**Wild Mushroom and Sage**

**Olive Oil**

Made with UP Certified Extra Virgin Olive Oil, our Mushroom and Sage Olive Oil contains a delicious combination of fresh, herbaceous sage combined with an array of wild mushrooms including Cremini, Shitake, and Porcini. The result is a rich, savory experience that can be used in many culinary applications. Try drizzled over cream of mushroom soup, on risotto, roasted potatoes, with chicken and all types of poultry, in stuffing, on croutons, on pasta, with grilled or roasted vegetables, sprayed on popcorn with a sprinkle of sea salt and cracked pepper, in aioli, cream sauces and much more. It makes a truly inspired vinaigrette when paired with our Sicilian Lemon White Balsamic Vinegar. Try pairing with Traditional Balsamic, White Balsamic, Grapefruit Balsamic and many more.

**All Natural,**

**No artificial flavors or additional ingredients**