

BASIL OLIVE OIL

STRAW/BASIL VINAIGRETTE 2

DIP/DRESSING/SAUCE

Ingredients:

8 tbsp. Twisted Trunk Basil Olive Oil
4 tbsp. Twisted Trunk Strawberry Balsamic Vinegar
1/2 tsp Sea Salt
1/4 tsp Pepper
1 tbsp. Fresh Basil or 1 tsp Dried Basil
2 tsp Honey or Sugar (optional)

Instructions:

Combine all ingredients
Slowly drizzle olive oil & whisk vigorously until combined
Allow to sit for 30 min-1 hour before serving
Toss on spinach or mixed greens
Top with toasted walnuts, goat cheese, sliced berries, or grilled chicken
Additional uses: watermelon & feta salad, chicken marinade, mixed berry fruit salad/topping for short cake or ice cream.

ASIAN PORK LOIN

MAIN

Ingredients:

1/3 cup Spicy Curry Mustard
2/3 cup Sweet BBQ Sauce
1/3 cup Twisted Trunk 18 Year Traditional Balsamic Vinegar
1/3 cup Basil Olive Oil
Pork Loin or Roast (up to 6 lbs)

Instructions:

Place pork roast in crock pot or other slow cooker.
Combine all ingredients to create sauce.
Pour sauce over pork and cook on low for at least eight hours.
Serve with Chinese vegetables and rice.

BASIL SAUTÉED VEGETABLES

SIDE

Ingredients:

Twisted Trunk Basil Olive Oil
2 Carrots, peeled and julienned
1 White Onion, julienned
1 Red Bell Pepper, julienned
2 Zucchini, julienned
Salt and Freshly Ground Black Pepper to taste
2 tbsp. Fresh Basil

Instructions:

Heat a sauté pan with olive oil.
Add the carrots, onions and bell pepper.
Sauté until the vegetables start to soften.
Add the zucchini and sauté until it softens.
Season with salt and freshly ground black pepper
Remove the vegetables from the heat and arrange on plates.
Garnish with the fresh basil and a drizzle of Basil Olive Oil.