



“Crushing News”

May 2018

Hello Everyone:

Happy May! 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, they will get more in shortly. They are also out of Garlic and Almond Spanish Olives, but we still have a few left in the stores. However, we do have garlic and red chile Spanish Olives as well as the other great choices to which you are accustomed.

This month our 200 ML bottles are on sale for 2 for \$22.00 (**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 Blackberry Ginger Balsamic Vinegar and Blood Orange Olive Oil. What a great combination for a summer salad, marinade for chicken or pork, or use individually. Try the Blackberry Ginger over fruit, ice cream, or as a delicious substitute for soda. Pour some over seltzer water and ice for a refreshing drink, or turn it into a “shrub”! Blood Orange olive oil is great with fish or chicken, too.

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@abqoliveoilco.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

Watermelon Salad with Scallops



Serves 4

- 4 large 10/20 Sea scallops
- 1/2 small watermelon
- 8 oz. block feta cheese
- 1/4 red onion, sliced
- 8-12 fresh spearmint leaves
- 3 to 4 TBSP ABQ Olive Oil Hojiblanca Extra Virgin Olive Oil
- 4 TBSP ABQ Olive Oil Blackberry Ginger Balsamic Vinegar
- 4 TBSP ABQ Olive Oil Persian Lime Infused Extra Virgin Olive Oil
- ABQ Olive Oil Fleur De Sel (Sea salt) to taste

Slice red onion as thin as possible and soak in cold water to remove some of the strong aroma. Remove from water and pat dry.

Cut watermelon and feta cheese into similar shaped cubes (bite size).

Roll mint leaves together and thinly slice.

Pat scallops dry and season with fleur de sel.

Heat 3 to 4 TBSP of Hojiblanca EVOO in pan at medium to medium high heat. Sear scallops 3-minutes on each side until cooked through. (Scallops may also be broiled in oven)

To serve:

Drizzle one tablespoon of Blackberry Ginger Balsamic in a ring around edge of the plate, arrange the watermelon and feta in circle just inside the balsamic circle. Place seared scallops in middle of plate and scatter the red onion and mint over the top.

Finish the dish with a generous drizzle (1 TBSP) of ABQ Olive Oil Persian Lime EVOO.

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 May 31st, 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