



Figments Tea Oil Vinegar

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Suggested Uses and Pairings for Balsamic & Olive Oil

Olive Oils



Tres Amigos-

Aromatic with flavors of ripe fruitiness, mild bitterness, and a sweet buttery taste sensation

Basil-

Use on Salads or Tomatoes; mix with a soft Cheese and Spread on a Croissant or Bruschetta. Use as a Bread Dip.



Blood Orange-

Bake in Brownies, Muffins, or Cake; great on Veggies

Garlic- Use on Chicken, Beef, Potatoes or Pasta; use for unique flavor, blend with Roasted Chili

Green Onion- Use in Potato Salad or Stuffing; use on Meats or Tuna.

Herbs de Provence- Excellent for toasting a Grilled Cheese sandwich; pair with Lemon Balsamic

Jalapeno- Use to juice up a gazpacho or guacamole. Mix with Peach Balsamic on a Caprese Salad



Meyer Lemon-

Use on Fish or chicken; bake in Cakes or Muffins; use in Salad Dressings; pair with Raspberry

Persian Lime-

Use on Fish, Chicken, or Veggies; use in Sugar Cookies or Salad Dressings; Pair with Cranberry Orange.



Roasted Chili- Use on Popcorn, Eggs, Potatoes, Meats, or Veggies; use in Fajitas, Burritos or in Sugar Cookies for a spicy treat; pair with Raspberry, Peach, Mango



Rosemary-

Use on Meats, Fish, Potatoes, or Veggies; use as a Bread Dip



Toasted Sesame Oil-

Use on Veggies, Salads, Chicken, Pasta, Rice, or Salads for an Asian flare; pair with Honey Ginger.



Balsamic Vinegars

25 Star Traditional (Dark)

Almond Creme (White)

Apricot (Dark)

Blackberry (White)

Blueberry (Dark)

Bordeaux Cherry (Dark)

Cinnamon Apple (White)

Coconut (White)

Cranberry Orange (White)

Fig (Dark)

Grapefruit (White)

Honey Basil (White)

Honey Ginger (White)

Huckleberry (Dark)

Jalapeno Lime (White)

Lemon (White)

Mango (White)

Peach (White)

Pineapple (White)

Raspberry (Dark)

Strawberry Peach (White)

Tangerine (White)

Vinegars

Honey Vinegar with Serrano Chili

Lambrusco Red Wine Vinegar

Dipping Oils

All three of the delicious dipping oils work great not only as a Bread Dip for an appetizer, but can also be used in Pasta, Soups, Pesto, or as a Salad Dressing.

Sundried Tomato

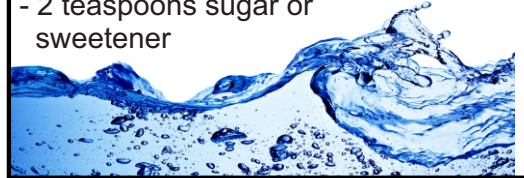
Garlic Parmesan

Italian Herb



Make Flavored Water:

Use plain water or Sparkling Water
- 8 oz water
- 2 teaspoons Flavored Balsamic Vinegar
- 2 teaspoons sugar or sweetener



Mix/Blend Balsamics With:

- Topping for yogurt or fruits
- Salads and Salad Dressings
- Blend with Whipping Cream to make delicious frosting
- Blend with Mayo or Cream Cheese as a spread on Sandwiches or Bagels

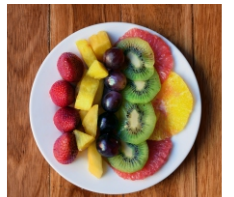


Use With:

- Pasta Salads
- Potato Salads
- Replace Butter or regular oil when baking Cookies or Cakes

Drizzle on:

- Pizza
- Pasta
- Sandwiches
- Cake or Cheese Cake
- Ice Cream
- Oatmeal
- Cheeses
- Veggies
- Fruits



Use While Cooking, Grilling, or in a Crock Pot:

- Fish
- Beef
- Pork
- Chicken
- Ham
- Shrimp
- Salmon

