



THE OLIVE AND THE GRAPE

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ITALIAN HERBS for DIPPING SUGGESTIONS FOR USE:

- For “dipping bread” : Drizzle extra virgin olive oil into a saucer or shallow dish, sprinkle with herbs; add grated cheese, if desired, wait 2-5 minutes, enjoy!
- Add to a Marinara Sauce to add “kick”; Use whenever a recipe calls for “Italian Seasoning”
- Drizzle your favorite pasta with extra virgin olive oil, sprinkle with seasoning and grated cheese; toss and enjoy
- To make a white pizza: use a ready made crust, or make your own; drizzle with olive oil, sprinkle with seasoning; top with your favorite toppings, such as bell peppers, red onions, artichokes, tomato slices, etc; add cheese; bake as directed with crust
- Sprinkle on your favorite sub; top with a splash of olive oil and vinegar
- For a chemical free, all natural salad dressing: Add contents of packet to 1/4 c. red wine vinegar, let set 5 minutes; add 1/2 c. extra virgin olive oil
- For antipasto: Combine red onions, chunks of bell pepper, olives, hot peppers (if desired), cheese, salami, pepperoni, etc; sprinkle seasoning over all; drizzle with extra virgin olive oil
- For a side dish: sauté vegetables such as zucchini, carrots, onions, etc in extra virgin olive oil; sprinkle with seasoning; add grape tomatoes (cut in half); remove from heat; Serve over rice or cooked orzo: top with grated cheese