive oil and Pineapple balsamic)

Add Neapolitan Herb balsamic for salad or chicken

Garlic olive oil

Seafood (pair with Butter olive oil for shrimp or scampi)

Caprese salad

Pasta, pizza or potatoes, bread dipping

Fish (add Peach, Mango or Sicilian Lemon balsamic)

On tomatoes, zucchini, asparagus (add Traditional balsamic)

Cold pasta salad (add Neapolitan Herb balsamic)

Pairs well with all the balsamic vinegars!

Herbes de Provence olive oil

Rub on turkey before roasting

Quiche

Pasta Primavera (toss with tomatoes)

Salad (add Strawberry, Raspberry, Blueberry balsamic)

Salmon (add Apricot or Sicilian Lemon balsamic)

Chicken or pork chops (Cara Cara Orange Vanilla or Red Apple balsamic)

House Blend olive oil

Dip bread

Top off pasta dishes

Roasted potatoes and vegetables

Crab legs, shrimp, lobster and fish

Lemon olive oil

Marinate olives (add Garlic olive oil)

Pancakes or waffles

Fish, shrimp or chicken

Asparagus sautéed or grilled (add Butter olive oil)

Salad or fruit (pairs well with Blueberry, Blackberry Ginger or Strawberry balsamic vinegars)

Hummus (add Garlic olive oil)

Lemon bars, yellow cake mix, all baking

Milanese Gremolata olive oil

Cover cauliflower or Brussels sprouts and roast in over 20-25 minutes

Pasta

Shrimp

Veal and other slow braised dishes

Salad and spinach salad - add Raspberry balsamic

Fish (pairs well with Neapolitan Herb or Pomegranate Quince balsamic)

Chicken (pairs well with Cara Cara Orange Vanilla balsamic)

Orange olive oil

Oatmeal

Protein shakes

Carrot cake, Brownies

Chicken (add Honey Ginger balsamic)

Marinate shrimp or scallops (with Traditional balsamic)

Salad (add Cranberry Pear balsamic)

Salmon (can pair with Maple balsamic)

Pickled beets (with Neapolitan Herb balsamic)

Yams or roasted sweet potatoes (pair with Cinnamon Pear balsamic)

Persian Lime olive oil

Basmati rice, add chopped cilantro

Brussels sprouts, avocado slices, guacamole

Spinach salad (mix with Strawberry balsamic)

Shrimp or fish (add Coconut balsamic) or chicken

Homemade salsa (add Mango balsamic)

Add Key Lime balsamic in smoothies or key lime pie

Rosemary olive oil

Scrambled eggs or omelet

Mashed potatoes or drizzle over boiled or baked potatoes, brush on hot rolls

Roasted chicken, lamb or duck, on roast, other red meat (add Fig balsamic)

Pork loin (add Garlic oil, Peach balsamic, or Maple balsamic with a little mustard)

Sesame oil

Rice and pasta

Use in baking bread

Put drops into Garlic olive oil for stir fry

Lettuce wraps (with Tamari sauce), Salads - add Pomegranate Quince balsamic

Chicken (add Honey Ginger balsamic and frozen veggies for stir fry)

Brush on buns to toast in a skillet

Hoisin sauce - add Garlic oil or a spicy olive oil, Traditional & Honey Ginger balsamic vinegars

Thyme olive oil

Drizzle over roasted vegetables

Brush on grilled meats

On fish or seafood - pair with Traditional balsamic

In tomato soup

Dip garlic bread, add white cheese and Sicilian Lemon balsamic

Tuscan Herb olive oil

Italian quiche or egg scramble

Fresh tomatoes, veggies, caprese salad, portobello mushrooms

Bread dipping, bruschetta

Tilapia or chicken (add Sicilian Lemon balsamic)

Pizza pasta, rolls or crust, rice

With 18 year Traditional balsamic for a savory salad dressing

Wild Mushroom and Sage olive oil

Mashed potatoes, rice, stuffing, pasta

Eggs or frittata

Kale salad with Fig balsamic

Fresh green beans, butternut squash, sauce veggies for homemade chicken soup

Brussels sprouts - add Fig balsamic

Turkey breast (add Fig or Pomegranate balsamic) or turkey burgers

Wild game (add Red Apple, Pomegranate or Fig balsamic)

Wood Smoked olive oil

Dip fresh veggies

Sauté veggies

Marinate steak

Brush on while grilling meat or veggies

Pulled pork, salmon, or chicken

Add Traditional or Wild Raspberry balsamic for marinade

Add Maple balsamic for a bacon flavor

Extra Virgin Olive Oils - only the pressed olive, not fused or infused

Mild, medium or robust - see polyphenol (antioxidants) count for strength

Cardiologist recommended: consume as much as 3-4 Tbsp daily for heart health

Add Cranberry Pear (or any balsamic) for salad

Bread dipping - add fresh herbs

Drizzle over pasta - sauce meat or vegetables

Apricot balsamic

Reduce 1/2 cup until syrupy - pour over pork tenderloin

Add to yogurt, water or tea

Fish (add Herbes de Provence olive oil), salmon

Mix with Rosemary olive oil

Salad (add any olive oil)

Chicken (pairs well with Milanese Gremolata olive oil), chicken salad (add yogurt)

Black Cherry balsamic

Over fruit, berries

In Greek yogurt with granola

Salmon glaze with Chipotle olive oil

Salad (add Lemon or Garlic or Persian Lime olive oil)

BBQ, red meat, ribs or pork (reduce with real cherries to pour over meat)

Combine with cherry pie filling for cheesecake, vanilla bean ice cream

Blackberry Ginger balsamic

Sushi

Stir fry beef, chicken or pork

In BBQ sauce

Combine with Dark Chocolate balsamic for a beef marinade

With Chipotle olive oil for beef, with Garlic olive oil for chicken

Any fish with Sicilian Lemon balsamic, white fish with Lemon olive oil

Blueberry balsamic

On oatmeal, pancakes

Mix with frozen fruit, drizzle over fresh berries

Chicken salad, spinach salad (add Lemon olive oil)

Over cheesecake or pound cake

Spice up lemonade

Cara Cara Orange Vanilla balsamic

Smoothies, hot water or tea

Over fresh spinach (add berries and almonds), poached pears

Sweet and sour chicken (add rice, snow peas and carrots)

Mix with Milanese Gremolata olive oil for salad dressing

Stir fry - add Orange olive oil or Sesame oil

Over vanilla ice cream, add to Cool Whip for dessert topping

Champagne wine vinegar

Mix with Traditional balsamic for a salad dressing with extra zing!

Use in marinades and sauces for a bright acidity

Substitute for red wine vinegar in recipes

Cinnamon Pear balsamic

On cooked carrots

On grapefruit, any fruit, cooked apples

On oatmeal, pancakes, waffles

Mix with Orange olive oil for pork tenderloin, pork chops, salmon, any salad

On bruschetta, over coffee cake

Coconut balsamic

Tropical dishes and drinks

Over pound cake or fruit (add Dark Chocolate balsamic)

Shrimp, fish or salad (add Persian Lime olive oil)

Granola (add Persian Lime olive oil and Key Lime balsamic)

For Thai recipes (add Baklouti Green Chili olive oil or Jalapeno olive oil)

Cranberry Pear balsamic

Fresh fruit

Deviled eggs, in homemade mustard, potato salad

Drizzle over a turkey sandwich, cucumbers, add fresh mint

Add to water, smoothies, yogurt

To pickle sliced cucumbers (add onion, 1 T water, refrigerate)

Use in any recipe that calls for apple cider vinegar

Pairs well with Orange olive oil for salads, chicken, fish

Dark Chocolate balsamic

Spring greens, sliced pears, dried cranberries, blue cheese crumbles, toasted walnuts

Filet minion (drizzle reduced Dark Chocolate balsamic on top, blue cheese crumbles)

Combine with Blackberry Ginger balsamic for a beef marinade

Over fruit (can mix with Coconut balsamic)

Steak or beef (add Chipotle or Red Cayenne Chili olive oil)

Replace chocolate syrup on ice cream

Denissimo balsamic

Our Traditional 18 year aged balsamic, "reduced"

Marinate meats

Drizzle on apples and oranges, any fruit

Dip bread

A savory salad dressing

Elderflower balsamic

Drizzle over sliced cucumbers

Mix with Lemon olive oil for salads

Add to ice water

Arugula (add Basil or Herbes de Provence olive oils)

Espresso balsamic

Vanilla Greek yogurt

On fresh sliced tomatoes

Saute mushrooms, use for sweet potatoes or fries

Steak or red meat (add Cayenne or Chipotle olive oils)

Pour over hot chocolate, add whipped cream - or over vanilla ice cream

Fig balsamic

Caprese salad (tomatoes, fresh basil, mozzarella)
Roasted vegetables
Drizzle on cantaloupe or honeydew melon
Steak (add Garlic olive oil)
Mushrooms or venison (add Wild Mushroom & Sage olive oil)
With Orange olive oil for salads or pork

Gravenstein Apple balsamic

Drizzle over baked apples
Over spinach or leafy greens, Brussels sprouts
With cheese, fruit, oatmeal
Beef, pork (add Tuscan Herb olive oil)
Pairs with these olive oils: Lemon, Persian Lime, Butter, Chipotle

Honey Ginger balsamic

On scallops, fish or shrimp
Asian Cole slaw (add Orange olive oil and/or Sesame oil)
Stir fry (add Sesame oil), glaze carrots
Mix with Persian Lime olive oil and Sesame for Thai food
Use in hot water or hot tea (also a remedy for cold and sore throat symptoms)

Key Lime balsamic

Fajitas, fish tacos
Fruit salad
Over fresh tomatoes and cucumbers, on sautéed veggies
Guacamole and salsa
Grilled chicken and fish (add Milanese olive oil)

Lemongrass Mint balsamic

Veggies or fruit, is delicious on grapefruit
Seafood or Asian recipes
Pot roast or lamb chops (add Rosemary olive oil)
Green beans (add Persian Lime olive oil)
Iced tea, lemonade, Mojito cocktail, smoothies

Mango balsamic

Yogurt, water, tea
Stir fry
Salmon (add Chipotle olive oil)
Fish or chicken (add Garlic olive oil)
Fish tacos (add Jalapeño olive oil)
Lamb
Coleslaw

Maple balsamic

Fresh strawberries with whipped cream

On bacon

Oatmeal, waffles, pancakes or crepes, apple pie or cinnamon rolls

Kale salad (add bacon), sweet potatoes

Salmon (add Chipotle olive oil), pork

Brisket marinade with Garlic olive oil and Honey Ginger balsamic

Neapolitan Herb balsamic

BBQ

Beets (add Orange olive oil) or on any veggies

Potato salad (Herbes de Provence olive oil)

Caramelize onions and mushrooms

Pasta (add any of these olive oils: Basil, Rosemary, Wild Mushroom or Garlic)

Chicken (add Lemon olive oil) or fish

Peach balsamic

Plain Greek yogurt, desserts

On broccoli - "is like candy"

Marinate cucumbers with sea salt and pepper

Peaches, or any fruit or vegetable salad

Fish and seafood, pork chops (add Garlic olive oil), sweet and sour chicken

With Coconut balsamic in water

Pineapple balsamic

Salad (add Basil olive oil)

Cold rice salad (add Persian Lime olive oil)

Fish (add Chipotle olive oil)

Stir fry (add Jalapeño olive oil)

Ham (add Maple balsamic)

Pomegranate balsamic

Fruit smoothies

Beef, pork, lamb or duck

Rice or salad (add Wild Mushroom & Sage olive oil)

With Black Truffle olive oil for steak, beef glaze or marinade

For wild game - add Garlic or Wild Mushroom olive oils

Pomegranate Quince balsamic

Carrots, roasted or sautéed, drizzle over grilled vegetables

Salad (add Milanese Gremolata olive oil)

Chicken or fish (add Rosemary olive oil), pork

In sparkling water

Raspberry balsamic

Fruit smoothies, use fresh raspberries, or drizzle on fruit, add Dark Chocolate balsamic

Salads - add Milanese Gremolata olive oil

Salmon, white meat

Drizzle over desserts

Tea or lemonade

Red Apple balsamic

Oatmeal

Cole slaw (add walnuts and celery), salad with apples (add Lemon olive oil)

Quinoa salad (add bell pepper, onion and parsley)

Pork chops or wild game (add Garlic olive oil)

Pulled pork (add Wood Smoked olive oil and/or Chipotle olive oil)

Apple crisp

Sicilian Lemon balsamic

Cucumber salad

Asparagus or broccoli (add Tuscan Herb olive oil)

Marinate vegetables, fish or seafood (add Basil olive oil)

Chicken (add grainy brown mustard, Tuscan Herb olive oil)

Brush lightly on veggies or fruit when grilling (add Garlic olive oil)

Strawberry balsamic

Lemonade (add sliced strawberries), also water or tea

Fresh berries, fruit smoothie, yogurt

Salad with feta cheese, walnuts, red onion, berries (add Basil olive oil)

Salad with baby kale, red lettuce, romaine, cranberries, avocado (add Lemon olive oil)

Spinach salad (add Persian Lime olive oil)

Traditional (18 Year Aged) balsamic

Over chili, in soups, marinara

Over taco meat, all meats

Delicious salad dressing (pair with Tuscan Herb or Milanese Gremolata olive oil)

Caprese salad (add Basil olive oil)

Pizza (add Garlic olive oil), or dip bread, drizzle over pasta, add artichokes

White A-Premium balsamic

Marinate a bowl of cucumbers and onions

Mix with Wild Raspberry balsamic for refrigerator pickles

Use as a replacement for distilled (or white) vinegar

Wild Raspberry balsamic

Plain Greek yogurt, fresh fruit salad

On fresh cucumbers or tomatoes

Marinate chicken or fish, combine with Persian Lime or Garlic olive oils