



## Ariston's Many Uses...

For over 300 years, Ariston's Greek EVOO has been produced with pride in the countryside of Kalamata, Greece by the Doukas Family. This Healthy Oil is exceptionally low in acidity (0.2% to 0.4%), using the Koreneiki Olive which results in the highest quality of premium olive oil available.

### Ariston's Extra Virgin Olive Oil:

“Our Award Winning” (see medals above) Extra Virgin Olive Oil

Source/ Region: Kalamata, Region of Greece

Flavor Profile: Smooth, olive/fruity taste with a light buttery flavor. No acidic or **bitter after taste.**

**Food Pairings/ Use:** Drizzle on salads, grilled seafood, roasted poultry or pork loin.

Enhance any main entrée or side dish by adding fresh or roasted vegetables tossed in our olive oil. Be sure to add some fresh goat cheese to top it off. And don't forget a loaf of fresh bread for dipping whether french, wheat, crusty asiago all taste delicious.

In addition to our Extra Virgin Olive Oil we add flavor infusions such as Lemon, Garlic, Rosemary, and Basil. Some are from our estate and others are from our partners olive groves in Italy, we chose the best olive type in the best region of the Mediterranean to fit each flavor infusion including the balsamic vinegars.

See below for more exciting flavor infusions and ideas for the best uses for each product we offer.

### **Ariston's Lemon Infused Extra Virgin Olive Oil**

**Olive type:** Koreneiki

**Source/ Region:** Kalamata Region of Greece

**Food Pairings/ Use:** Toss with fresh salad greens add segments of oranges or dried fruit or nuts. Delicious on top of grilled salmon or pork chops.

Drizzle over foods after they have been prepared as a finishing touch. You can even bake with our citrus oil in place of butter, cakes, muffins, cookies, brownies, etc.

### **Ariston's Garlic Infused Olive Oil**

**Olive variety:** Frantoio, Leccino Pendolino, and Moraiolo olives.

**Source/Region:** Italy

**Food Pairings/ Use:** This Olive Oil is incredible not only as a dipping oil with your favorite fresh baked artisan bread, you can even make your own healthier version of garlic bread instead of store bought. Try it on the 3P's Pasta, Pizza Sauce or even Popcorn. Drizzle on top of grilled chops, steaks and chicken breasts. Use in place of just about any recipe that calls for garlic!

### **Ariston's Basil Infused Olive Oil**

**Olive variety:** Frantoio, Leccino Pendolino, and Moraiolo olives.

**Source/Region:** Italy

**Food Pairings/ Use:** How about homemade pesto, just add some fresh basil and pine nuts, parmesan cheese and you have a fantastic spread. Try drizzled in top of a variety of homegrown tomatoes for a fantastic side dish.

### **Ariston's Rosemary Infused Olive Oil**

**Olive variety:** Frantoio, Leccino Pendolino, and Moraiolo olives.

**Source/Region:** Italy

**Food Pairings/Use:** This oil pairs well with baked dishes that would call for the herb rosemary, such as roasted potatoes, baked chicken, and roasted vegetables. Drizzle this oil on top of foods before preparing or after as a flavor enhancer.

## **Traditional Balsamic Vinegar**

### **Ariston's Traditional Balsamic Vinegar- Aged 12 Years**

**Grape type:** Mainly Lambrusco and Trebbiano (also Sangiovese, Ancellotta, & Montuni can be used)

**Source/ Region:** Modena, Italy

**Flavor Profile:** Tasting notes of raisins & plums, its consistency is a bit syrupy from being aged in Oak Barrels until bottled. Just like a fine wine or cognac you will find this a smooth and satisfying experience. No bitter after taste.

#### **Food Pairings/ Use:**

A compliment for your finest steaks, seafood and salads. Sautéed vegetables are enhanced when a splash of this is used. Conversely, atop fresh berries, ice cream or gelato. The uses are endless and exciting!

### **Infused Raspberry Fruit Vinegar/Condiment -Aged 12 Years**

**Grape type:** Mainly Lambrusco and Trebbiano (also Sangiovese, Ancellotta, & Montuni can be used)

**Source/ Region:** Modena, Italy

**Flavor Profile:** This delicious vinegar is infused with 25% authentic fruit flavor of Raspberry.

**Pairings/ Use:** Make your own vinaigrettes or marinades by blending this fruit vinegar/condiment with our Olive Oils. Ordinary salads, grilled seafood, or chicken become exciting when they are topped with this infusion of fresh raspberries.. Leftovers take on a new meaning. Great with aged cheese and desserts.

**As you can see the many different ways you can turn ordinary foods into exciting dishes with the use of Ariston's Olive Oils and Vinegars. Just remember a great Olive Oil is known to have these 4 important details. First or second cold pressing, low acidity, private estate grown, and pressed within 24 hours. Ariston is proud to have all 4 of these in all of their products featured above.**

**Try some and start exploring...**