



# The Olive Branch Marinade Guide

## *Chicken or Seafood Marinade*

Persian Lime Olive Oil + Honey Ginger or Key Lime Balsamic  
Blood Orange Olive Oil + Blood Orange or Tangerine Balsamic  
Garlic Olive Oil + Lemon, Peach, Garlic or Pineapple Balsamic  
Hickory/Mesquite Smoked Olive Oil + Hickory Smoked or Black Currant Balsamic  
Milanese Gremolata Olive Oil + Sicilian or Grilled Lemon Balsamic  
Italian Lemon Olive Oil + Sicilian Lemon or Grilled Lemon Balsamic  
Sesame Oil + Lemongrass Mint or Teriyaki Balsamic

## *Pork Marinade*

Chipotle Olive Oil + Raspberry, Peach, Jalapeño or Black Cherry Balsamic  
Garlic Olive Oil + Blackberry Ginger Balsamic  
Harissa Olive Oil + Peach or Black Cherry Balsamic  
Blood Orange Olive Oil + Italian Espresso Balsamic  
Porcini Mushroom & Sage Olive Oil + Gala Apple Balsamic  
Sesame Oil + Lemongrass Mint or Teriyaki Balsamic  
Hickory/Mesquite Smoked Olive Oil + Hickory Smoked Balsamic

## *Red Meat Marinade*

Garlic Olive Oil + 18-Year Traditional Balsamic  
Tuscan Herb Olive Oil + 18-Year Traditional Balsamic  
Chipotle Olive Oil + Chocolate Di Torino or Italian Espresso Balsamic  
Harissa or Tuscan Herb Olive Oil + Italian Espresso Balsamic  
Basil Olive Oil + Sicilian Lemon, Grilled Lemon or Pineapple Balsamic  
Chipotle or Garlic Olive Oil + Italian Fig Balsamic  
Cilantro & Red Onion Olive Oil + Pineapple Balsamic  
Porcini Mushroom & Sage Olive Oil + Grilled or Sicilian Lemon Balsamic  
Hickory/Mesquite Smoked Olive Oil + Hickory Smoked Balsamic

## *Salad Dressings*

Blood Orange Olive Oil + Cranberry Pear, Blood Orange or Italian Fig Balsamic  
Basil Olive Oil + Any Fruit Balsamic  
Citrus Blend Olive Oil or Italian Lemon Olive Oil + Any Fruit Balsamic  
Persian Lime Olive Oil + Tuscan Strawberry, Italian Raspberry, Key Lime, Sicilian or Grilled Lemon Balsamic  
Garlic Olive Oil + Garlic Balsamic  
Pecan Oil + Gala Apple or Black Cherry Balsamic  
Herbes de Provence Olive Oil + Cascadian Wild Raspberry Balsamic

## *Oil + Vinegar Combinations*

Bread Dipping – Olive Oil + Drizzle of Balsamic Vinegar  
Marinade – 50/50 Olive Oil to Balsamic Vinegar  
Vinaigrette – 2-3 Parts Olive Oil + 1 Part Balsamic Vinegar