

## **Red Cayenne Chili**

**\* HOT \***

### **Extra Virgin Olive Oil** **(Whole Fruit Fused)**

Made at an olive oil mill in Tunisia by crushing together fresh, whole, ripe red cayenne chilies with early harvest Chemlali olives. The olives and chilies are then mixed together for 30 minutes to marry the essential oil of the chilies with the olive oil.

Uses:                    Marinating steaks, brushed on grilled chicken or seafood.  
                              Drizzle over vegetables, use in salsa, or as a spicy  
                              condiment  
                              for pizza. Great with shrimp, potatoes, or drizzled over  
                              warm beans. Finishing oil for soups, pasta, and grain  
                              dishes.

Pairs well with:    Tangerine Balsamic Vinegar

Base extra virgin olive oil: Single Variety Chemlali  
Country of Origin: Tunisia

***All natural. No artificial flavors. No preservatives. No added ingredients.  
Naturally Gluten Free. Non-GMO.***