**Madagascar Black Pepper Olive Oil**

Spicy and floral with notes of fresh, ground peppercorn and a lingering, tingly Szechuan peppercorn finish. Great for marinades, dressings, aioli, sautéing and over ice cream. Try it in a cream based dish, or in a salad for a nice peppery zing. Amazing on popcorn, with creamy pasta and seafood. Create that amazing peppercorn flavor in your favorite dishes without having to use fresh peppercorns!

**Pairs well with Sicilian Lemon Balsamic, Lavender Balsamic, Garlic Olive Oil, Dill Olive Oil, Basil Olive Oil and Butter Olive Oil.**

**All Natural,**

**No artificial flavors or additional ingredients**