



The Brass Tag on each bottle identifies the product in the bottle and on the back side of the tag, you will find the date on which that bottle was filled.

You will want to use your oils within 1 year from the date on the tag. You will want to use your vinegars within 3 to 4 years from the date on the tag. Opened or not the same guidelines apply.

We recommend that you keep your bottles right on your countertop or in your cupboard. Refrigeration is not necessary.

All of our olive oils are extra virgin, first cold press.



**CURT'S
SPICE CO.
& OILERIE, LLC**

P.O. Box 31 • 4083 St. Hwy 42
Fish Creek, WI 54212
Curt@Oilerie.com



Owner's Manual

FISH CREEK, WISCONSIN
1.800.310.2878
www.oilerie.com

FISH CREEK, WISCONSIN
1.800.310.2878 • www.oilerie.com
"Oilerie" and "Olive Oil Bar" are Registered Service Marks
of Curt's Spice Co. & Oilerie, LLC, Fish Creek, WI

FISH CREEK



“How do I use olive oil?”

Don't sweat the small stuff! Get into the healthy habit of reaching for your olive oils instead of butter or margarine. When the bagel pops out of the toaster...olive oil! On vegetables, including corn-on-the-cob and potatoes ... drizzle on the olive oil! Any recipe that says “first melt the butter” is your key that it's ok to use olive oil. You see, anytime we spread butter on a hot food it melts into a liquid – your oil is already there!

The four enemies of oil: Light, oxygen, heat and age. We are proud to package our oils in dark bottles to protect them from light. Always keep the cover on your bottle to keep out air and never store your bottle on the stove top or in any area prone to high temperatures. Our oils are all current year harvest and as long as you use them within a year from purchase both you and your olive oil will be just fine.

Learn to love these two words – Drizzle & Splash! It really is that simple. DRIZZLE on the oil of your choice and SPLASH on one of our aged dark Balsamic vinegars. Here are some quick tips for you - you'll find more on our web site

www.Oilerie.com.



Dipping Oils

Mix 1 part Oilerie Balsamic to 4 parts Oilerie extra virgin olive oil. You may add spice, herbs or cheese as desired. Try sea salt, black or red pepper, garlic, herbs, etc. You probably have a jar of Italian seasoning in your cupboard – perfect! Throw some grated parmesan cheese on top as well. Muddle the spices in the Balsamic first and then add the oil – as spice is not soluble in oil. Or simply buy Oilerie pre-mixed Rosemary Garlic or Italian Herb which can also be used on salads or as a marinade for meat and vegetables.

Julia Child's Classic French Vinaigrette

1 to 2 Tablespoons of excellent vinegar
1/8 teaspoon salt
1/4 to 1/2 teaspoon dry or Dijon mustard
6 to 8 Tablespoons best quality olive oil
Fresh ground black pepper
Optional: 1 Tablespoon minced shallots or scallions and/or 1/4 teaspoon dried herbs such as tarragon or basil.
Combine all ingredients in a covered jar, shake vigorously to blend and correct seasonings.

Baked Chicken & Chops

Season the meat generously with Curt's Cooking Spice. Drizzle on the olive oil of your choice and splash on the aged Balsamic. Bake in a 350 degree oven. Chicken for about an hour. Chops about 25 minutes for a 3/4 cut. Use garlic, truffle, porcini, chili or rosemary olive oil for lots of flavor.

Roast Vegetables

Cut up a pan full of carrots, potatoes and onions. Season with Curt's Table Spice and drizzle on the olive oil of your choice. Be generous with it. Splash on the aged Balsamic and stir the whole works thru. Roast in a 400 degree oven for 40 to 45 minutes stirring once or twice until nicely browned. Try garlic, truffle, porcini, chili or rosemary oil.

Grilled Ribeyes

One half hour before grilling; season both sides of steak with Curt's Cooking Spice and give each side a good splash of Balsamic vinegar. Grill steaks to desired doneness and remove steak to a pre-heated platter. Drizzle porcini, truffle or garlic oil over steak and tent with foil. Let rest for 5 minutes before serving.

Garlic/Truffle Olive oil

Pop your popcorn in them. Dress your potatoes with them. Make garlic/truffle toast for pasta. Toss with pasta. Drizzle on pizza. Add to your favorite sour cream chip dip. Broil or grill tomatoes with them. Drizzle plenty of either on any roast before you pop it in the oven!

Nut Oils

Great drizzled on salads. Use instead of butter in baked goods: 1Tbl nut oil = 1Tbl butter. Broil or grill bananas, apples, pineapple or peaches with a drizzle of nut oil and some cinnamon/brown sugar – just use low heat and cook until soft. Use nut oils on squash and sweet potatoes instead of butter!

Balsamic vinegar

Use with olive oil for bread dipping, salads and cooking meats/vegetables. It will flavor the food while the natural sugars will brown and caramelize creating a beautiful & delicious dish. Drizzled over strawberries and vanilla ice cream, it will taste like an exotic chocolate sauce!