



As we move into the heart of summer Hilton Head Oils is introducing two new products. As we have done before these two are available in a limited quantity. When we move into the fall we will look to offer 2 new products that will have some seasonal appeal.

The first product is Cranberry - Pear Whole Fruit Balsamic.

Product Description

This Cranberry Pear Rosé Fruit Vinegar is violet in color, highlighting the natural cranberry fruit kissed with a small addition of delicate pear purée, which adds a wonderful body and mouthfeel to this vinegar. The fruity, sour, and tangy notes of cranberries paired with the sweetness of the pear purée give this fruit vinegar a distinctive and bright flavor. Mix it with your favorite Super Premium EVOO to make a delightful vinaigrette for roasted beets or other root vegetables. Use it in your traditional cranberry sauce for an added dimension. Add it to sautéed apples and pears before serving over roasts or mix it with any braised meats.

The second product is Mesquite Hickory Smoke EVOO.

If you love to outdoor grill you probably pre-coat with *Oil, your meats, poultry, fish and vegetables (possibly even rub in spices/herbs). To get a unique smoky taste into your grilled foods try pre-coating with our new *Mesquite Hickory Smoke EVOO*. Note: A little of it goes a long way so mix it into your oil/spice rub.

If you would love to get that "smoky" taste from your indoor cooking or into side

dishes and condiments that will compliment your summer, try this new EVOO in some condiment and dishes below.

Portobello Mushroom Burger (meat alternative or as a side dish)

2 large portobello mushrooms (remove stem and gently spoon scrape to remove gills)

Wisk together in flat bowl the following ingredients (make a bit extra for basting):

2 T "TRADITIONAL AGED BALSAMIC"

1/2 T "GARLIC EVOO" (or minced garlic)

1 T "MESQUITE HICKORY SMOKE EVOO"

1/4 tsp. Worcester Sauce

1 1/2 tsp Dijon Mustard

salt, pepper, basil & oregano to taste

Then add the mushrooms turning and rubbing all surfaces to thoroughly coat, leave @ room temperature 15 minutes, turning twice. Serve on a kaiser roll.

To grill: Brush grate with oil. Place mushrooms on grill, cook with cover closed for 10-15 minutes, turning once. Frequently brush with remaining /or make extra marinade.

To oven bake: Brush dish with oil. Bake smooth side down at 400F for 20 minutes (fill cap with remaining or make extra marinade).

Sauteed Apples (dessert)

1/2 cup brown sugar

3 T of our "BUTTER EVOO" (or stick butter)

1 T of our "MESQUITE HICKORY SMOKE EVOO"

2 cups chunky chopped apples

In large, shallow non-stick pan stir and blend sugar and both infused EVOOs over medium heat.

Add apples, stirring to coat, then slow cook uncovered for about 10-15 minutes stirring regularly so that the apples become coated with sticky sauce. Dish into individual serving bowls and add a scoop of ice cream or yogurt.

Smoked Mayonnaise (condiment)

1/2 cup real mayonnaise

1 T of our "MESQUITE HICKORY SMOKE EVOO"

1tsp lemon zest

1/4 tp black pepper

Mix together all of the ingredients and spread onto hamburger/hot dog rolls, onto sandwich bread and use instead of plain mayonnaise for devilled eggs.

Baked Potato (topping) - Top with a lite drizzle of our "MESQUITE HICKORY SMOKE EVOO"

Hummus (condiment) - To 1 C lemon flavored hummus stir in 1 T of "MESQUITE HICKORY SMOKE EVOO"