



20 Easy Ways to Use Olive Oil & Balsamics

1. Make salad dressing by combining olive oil and balsamic or use separately.
2. Top your popcorn with butter or other infused olive oils.
3. Cook scrambled eggs in various olive oils.
4. Substitute butter olive oil in place of butter for baking.
5. Add walnut oil to chocolate cookies, brownies, or icing.
6. Flavor bottled water or iced tea with fruit balsamics.
7. Add fruit-fused olive oil (blood orange or lemon) to pancakes, brownies, or muffins.
8. Pair olive oils and balsamics to make marinades for beef, fish, pork, or poultry.
9. Pour dark balsamics (chocolate, espresso, raspberry) over vanilla ice cream or fruit.
10. Use infused olive oils in various Crockpot meals such as pulled pork, soups, roasts.
11. Add sicilian lemon white balsamic to tea.
12. Dip bread in herb-infused olive oils.
13. Add fruity olive oils and balsamics to oatmeal.
14. Use herb or spice-infused olive oil in place of mayonnaise on deli style sandwiches.
15. Flavor ground beef with olive oil before making fajitas, burgers, tacos or meat loaf.
16. Add fruity balsamics and olive oils to plain yogurt.
17. Use olive oil to sooth a tickling or sore throat.
18. Apply olive oil to skin as moisturizer or as makeup remover.
19. S oothe a burn or remove hot pepper residue from hands with olive oil.
20. Add a splash of olive oil to your pet's food for a shiny coat.

Balsamics and olive oil make wonderful hostess, housewarming & special event gifts!

Also available for purchase: [The Passionate Olive - 101 Things To Do With Olive Oil](#).
You'll find it on our bookshelf.



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