

Olive Oil Marketplace - Pairing Ideas

For your convenience, the typical ratios for marinades or vinaigrettes are:

Marinade: 1 part Oil to 1 part Vinegar

Vinaigrette: 2 parts Oil to 1 part Vinegar

Italian Sensation: Our Italian Herb Olive Oil with our Bergamot Lemon Balsamic is herby, sweet and zesty!

Holy-Moly Mushrooms: Mushroom Lovers Beware, our Porcini Olive Oil and our 12yr White Balsamic Vinegar. All I Can Say is WOW!

Tropical Sensation: You won't believe you're not in the tropics with this unusual combination of Mango Balsamic and Blood Orange Olive Oil.

Dreamsicle Delight: Blood Orange Olive Oil and Vanilla Balsamic Vinegar. Try this on some fresh fruit also.. Yum!

Mushroom Sensation: A zesty sweet mushroom sensation by combining our Porcini Mushroom Olive Oil with our 18yr Aged Traditional Balsamic Vinegar.

Lemon Drop: The name says it all, it truly tastes just like a Lemon Drop piece of candy. This fresh combination uses our Meyer Lemon Olive Oil and our 12yr White Balsamic Vinegar.

A Little Greek: Our Koroneiki Olive Oil with our Bergamot Lemon Balsamic Vinegar.

Sweet Garlic: A sweet combination pairing our Roasted Garlic Olive Oil with our 18yr Aged Traditional Balsamic Vinegar.

Sweet Basil: A sweet-herbal combination our Basil Olive Oil with our 18yr Aged Traditional Balsamic Vinegar.

Just Peachy: Spanish Olive Oil with the White Peach Balsamic Vinegar, truly all about peaches!

Outrageous Blueberry: A wonderfully unique combination of Blood Orange Olive Oil with our Blueberry Balsamic Vinegar tempting for any taste-buds!

Blueberry Peel: A unique pairing, Blueberry Balsamic with our Meyer Lemon Olive Oil. Great on salads topped with fruit or even a fruit salad.

Sweet Lemons: A sweetly citrus combination of our Meyer Lemon Olive Oil & 18yr Aged Traditional Balsamic Vinegar. Excellent on salads, grilled chicken salad, marinades, & with seafood.

Outrageous Peachy: The Meyer Lemon Olive Oil brings out the entire peach flavor from the White Peach Balsamic Vinegar. If you love peaches, it is sure to please.

Sweet & Smoky: A little smoky from the Chipotle Olive Oil, and sweet as Caramel with our Caramel Balsamic Vinegar. A little kick of spice makes this pairing very unique!

Strictly Strawberries: This combination is all about Strawberries. It's House Blend Olive Oil with our Strawberry Balsamic Vinegar.

Sweet Walnuts: Our Italian Olive Oil is further enhanced when paired with our Black Walnut Balsamic Vinegar.

Sweet Smoky Chocolate: This combination of Chocolate Mandarin Balsamic Vinegar and our Chipotle Olive Oil is unbelievable! Simple rich chocolate with a smoky kick.

Orange Chocolate Sensation: This one is all about Chocolate and Oranges. Chocolate Mandarin Balsamic Vinegar is paired with our Blood Orange Olive Oil for a fun taste sensation.

Sweet Oregano: Simply the perfect taste of Oregano Olive Oil and 18yr Aged Traditional Balsamic are an incredible blend.

Oregano with a Twist: A refreshingly light blend of our Oregano Olive Oil with our Bergamot Lemon Balsamic Vinegar. You will experience a simultaneous taste of both Oregano and Lemons.

Chocolate Raspberry Delight: Our enticing Chocolate Raspberry Balsamic Vinegar combined with our House Blend Olive Oil. Truly a special chocolate treat!

Berry Basil: Strawberry Balsamic Vinegar and our Basil Olive Oil combine for a intense strawberry start with a sweet basil finish. Great on summer salads.

Raspberry Citrus: This combination, our Meyer Lemon Olive Oil and Raspberry Balsamic Vinegar explodes with lemon upfront and closes with sweet raspberries.

Mango Kicked Up: Lemon Pepper Olive Oil paired up with Mango Balsamic. YUM! Add a little Citrus Habanero to kick it up a notch.

Perfect Peaches: Our Blood Orange Olive Oil when paired with our White Peach Balsamic Vinegar tastes like a perfectly peach. The orange oil sits mysteriously in the background, only accenting the peach flavor.

Sweet Mango Passion: Oh, the sweet and passionate sensation! Blood Orange Olive Oil with our Mango Balsamic Vinegar.

Simply Basil: Refreshingly sweet; Basil Olive Oil with our 12yr White Balsamic Vinegar. Trip to Italy: Italian Herb Olive Oil with 18yr Aged Traditional Balsamic. Try this on Green Beans!

All About Italy: Italiano Olive Oil with either 18yr Aged Traditional or 12yr White Balsamic. Just simply Italian!

We will continue to add more Pairing Ideas as we continue to evolve! Be sure to stop back often.