

GARLIC OLIVE OIL

ARTICHOKE PESTO

SAUCE

Ingredients:

1 can Artichoke Hearts (not marinated)
1 cup Packed Fresh Basil
1-1/4 cup Twisted Trunk Garlic Olive Oil
1 tbsp. Romano Cheese
1 tbsp. Parmesan cheese

Instructions:

Remove all leaves from artichokes and cut into quarters.
Blend artichoke hearts, basil and garlic olive oil in food processor.
Transfer to a bowl and season with sea salt and fresh ground pepper to taste.
Toss with pasta.
Add meat or mushrooms for a variation.

QUICK AND EASY PIZZA CRUST

MAIN

Ingredients:

1 (.25 oz.) package Active Dry Yeast
1 tsp White Sugar
1 cup Warm Water (110 degrees F)
2 1/2 cup Bread Flour
2 tbsp. Twisted Trunk Garlic Olive Oil
1 tsp Salt

Instructions:

Preheat oven to 450 degrees F.
In a medium bowl, dissolve yeast and sugar in warm water; let stand until creamy, about 10 minutes.
Stir in flour, salt and oil. Beat until smooth.
Let rest for 5 minutes.
Turn dough out onto a lightly floured surface and pat or roll into a round.
Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal.
Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown.
Let baked pizza cool for 5 minutes before serving.

BAKED ASPARAGUS

SIDE

Ingredients:

1 lb. Asparagus
2 tbsp. Twisted Trunk Garlic Olive Oil
Salt and Black Pepper to taste
1/2 cup loosely packed (about 1.5 ounces) grated Parmesan cheese, or to taste

Instructions:

Preheat oven to 400°F
Break or cut off the woody ends of the asparagus spears.
Arrange the asparagus spears on a foil-lined baking sheet and coat with the garlic infused olive oil.
Sprinkle with salt, pepper and the Parmesan.
Bake until the cheese begins to brown, about 8-10 minutes.