

# figments

Tea  
Shope & Gallery

8510 Montgomery Blvd NE, Suite A7,  
Albuquerque, NM 87111  
www.FigmentsTeaShope.com  
505/323-1606

Oil Vinegar



## Olive Oil & Vinegar Gift Pack



Includes:

**Roasted Chile** Infused Olive Oil  
**Garlic** Infused Olive Oil  
**25 Star** Dark Balsamic Vinegar  
**Mango** Dark Balsamic Vinegar  
**Peach** White Balsamic Vinegar  
**Jalapeno Lime** White Balsamic Vinegar



Suggested Pairings and Uses Recipes Inside!

9260

### Fiesta Shrimp Kabobs

Marinate shrimp in **Roasted Chile** Olive Oil and **Jalapeno Lime** White Balsamic Vinegar.

On a skewer.

Alternate: Red - Green - Yellow bell peppers - pineapple - shrimp Grill evenly on both sides.



### Salsa Verde

1 large tomato- chopped  
1 small onion  
chopped green chili  
Add **Garlic Olive Oil** to taste

### Guacamole

2 large, ripe avocados- peeled and pitted  
1 tomato- minced  
1 small Onion  
1/2 teaspoon salt  
Add to taste:  
**Jalapeno Lime** White Balsamic Vinegar  
& **Garlic Olive Oil**

Mash avocados and mix with remaining ingredients. Serve with tortilla chips



### Fruits or Vegetables

Drizzle **25 Star** Dark Balsamic on Cheese, Pears Honey Dew Melon or Strawberries...  
Tomatoes, Cucumbers or Avocado  
Roasted Brussel Sprouts & Asparagus

### Drizzle

**Mango** Dark Balsamic or **Peach** White Balsamic on your yogurt or ice cream for a tasty treat!



Use **Roasted Chile** Olive Oil with: Tacos, Burritos, Enchiladas, Fajitas, or Pinto Beans



Try Baking Salmon with **Roasted Chile** Olive Oil and **Mango** Dark Balsamic Vinegar

### Make Flavored Water:

(**Mango** or **Peach**)

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

