**Cayenne Olive Oil**

**Whole Pepper Fused**

**HOT!**

This oil is made with whole red cayenne peppers crushed with early green Frantoio olives. This fused oil has a delightful aroma. It is spicy and flavorful with rich, ripe pepper notes and underlying green vegetal olive notes. The lovely red color is indicative of the abundant amount of whole, fresh peppers we picked and crushed with the olives.

Use as a condiment to kick up your potatoes, roasted vegetables, in marinades and dipping sauces. Pairs well with Sicilian Lemon White Balsamic, Oregano White Balsamic, Serrano Honey Vinegar, Pomegranate Dark Balsamic, Honey Ginger White Balsamic, and Tangerine Dark Balsamic.

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A pile of red peppers

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