

# BLOOD ORANGE OLIVE OIL

## CREAMSICLE VINAIGRETTE

### DIP/DRESSING/SAUCE

#### **Ingredients:**

3 tbsp. Twisted Trunk Vanilla Balsamic Vinegar  
3 tbsp. Twisted Trunk Blood Orange Olive Oil  
1 tbsp. Shallot, minced  
Salt & Pepper to taste

#### **Instructions:**

Whisk together ingredients and chill for a minimum of 30 minutes before serving on your favorite salad.

## GRILLED SCALLOPS

### MAIN

#### **Ingredients:**

20 Large Scallops, about 2-3 pounds  
5 tbsp. Twisted Trunk Blood Orange Olive Oil  
1 tsp Crushed Red Pepper Flake  
Sea Salt and Fresh Cracked Pepper, to taste

#### **Instructions:**

Pat each scallop dry and lay them on a tray.  
Sprinkle on some Blood Orange olive oil, coating scallops on all sides.  
Season the scallops with salt, black and crushed red pepper, making sure that the seasoning covers all sides.  
Refrigerate until ready to cook.  
Grill for 2 to 3 minutes on each side. Serve immediately  
Yields 4-5 Servings

## FIG & BLUE CHEESE SALAD

### SALAD

#### **Ingredients:**

8-10 Fresh Figs, quartered/stem removed  
1/2 lb. Blue Cheese (gorgonzola recommended)  
1 head Butter Lettuce  
1/4 cup Twisted Trunk Blood Orange Olive Oil  
3 tbsp. Orange Juice, freshly squeezed  
1 Shallot, finely diced  
Zest of 1 Orange  
Salt and Pepper to taste

#### **Instructions:**

Rinse and pat dry the lettuce and place in a salad bowl.  
Arrange the quartered figs on top of the lettuce and sprinkle with the crumbled blue cheese.  
Make the vinaigrette: place the diced shallots, orange juice, orange zest, and salt and pepper in a bowl.  
Slowly whisk in the olive oil.  
Pour over the cheese and figs.  
Serves 4