

# Top Pairings

www.dressedbyanolive.com

The olive oil we sell is **“NOT REFINED”** always fresh and third-party lab tested twice to ensure quality.


Balsamic Vinegars are made naturally with no added sugars, preservatives, or caramel colouring.

<b>EVOO- Extra Virgin Olive Oil</b>	<b>DB- Dark Balsamic</b>	<b>WB- White Balsamic</b>
Apple Cider Vinegar + (any) Olive Oil		Honeybell Orange WB + Rosemary Olive Oil
Apricot WB + Blood Orange Olive Oil		Italian Herb DB + Blood Orange Olive Oil
Apricot WB + Lemon Olive Oil		Italian Herb DB + Garlic Olive Oil
Apricot WB + Garlic Olive Oil		Italian Herb DB + Italian Lemon Olive Oil
(White) Balsamic Vinegar + (any) Olive Oil		Jalapeno Lime WB + Basil Olive Oil
Blackberry Ginger DB + Basil Olive Oil		Jalapeno Lime WB + Chipotle Olive Oil
Blackberry Ginger DB + Blood Orange Olive Oil		Jalapeno Lime WB + Garlic Olive Oil
Blackberry Ginger DB + Persian Lime Olive Oil		Mango WB + Blood Orange Olive Oil
Blackberry Ginger DB + Roasted Walnut Oil		Mango WB + Cayenne Chili Olive Oil
Blueberry DB + Italian Lemon Olive Oil		Mango WB + Chipotle Olive Oil
Blueberry DB + Basil Olive Oil		Mango WB + Garlic Olive Oil
Champagne Vinegar + (any) Olive Oil		Mango WB + Persian Lime Olive Oil
Black Cherry DB + Blood Orange Olive Oil		Maple DB + Blood Orange Olive Oil
Black Cherry DB + Lemon Olive Oil		Maple DB + Butter Olive Oil
Black Cherry DB + Persian Lime Olive Oil		Maple DB + Butter Olive Oil + Cinnamon Pear DB
Coconut WB + Lemon Olive Oil		Maple DB + Roasted Walnut Oil
Coconut WB + Toasted Sesame Oil		Oregano WB + Garlic Olive Oil
Cranberry Pear WB + Basil Olive Oil		Oregano WB + Italian Lemon Olive Oil
Cranberry Pear WB + Persian Lime Olive Oil		Oregano WB + Gremolata Olive Oil
Cranberry Pear WB + Blood Orange Olive Oil		Oregano WB + Cayenne Chili Olive Oil
Cranberry Pear WB + Garlic Olive Oil		Oregano WB + Pesto Olive Oil
Fig DB + Garlic Olive Oil		Peach WB + Cilantro & Red Onion Olive Oil
Fig DB + Harissa Olive Oil		Peach WB + Cayenne Chili Olive Oil
Fig DB + Tuscan Herb Olive Oil		Peach WB + Tuscan Herb Olive Oil
Fig DB + Herbes de Provence Olive Oil		Peach WB + Rosemary Olive Oil
Honey Ginger WB + Cilantro/ Red Onion Olive Oil		Pomegranate DB + Garlic Olive Oil
Honey Ginger WB + Italian Lemon Olive Oil		Pomegranate DB + Basil Olive Oil
Honey Ginger WB + Persian Lime Olive Oil		Pomegranate DB + Harissa Olive Oil
Honey Ginger WB + Toasted Sesame Oil		Pomegranate DB + Chipotle Olive Oil
Honeybell Orange WB + Basil Olive Oil		Pomegranate DB + Chipotle Olive Oil + Garlic Olive Oil
Honeybell Orange WB + Blood Orange Olive Oil		Raspberry DB + Basil Olive Oil
Honeybell Orange WB + Herbes de Provence Olive Oil		Raspberry DB + Blood Orange Olive Oil

<b>EVOO + Extra Virgin Olive Oil</b>	<b>DB = Dark Balsamic</b>	<b>WB = White Balsamic</b>
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- Raspberry DB + Italian Lemon Olive Oil
- Raspberry DB + Tuscan Herb Olive Oil
- Sicilian Lemon WB + Garlic Olive Oil
- Sicilian Lemon WB + Gremolata Olive Oil
- Sicilian Lemon WB + Mushroom Sage Olive Oil
- Sicilian Lemon WB + Pesto Olive Oil
- Sicilian Lemon WB + Rosemary Olive Oil
- Sicilian Lemon WB + Tuscan Herb Olive Oil
- Sicilian Lemon WB + Dill Olive Oil
- Sicilian Lemon WB + Herbes de Provence Olive Oil
- Strawberry DB + Basil Olive Oil
- Strawberry DB + Blood Orange Olive Oil

- Teriyaki DB + Blood Orange Olive Oil
- Teriyaki DB + Garlic Olive Oil
- Teriyaki DB + Toasted Sesame Oil
- Traditional DB + (any) EVOO
- Traditional DB + Garlic Olive Oil
- Traditional DB + Tuscan Herb Olive Oil
- Traditional DB + Herbes de Provence Olive Oil
- Torino Chocolate DB + Blood Orange Olive Oil
- Torino Chocolate DB + Chipotle Olive Oil
- Torino Chocolate DB + Cayenne Chili Olive Oil
- Vermouth Wine Vinegar+ (any) Olive Oil
- Vinoso Wine Vinegar + (any) Olive Oil

<p style="text-align: center;"><b>Perfect for Cooking and Baking</b></p> <p><b>Desserts-</b> Drizzle on top of ice cream, yogurt, and pastries</p> <p><b>Salad dressing-</b> 2:1 olive oil to vinegar or desired taste</p> <p><b>Finishing oil-</b> Drizzle your food, and this will add a punch of flavour</p> <p><b>Cooking-</b> Sautéing, heat your pan to desired heat first then add the olive oil</p> <p>**Fresh Olive Oil can take the heat with a smoke point up to 420°F</p>	<p style="text-align: center;"><b>Baking with Olive Oil</b></p> <p><b>Savoury Breads</b> – Tuscan Herb, Garlic, Rosemary Olive Oil</p> <p><b>Desserts-</b> Blood Orange, Lemon Olive Oil Substitute for butter or margarine with Olive Oil</p> <div style="text-align: center;">  </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Butter →</th> <th style="text-align: left;">Olive Oil Conversion</th> </tr> </thead> <tbody> <tr> <td>1 tsp</td> <td>¾ tsp</td> </tr> <tr> <td>1 tbsp</td> <td>2 ¼ tsp</td> </tr> <tr> <td>2 tbsp</td> <td>1 ½ tbsp</td> </tr> <tr> <td>¼ cup</td> <td>3 tbsp</td> </tr> <tr> <td>1/3 cup</td> <td>¼ cup</td> </tr> <tr> <td>½ cup</td> <td>¼ cup +2 tbsp</td> </tr> <tr> <td>2/3 cup</td> <td>½ cup</td> </tr> <tr> <td>¾ cup</td> <td>½ cup + 1 tbsp</td> </tr> <tr> <td>1 cup</td> <td>¾ cup</td> </tr> </tbody> </table>	Butter →	Olive Oil Conversion	1 tsp	¾ tsp	1 tbsp	2 ¼ tsp	2 tbsp	1 ½ tbsp	¼ cup	3 tbsp	1/3 cup	¼ cup	½ cup	¼ cup +2 tbsp	2/3 cup	½ cup	¾ cup	½ cup + 1 tbsp	1 cup	¾ cup
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<p style="text-align: center;"><b>Balsamic Vinegar Reduction</b></p> <p>Use a saucepan, bring balsamic vinegar to a boil, then reduce to 1/3 of its original volume.</p> <p>Store in an airtight container in the fridge, will keep for 2 weeks</p>																					