**Olive Wood Smoked Olive Oil**

Savory notes of smoky olive wood are infused with the highest quality, fresh extra virgin olive oil to make our Olive Wood Smoked Olive Oil. Our smoked olive oil is all natural with no artificial ingredients, preservatives or refined carrier oils! The flavor of olive wood smoke is close to that of oak wood smoke. In Andalusia, Spain, olive wood is commonly used for grilling fish, poultry, meats and vegetables. Use in potato salad, marinades, over poultry, in sauces such as BBQ sauce, brushed on grilled meats, with vegetables and even pasta. Pairs well with Sicilian Lemon White Balsamic, Pomegranate Balsamic, Neapolitan Herb Balsamic and Jalapeno White Balsamic.