



“Crushing News”

February 2018

Hello Everyone:

February is the month to show our loved ones how much we care for them! To celebrate this special month we will give everyone an extra punch on your punch card. We have lots of great healthy gifts for your “Valentine”. We are excited to announce we were voted as the 2017 “Best of the City” Specialty Store in Albuquerque by the readers of “Albuquerque the Magazine. We thank all of you who voted for us! We try our best to give you the best customer service, and want you to know we appreciate your loyalty. **New Store Hours:** We have shortened our store hours for the winter months. Effective January 1st both stores will open at 10:00am and close at 6:00pm Monday through Saturday. Sunday hours remain the same 10am to 5pm.

We now have 2 of our Northern Hemisphere Extra Virgin Olive Oils from Spain. For those of you who love the high polyphenols, our new Hojiblanca oil taps in at 565!

Our distributor is no longer offering Tarragon Olive oil, but we still have a few bottles on our shelves. She is also **“temporarily”** out of Rosemary Olive Oil.

This month our 375 ML bottles will be on sale at 2 for \$32.00, a savings of \$2.00 per bottle (**does not include Gourmet items**) —come in and save. At the end of this newsletter you will find a 10% off coupon if you spend \$25.00 or more; however, it cannot be used with any other discounted items.

Our **“Specials of the Month”** are our fabulous Raspberry Balsamic Vinegar and Blood Orange Olive Oil. This combo makes an insanely delicious marinade for chicken. It’s also great on salads, or use the Raspberry Balsamic on fruit, or drizzled over ice cream or your desserts. Check out our website for recipes.

We are excited to announce ABQ Olive Oil Company has now branched out and will come to your home, or business with our “Home Tasting Parties”. This is how it works:

ABQ Olive Oil Company would love to come to your home, to share with you and your friends, our awesome, healthy olive oils and balsamic vinegars. Learn all about how to tell good oils from bad, what makes our oils top of the line, and how our balsamic vinegars are made. You will also learn how to make simple salad dressings, marinades, and healthy, refreshing drinks. You will be inspired. You don’t have to be a “chef” to whip up some delicious meals. We will show you how, using our fresh, healthy, and tasty products. There will be food at the party that you can try oils and vinegars on, so come hungry! Keep watching our “Event” section on our website to view pictures of the parties.

For being the “party host”, you will receive a \$40.00 gift box filled with a variety of our products. You will also receive an ABQ Olive Oil Company gift certificate for 10% off the total amount of all purchases made at your party. Your guests attending your party will receive a 10% discount on their individual purchases at your party.

For more information, or to book a party email Carol at Info@abqoliveoilco.com, or call one of our store locations.

Guidelines for Bottle Refill

“We only refill ABQ Olive Oil bottles”

For each bottle you refill receive a \$1.00 off. Bring your bottles in on a Tuesday and get 2.00 off per refill.

Before bringing back your **ABQ Olive Oil** bottles to refill please follow these easy steps:

1. Wash your bottles in hot soapy water or in the dish washer (this should be done a few days in advance of bringing your bottles back in order to give them adequate time to dry inside). We are unable to refill “wet” bottles with olive oil since the water will degrade your new oil.
2. Please do not put the cork back into your bottle as this will create condensation resulting in a “wet” bottle. We will give you a new cork when we refill your bottle.

Recipe of the Month

Detox Salad with Serrano Honey Vinaigrette



Serves 4 | Prep Time: 20 minutes

Enjoy this salad in the winter months when kale and pomegranates are in season and at their peak flavor. The oil and vinegar we selected adds a fruity, grassy and tart flavor with a mild serrano pepper finish. Perfect for a cold winter day when you can't go outside but want to feel (and eat) healthy.

Detox Salad with Kale, Quinoa & Pomegranate

10-12 leaves of kale (250-300g)
1 cup pomegranate seeds
1 cup cooked black quinoa (white quinoa will also work)
3 scallions, chopped
3/4 cup Marcona almonds, coarsely chopped

Dressing

4 Tbsp. ABQ Olive Oil Serrano Honey Vinegar
3 Tbsp. ABQ Olive Oil Koroneiki Extra Virgin Olive Oil

Directions:

Wash and dry the kale. Remove the stems and use a food processor or mini chopper to chop the kale into a finely chopped texture (You can use a sharp chef's knife if you don't own a mini chopper). Chop scallions into penny-thick slices. Open pomegranate and remove seeds – set one cup of seeds aside.

Cook black quinoa according to package instruction. Let it cool down for about 5 to 10 minutes.

In a bowl combine: chopped kale, chopped scallions, pomegranate, cooked black quinoa.

Next, add ABQ Olive Oil Serrano Honey Vinegar and Koroneiki Extra Virgin Olive Oil in a small bowl. Whisk for about one minute until mixture emulsifies. Add dressing to salad and toss for about one minute. Finish with chopped Marcona almonds and serve.



Bring in this coupon for 10% off \$25 or more.

Offer valid through February 28th, 2018 and excludes sale items

As always we appreciate your business and love having the opportunity to get to know all of you!

The Crew at ABQ Olive Oil Company