

Useful Tips & Tricks For Everyday Use

Store and Care of Your Oils & Vinegars

Heat, light, water, and air are the enemies to the life span of your oils and vinegars. To get the most out of your products, store your bottles in a cool, dry, dark place. Keep a top on when not in use. (The original cork top, or one of our weighted spouts or tapi pours can be left in for the life of your bottle.) Avoid storing them directly above/next to your oven or stove. We do not recommend storing your oils or vinegars in the refrigerator. When stored properly, your oils will have a shelf life of 12-18 months, and your vinegars even longer!

We do not refill bottles in-store. When empty, please recycle your bottle as you would any other glass bottle. Or find decorative uses – Pinterest has some great ideas for upcycling!

Pour Spout Care

If you purchased a weighted pour spout or pour-through Tapi-Pour, we recommend washing them before your first use and before you change bottles. Our Tapi Pours are silicone and dishwasher safe. The weighted spouts have a natural cork base and hand-washing is recommended. Be sure to allow toppers to **DRY COMPLETELY** before placing in your bottle. Both toppers may stay in for the life of the bottle.

Don't Save Your Purchase For A "Special" Dish! Use Them Every Day!

Our extra virgin olive oils can be used in place of others oils in any recipe and used for light frying and pan sautéing. Try flavored balsamic vinegar drizzled into oatmeal, on pizza, over cheese, fresh fruit, or pound cake.

Trying to eliminate soda from your diet? Try a Shrub! Add any sweet, fruity balsamic to sparkling water for a refreshing drink without the added chemicals and sugars found in mass marketed sodas.

Visit our website and social media pages for recipe ideas.

Vinaigrette Preparation

Combine 2 parts oil with 1 part balsamic. (1 "part" = 1 Tbsp) Whisk together and dress a salad. Keep in mind that oil and vinegar will not stay together for more than a few minutes so if you want to create an emulsification we recommend dabbing 1 teaspoon of light mayo or Dijon mustard into the oil and balsamic. Serving size: 1-2Tbsp dressing per average 1 person salad, adjust to personal preference.

Olive Oil Spread

Although we do not recommend bulk storage of olive oil in the refrigerator it is OK to pour a small amount in a bowl and refrigerate allowing the olive oil to solidify. It will turn into a soft slurry, which is easy to spread.

Balsamic Reduction Method for a Thick Glaze

This method will get you that sought after thick balsamic glaze. Keep in mind you are going to reduce the starting volume approximately 50% so start with twice the needed amount. Process: Heat over medium to medium-high heat for ~3-4 minutes while stirring. The balsamic will bubble and foam as the vinegar burns off. Your goal is to reduce the balsamic by ~25% and let the cooling process reduce it another 25%. You want to remove the pan from the heat source once the balsamic begins to coat the side of the pan. Balsamic will continue to thicken as it cools. (Too thick? Return to heat source to "loosen up" and add a small amount of additional balsamic, starting with a teaspoon.)