

Napoleon Garlic Olive Oil



8 small cloves of garlic

1 pint Napoleon 100% Pure Virgin Olive Oil.

Slice garlic into halves and place in the oil.

Allow to set for two days.

Then use on salads with wine vinegar or wherever you normally cook with garlic.

Use Napoleon Extra Virgin Olive Oil to oil all cooking pans and griddles, as a salad oil, to fry foods and wherever recipes call for vegetable oil or butter. One example is our Special French Toast.

Make your favorite French toast recipe, but use Napoleon Olive Oil in the pan instead of butter or other oil. Also try this recipe for Napoleon Garlic Olive Oil, a delicious way to flavor salads, sandwiches, toast and raw vegetables

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