

CHIPOTLE OLIVE OIL

CHIPOTLE MARINADE

DIP / DRESSING / SAUCE

Ingredients:

1/2 cup Twisted Trunk Chipotle Olive Oil

1/4 cup Lime Juice, freshly squeezed

1 tbsp. Garlic, minced

2 tsp Salt

1 tsp Pepper

Instructions:

Mix all ingredients well and place in a zip lock bag or plastic container with up to two pounds of your favorite type of meat, poultry or vegetables.

Refrigerate and marinate for 1 - 2 hours. Grill and enjoy!

CHIPOTLE-SERRANO RIBEYE

MAIN

Ingredients:

1/2 cup Twisted Trunk Jalapeno Balsamic Vinegar

1 tbsp. Honey

1/2 cup Twisted Trunk Chipotle Olive Oil

1 tbsp. Sea Salt

2 cloves Garlic, minced

Fresh Ground Pepper to taste

4 - 8 to 10 oz. Rib-Eye Steaks

Instructions:

Combine the salt, vinegar, garlic, and pepper.

Slowly whisk in the chipotle olive oil.

Place the steaks in a Zip-lock bag or in a single layer in a non-reactive pan or container.

Pour the marinade over and massage it in to the steaks.

Cover and allow marinating refrigerated, for a minimum of 2 hours, or up to 6 hours.

Prepare a medium charcoal or gas grill, and cook to desired doneness.

Allow to rest for 10 minutes before serving.

Serves 4

CHIPOTLE SWEET POTATOES

SIDE

Ingredients:

2 large Sweet Potatoes

1 tbsp. Twisted Trunk Chipotle Olive Oil

2 tsp. Twisted Trunk Garlic Olive Oil

1 tsp. salt

1/8 tsp. black pepper

Instructions:

Preheat oven to 425 degrees.

Cut sweet potatoes in half lengthwise. Cut into wedges, about 4 or 5 per half. (If too long then cut in half).

Add slices to a bowl and add ingredients to them. Mix with hands to evenly coat the sweet potatoes.

Line a baking sheet with aluminum foil and place potatoes in single layer. You may also use a baking dish.

Bake for about 15 minutes until golden.

Loosen fries with a spatula and bake another 10 minutes.