

## **Smoked** **Extra Virgin Olive Oil**

Savory notes of smoky olive wood are infused with the highest quality, fresh extra virgin olive oil to make our Olive Wood Smoked Olive Oil. The flavor of olive wood smoke is close to that of oak wood smoke. In Spain, olive wood is commonly used for grilling fish, poultry, meats, and vegetables.

Uses: Potato salad, marinades, over poultry, in sauces such as BBQ sauce, brushed on grilled meats, with vegetables, and even pasta

Pairs well with: Neapolitan Balsamic Vinegar  
Lemongrass Mint White Balsamic Vinegar  
Jalapeno White Balsamic Vinegar

Base olive oil: Single Variety Arbequina

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