

Jalapeño Fused Olive Oil

Description



The flavor and aroma you get from a fresh picked Jalapeño will greet you when you try this Olive Tap favorite. Fresh Jalapeños are crushed together with premium California olives using a Fusion method to produce superior tasting oil. This method of production yields incredible authentic Jalapeño flavor with a mild to medium heat finish. It is like taking a bite out of a fresh Jalapeño!

Uses & Highlights

- Perfect for breakfast, lunch and dinner, you will want to keep this oil handy when making eggs and omelets, steamed and sautéed vegetables, stir fry, grilled salmon, trout and chicken.
- Try it as a substitute for butter on grilled sandwiches and Panini, and use it to make salsas and fajitas.
- It pairs nicely with our Peach White and Granny Smith White Balsamic Vinegars.

Pricing

100 ml. \$10.00 | 375 ml. \$24.95 | 750 ml. \$47.90

Perfect Pairings

[Peach White Balsamic Vinegar](#)

[Granny Smith Apple White Balsamic Vinegar](#)

[Strawberry Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

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Date

03/31/2025