



“Crushing News”

June 2018

Hello Everyone:

School is out and the summer season is upon us. This is the time of year we celebrate fresh fruits, vegetables, and a season of grilling and outdoor parties. Nothing tastes better on your food than our amazing Extra Virgin Olive Oil and Balsamic Vinegar. On the Extra Virgin Olive Oil front we should start getting in some early Southern Hemisphere oils, which are always delicious! Our distributor is currently out of Cayenne Olive Oil, but we still have product in our stores; hopefully, more will come in shortly. They are also out of Garlic, Garlic and Red chili, and Almond stuffed Spanish Olives, however, we still have a few left in the stores. We will send out a separate email when these become available again.

June 17th is Father's Day, so keep in mind we have wonderful gifts for that special guy including fresh organic herbs and spices along with wonderful smoked salts for all his barbecuing needs. The week before Father's Day everyone will receive an extra punch on their club card!

This month our 375 ML bottles are on sale 2 for \$34.00 (**does not include Gourmet items**).

At the end of this newsletter you will find a 10% off coupon, good for savings off purchases of \$25.00 or more; however, it cannot be used with any other discounted items.

Our **“Specials of the Month”** are our amazing Sicilian Lemon Balsamic Vinegar and Smoked Olivewood Olive Oil. What a great combination for a summer salad, marinade for chicken, pork, or fish without the need for the grill, or you can use them individually.

ABQ Olive Oil Company has 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 for you to try our oils and vinegars, 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@abgoliveoilco.com, or call one of our store locations.

Guidelines for Bottle Refill

“We only refill regular size (200ml, 375ml, & 750ml) 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

Grilled Chicken Salad with Lemon & Lavender Vinaigrette



Serves 4 | Prep Time: 30 minutes

Ingredients:

4 pieces – 3oz Chicken Breasts (boneless/skinless)
4 cups of mixed green lettuce
4 large strawberries, thinly sliced
2 Tbsp toasted pine nuts
8 Tbsp ABQ Olive Oil's Lemon Fused Olive Oil
4 Tbsp ABQ Olive Oil's Lavender Dark Balsamic
2 cloves garlic, peeled and crushed
2 Tbsp fresh chives, chopped
1/2 cup Parmesano Reggiano cheese
ABQ Olive Oil Herbes de Provence, to taste
ABQ Olive Oil Fleur de Sel

Preparation

In a Ziploc bag, add chicken breasts, crushed garlic, 4 Tbsp Lemon Fused Olive Oil and 1/4 tsp of Fleur de Sel. Refrigerate for one hour.

Preheat grill to about 400 F. Remove chicken from bag and grill for about 4 minutes on each side (or use meat thermometer to test until chicken temp reaches 165°F).

Remove from grill and let stand on cutting board for a few minutes, until warm. Slice each chicken breast into 4 to 5 piece segments.

In a small bowl, add 4 Tbsp of Lavender balsamic, 4 Tbsp of Lemon Fused Olive Oil and chives. Next, whisk until dressing emulsifies, about one minute.

In a large bowl, add 4 cups of mixed greens and strawberries. Slowly pour dressing along sides of large bowl and toss salad mixture until dressing is dispersed throughout. Add equal parts salad to four plates. Add chicken on top of each salad plate.

Finish each plate with pine nuts, Parmesan cheese, Herbes de Provence and Fleur de Sel to taste.

Bring in your 10% off coupon. Coupon cannot be used on any sale items.



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

*Offer valid through June 30th, 2018.

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