

# LIPARI

## BULK OIL & VINEGAR PROGRAM



# UNIQUE USES

## for Oils and Vinegar

### VINEGARS

#### BALSAMIC 25 STARS

731304 2/5 LTR

With its well-rounded flavor and thicker consistency, Balsamic Vinegar is a wonderful “everyday” balsamic, and the ideal gift for traditional gourmands who like a little sweetness in their dishes.

Pair this Balsamic Vinegar with any of our flavored or unflavored extra virgin olive oils to complement everything from salads to meats, soups to seafood. Drizzle it over strawberries or ice cream for a delectable twist on dessert, and enjoy the balsamic taste that won't ever let you down.

#### FIG BALSAMIC

756362 2/5 LTR

This sophisticated balsamic walks a fine line between a sweet beginning and tart finish, enhancing every dish with its rich, well-rounded taste. Rather than overpowering the balance of flavors, the fig imparts a nuanced spice note to the variety.

Our Fig Balsamic makes a versatile pairing with a number of savory tastings, including meat marinades, salads, sandwiches, and pizza, and complements flavored olive oils like Tuscan Herb, Lemon, and Basil.

#### STRAWBERRY BALSAMIC

724419 2/5 LTR

With its intense berry taste, a little of this sweet balsamic goes a long way. The ripe, fresh flavor adds a rich kick to Greek yogurt, grilled chicken, or cheesecake, and will have you picturing picnics in sunny strawberry fields.

This variety is extremely versatile, and can produce a number of variant flavors depending on how it's used. Mixed with our Basil Olive Oil, it yields a delicious, summery vinaigrette; served with our Lime Olive Oil, it transforms into liquid candy.

#### BLUEBERRY BALSAMIC

731049 2/5 LTR

This balsamic will have you thinking of blueberry muffins just out of the oven, or fingers stained purple from eating freshly picked blueberries by the handful. The strong blueberry essence gives it a more intense tartness than other berry varieties, making it the ideal balance for sweet pairings.

Drizzle over ice cream or cheesecake for a unique dessert, or punch up the flavors in a bowl of fruit. Use it to bring a tart crispness to spicy greens like arugula, or, for a truly high impact dish, mix it into a carrot salad and savor the symmetry of tangy and sweet.

#### APPLE BALSAMIC

739464 2/5 LTR

Aged balsamic that balances tart and sweet is like biting into a crisp, freshly picked apple. Its warm, earthy essence will remind you of the August sun beaming over acres of apple orchards, or the aroma of Mom's apple pie cooling on the windowsill.

Its rich flavor makes it ideal for meat marinades and summer grilling, and when paired with one of our olive oils, it's sweet enough to liven up refreshing green and fruit salads.

#### POMEGRANATE BALSAMIC

731066 2/5 LTR

Just like the sprightly bursts from the red arils of a pomegranate, this balsamic balances a sweet start with an acidic finish for a fresh and earthy hint of Mediterranean fields.

Our Pomegranate Balsamic adds unique and authentic flavors to many Middle Eastern and Asian dishes, like beef, lamb, duck, salad, and feta cheese.

#### WHITE BALSAMIC

730624 2/5 LTR

White Balsamic Vinegar retains the ideal acidity and tartness to magnify the flavors you want to highlight in your dishes, finishing with just a hint of sweetness.

Mix with any of our olive oils to enhance their unique flavors, or add to citrus juices like lime or lemon to reduce the need for other seasonings like salt.

#### BLACKBERRY BALSAMIC

724436 2/5 LTR

White Balsamic Vinegar retains the ideal acidity and tartness to magnify the flavors you want to highlight in your dishes, finishing with just a hint of sweetness.

Mix with any of our olive oils to enhance their unique flavors, or add to citrus juices like lime or lemon to reduce the need for other seasonings like salt.



LIPARI



# EXTRA VIRGIN OLIVE OILS

## ITALIAN LECCINO

756226 1/10 LTR

The Leccino's slight bitterness enhances many dishes without overpowering them, making it an ideal cooking oil. It's also delicious for dipping bread, dressing pasta salads, drizzling over fresh tomatoes, marinating fish and meats, and punching up summer salads.

## ITALIAN ORGANIC

730947 1/10 LTR

This inviting organic extra virgin olive oil is earthy and nutty in flavor. Medium body. Less than .2% acidity. A very nice oil for dipping, salads and cooking.

## GREEK KALAMATA

756124 1/10 LTR

This Greek oil is produced in the mountains of Greece and has a medium body with a nice fruity flavor. A good all-purpose oil, use for cooking meats and pastas or drizzling over grilled vegetables. For a traditional vinaigrette, combine with one of our balsamics and add it to feta and tomatoes or your own favorite salad.

## LEMON

724215 1/10 LTR

Like lemons, this smooth, syrupy oil walks the line between sweet and tart, starting with a honeyed lemon flavor and finishing with a kick of acidity. The taste will transport you to the crisp, fresh lemon groves of Italy's Amalfi coast.

Use as an everyday oil, or for everything from grilling fish to baking blueberry muffins. Its fine balance works well with our regular balsamics and our tarter, white balsamics, which pump up its sweetness for refreshing vinaigrettes.

## GARLIC

719064 1/10 LTR

A bestseller - this oil has the strong flavor of roasted garlic capped with a warmth and smoothness that captures that classic feel of home cooking. For garlic lovers, this variety can be used as an everyday olive oil, and is delicious with everything from salads to pasta to pizza crust. Add salt and pepper and drizzle over ravioli for a simple but rich sauce, or use it to give your popcorn a spicy, garlic taste. Bake a heavenly garlic bread by drizzling it on a crusty loaf and topping it with pieces of fresh garlic. For salads, this oil pairs equally well with more traditional balsamics like fig.

## BASIL

766766 1/10 LTR

This oil will remind you of fresh herb gardens dotting the Italian countryside. While not an unflavored variety, our Basil oil maintains a traditional taste that makes it a good cooking staple. It's a beautiful oil that adds depth and dimension to many dishes without overpowering them.

This variety pairs excellently with our strawberry or raspberry balsamics for delicious vinaigrettes, and it makes a fine addition to pastas, pestos, bruschetta, meat marinades, and stir fry.

## CHILI

766783 1/10 LTR

This is a perfect touch for pasta and pizza. Just add it over a pasta or pizza dish. It's a great addition to any Mexican cuisine. Drizzle this oil on your hotdog or burger buns and then toast them on the grill. Drizzle on your flatbread or pizza crusts.

## ORANGE

756158 1/10 LTR

Like the highly prized Italian blood orange, this signature, bestselling oil has a full-bodied sweetness with a twinge of tanginess, making it one of our most unique--and surprisingly versatile--varieties.

Works naturally with traditional Mediterranean dishes, adding rich sweetness to pastas, salads, and red sauces. Also great for baking, imparting a hint of citrus to

sugar cookies, oatmeal cookies, pound cake, and blood orange brownies. Use it on its own or pair with some of our fruitier balsamics, like tangerine, strawberry, or white peach, for bright, refreshing vinaigrettes.

## OREGANO

747148 1/10 LTR

A staple in Mediterranean cuisine, oregano is a classic herb that complements a variety of dishes. This pungent taste makes our Oregano olive oil a delicious base for pasta salads and marinades and a natural addition to homemade pizza.

Drizzle over feta cheese for a simple and fresh appetizer, or pair with one of our sweet and savory dark balsamics or lighter, tarter white balsamic vinegars to add that classic oregano flavor to roasted meats, kebabs, and pasta dishes.

## TUSCAN HERB

719081 1/10 LTR

This bestseller captures the flavors that emanate from kitchens dotting the Tuscan countryside. Its mix of basil, garlic, rosemary, and sage imparts a classic Italian palate to any dish, and in many ways does your seasoning work for you. A great everyday oil, it tastes delicious with everything from salads to pasta to pizza crust. It's so versatile, you can even use it to fry eggs.

## ROSEMARY

739260 1/10 LTR

There's nothing like the rich woodiness of rosemary to perk up an Italian dish, punch up a panini, or punctuate roast potatoes. This oil's bold rosemary flavor is sure to add a certain "wow factor" to your next meal. Whether paired with our smooth, sweet balsamics or tart white balsamic vinegars, our Rosemary olive oil enhances the taste of grilled meats and chicken, pastas, vegetables, and soups. Brush it on crisp baguette to put a spin on an Italian classic like bruschetta.

## UNFILTERED EXTRA VIRGIN

714831 1/10 LTR

Unfiltered EVOO blend that has been artisan produced to be of superior quality and exceptional flavor. A November crush of Coratina, Moraiolo, Leccino and other Italian varieties produces a medium to robust and richly flavored oil that features high (> 300) Polyphenol levels.

Unfiltered features a balanced flavor profile, and can be paired with all of our vinegars. Its fruity character and medium buttery texture is redolent of ripe olives making it excellent bread dipping oil. It will help you make great tasting salad dressings and sauces, and as finishing oil will enhance the flavor of all of your Mediterranean style dishes.

## TRUFFLE EXTRA VIRGIN

747250 1/10 LTR

Made with the finest Truffles & Extra Virgin Olive Oil, this product is used by top dining establishments worldwide. Expect powerful truffle flavors, whilst remaining soft & complex on the palette.

The hauntingly rich flavor and aroma of fresh truffles is infused into Mantova Extra Virgin Olive Oil for this versatile oil. It will transform your mashed or fried potatoes, pasta, seafood dishes, and a drizzle just before serving creates the ultimate risotto.

## GRAPESEED OIL

799134 1/10 LTR

Grapeseed oil is an expeller-pressed (hexane-free), all-natural, non-GMO oil handcrafted from quality grape seeds, dried and then carefully crushed. The result is a light, delicate pastel green, neutral oil with high levels of polyunsaturated fats and a great amount of antioxidants. It's very high-smoke point and its neutral flavor make Grapeseed Oil the ideal healthy partner for everyday cooking. Especially good for frying, its delicate flavor works also well in salad dressing or marinades, never overwhelming the other ingredients.

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# BULK OIL & VINEGAR PROGRAM



**718962**  
**Stainless Italian Fusti**



**Standard Vinegar Jug**



**Standard Oil Tin**



**Standard Bottles w/Label (not supplied)**



**740246**  
**Empty Green Bottles**  
**12/375 ml**



**756396**  
**Corks/Stoppers**  
**360/.5 ml**



**Standard Bin Label**

