Hello Everyone:

Is it really September! We have some wonderful Southern Hemisphere EVOO"s in the stores now. So, to celebrate we will have our 375 ML bottles on sale—2 for $34.00. You can mix and match oils and vinegars.

Our first "Home Tasting Show" was a big success. The guests learned all about our oils and vinegar's (good stuff they never thought of) and they got to taste our products on food that was provided-they all had a blast! Go to our website under the "Events" section if you want to see some pictures of the evening. If you're interested in hosting a show read more about it later on in this newsletter.

Our “Specials of the Month” start with our wonderful Red Apple Dark Balsamic Vinegar. Taste like you’re biting into a fresh red apple. Pair this with our fused Blood Orange Olive Oil and enjoy the pleasure of the taste of fall. What better way to enhance a salad then to drizzle this combo over any combination of lettuce, fruits, sharp cheese, nuts, raisins—WOW! It can also be used as a marinade on pork, or a splash of heaven over fruit. Don't forget to let us know if you're buying a gift for someone - we have free gift wrapping!!

There has been some confusion in regards to our affiliation with Old Town Olive Oil Company, so to set the record straight the ABQ Olive Oil Company is not affiliated with Old Town Olive Oil.

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, how they make our oils, 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% of 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 (505) 899-9293
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 an extra 1.00 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

Fijian Style Chicken Curry with Fused Green Chili Olive Oil

Ingredients

3 lbs. boneless chicken thighs cut into 2” pieces
3 large onions finely chopped
1 tablespoon finely grated ginger
2 tablespoons sea salt
1/2 teaspoon whole mustard seed
1/2 teaspoon whole cumin seed
1/2 teaspoon ground cardamom
5 curry leaves (optional)
2 tablespoons garam masala
1 tablespoon turmeric
freshly ground pepper to taste
1 tablespoon garlic olive oil
3 tablespoons Baklouti Chili Fused Olive Oil (or infused olive oil or UP EVOO of choice)
1 tablespoon Honey Ginger White Balsamic
1/2 cup chicken stock - low sodium
1 cup diced tomatoes
1/2 cup cilantro
2 thinly sliced Serrano chilies - optional

Directions
Heat Baklouti in a large heavy bottom dutch oven over medium flame. Add the mustard seed, cardamom, and cumin seeds to pot. Stir until fragrant and the seeds begin to pop. Add curry leaves if using. Add finely chopped onions and cook until well browned, about 7-10 minutes

Add the ginger, garam masala, turmeric and garlic olive oil to the pot stirring well until combined. Add chicken to the pot with tomatoes, stock, a cup of water, and honey ginger white balsamic. Add salt and pepper and simmer gently for 30 minutes until the curry has reduced and thickened a bit.

Taste and adjust the seasoning.
Serve over steamed basmati rice with cilantro and thinly sliced Serrano chilies as garnish.

Serves 6
Below you will find a “coupon” for 10% off your purchase until the end of September 2017—clip the coupon and come save some money on any of our products. This coupon can’t be combined with any other % off product.

Bring in this coupon for 10% off your entire purchase.

*Offer valid through September 30th, 2017.

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