

BUTTER OLIVE OIL

SHRIMP TOAST CUPS

APPETIZER

Ingredients:

24 slices White Bread, crusts removed
3/4 cup Twisted Trunk Butter Olive Oil (or Twisted Trunk Persian Lime Olive Oil)
2 packages (8oz each) Cream Cheese, softened
1/2 cup Mayonnaise
3 tbsp. Sour Cream
3 tbsp. Prepared Horseradish
3 can (6oz each) Small Shrimp, rinsed and drained
16 Green Onions, sliced
2 tbsp. Twisted Trunk Lemon Olive Oil (to taste)
Fresh Dill Sprigs, optional

Instructions:

Flatten bread with a rolling pin; cut each slice into four pieces.
Place butter olive oil in a shallow dish; dip both sides of bread in oil; press into miniature muffin cups.
Bake at 325 degrees for 14 minutes or until golden brown.
Remove from pans to wire racks to cool.
In a large bowl, beat the cream cheese mayonnaise, sour cream, lemon olive oil and horseradish until blended.
Just before serving, stir in shrimp and onions; spoon into cups.
Garnish with dill if desired. Refrigerate leftovers.

FRIED BANANAS

DESSERT

Ingredients:

8 Bananas, firm/ripe
2 Eggs, beaten
1/4 cup Sucanat or Dehydrated Cane Juice
3 tbsp. Rice Flour
1 cup Shredded Coconut
1/4 cup Twisted Trunk Butter Olive Oil
3 tbsp. Twisted Trunk Coconut Balsamic Vinegar
3 tbsp. Twisted Trunk Honey Ginger Balsamic Vinegar

Instructions:

Peel bananas and cut in half lengthwise, then in half crosswise.
Combine eggs, Sucanat and rice flour; mix well.
Dip bananas into egg mixture to coat, and then roll in shredded coconut.
Heat oil in skillet and sauté bananas for 10 minutes
Top with coconut and honey balsamic. Serve hot!

BLUE CHEESE MASHED POTATO

SIDE

Ingredients:

2 1/2 lb. Yukon Gold potatoes, peeled/quartered
1/2 cup Sweet Onion, chopped
2 tbsp. Twisted Trunk Garlic Infused Olive Oil
2 tbsp. Twisted Trunk Butter Infused Olive Oil
1/4 cup Dry White Wine
1/2 cup Heavy Whipping Cream
4 oz. Blue Cheese, crumbled

Instructions:

In a 4-quart Dutch oven cook potatoes with 1/2 teaspoon salt, covered, in enough boiling water to cover for 20 minutes or until tender.
Meanwhile, in a small saucepan cook onion in garlic olive oil. Stir in wine. Bring mixture to boiling; reduce heat. Simmer uncovered, for 3 to 4 minutes or until reduced to 1/2 cup.
Drain potatoes. Mash with a potato masher or beat with an electric mixer on low speed. Add wine mixture, butter olive oil, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Gradually beat in whipping cream in to make potato mixture light and fluffy.
Fold in blue cheese.