

Humming Hills Farm Recipe Collection

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Appetizers



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Tuscan Crostini with Fresh Basil

Ingredients

- Baguette (sliced)
- 1/4 cup Humming Hills Tuscan Infused EVOO
- 1 cup cherry tomatoes (halved)
- 1/2 cup fresh mozzarella (cubed)
- 1 tsp Rosemary-Thyme Finishing Salt
- Fresh basil leaves

Instructions

Brush baguette slices with Tuscan Infused EVOO and toast at 375°F for 8 minutes. Toss tomatoes and mozzarella with 2 tbsp Tuscan EVOO and a pinch of Rosemary Thyme Finishing Salt. Spoon onto toasted slices, garnish with basil, and sprinkle with additional finishing salt.

Serves: 4 | Prep Time: 10 min | Cook Time: 8 min

Fig Balsamic Bruschetta with Black Garlic

Ingredients

- Baguette (sliced)
- 2 tbsp Humming Hills Fig Infused Balsamic
- 2 tbsp Humming Hills Black Garlic Sauce
- 1 cup cherry tomatoes (halved)
- 1 tsp Truffle Onion Finishing Salt
- 1/4 cup goat cheese
- Fresh basil leaves

Instructions

Mix Fig Infused Balsamic with Black Garlic Sauce and spread on baguette slices. Toast at 400°F for 5–7 minutes. Top with tomatoes, goat cheese, a pinch of Truffle Onion Finishing Salt, and basil.

Serves: 4 | Prep Time: 10 min | Cook Time: 7 min

Pairing: The sweet fig balsamic pairs beautifully with the umami black garlic, perfect with Lemon Basil Summer Gazpacho.

Truffle Balsamic Stuffed Dates

Ingredients

- 12 Medjool dates (pitted)
- 1/2 cup cream cheese
- 2 tbsp Humming Hills Truffle Infused Balsamic
- 1 tsp Basil Garlic Finishing Salt
- 1/4 cup walnuts (chopped)

Instructions

Mix cream cheese with Truffle Infused Balsamic and Basil Garlic Finishing Salt. Stuff dates with the mixture, top with walnuts, and drizzle with a touch of truffle balsamic. Serve at room temperature.

Serves: 4 | Prep Time: 15 min | Cook Time: 0 min

Pairing: A luxurious starter to serve alongside Habanero Spiced Shrimp Skewers for a bold contrast.

White Balsamic Marinated Mozzarella Balls

Ingredients

- 1 cup fresh mozzarella balls (ciliegine)
- 1/4 cup Humming Hills White Balsamic
- 2 tbsp Humming Hills Basil Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 tbsp fresh parsley (chopped)

Instructions

Toss mozzarella balls in White Balsamic and Basil EVOO, then marinate for 20 minutes. Sprinkle with Rosemary Thyme Finishing Salt and parsley. Serve with toothpicks.

Serves: 4 | Prep Time: 25 min | Cook Time: 0 min

Pairing: Pair with Tuscan Crostini for a fresh, herbaceous appetizer spread.

Habanero Spiced Shrimp Skewers

Ingredients

- 1lb shrimp (peeled, deveined)
- 3 tbsp Humming Hills Habanero Infused EVOO
- 1 tsp Habanero Smoked Paprika Finishing Salt
- 1 lime (juiced)
- 1 tbsp cilantro (chopped)

Instructions

Marinate shrimp in Habanero EVOO, lime juice, and a pinch of Habanero Smoked Paprika Finishing Salt for 15 minutes. Skewer shrimp and grill over medium heat for 2–3 minutes per side. Garnish with cilantro and a sprinkle of finishing salt.

Serves: 4 | Prep Time: 20 min | Cook Time: 6 min

Black Garlic Bruschetta

Ingredients

- 1 Baguette (sliced)
- 2 tbsp Humming Hills Black Garlic Sauce
- 2 tbsp Basil Infused EVOO
- 1 cup diced tomatoes
- 1 tsp Truffle Onion Finishing Salt
- Fresh parsley

Instructions

Mix Black Garlic Sauce with Basil EVOO and spread on baguette slices. Toast at 400°F for 5–7 minutes. Top with diced tomatoes, a pinch of Truffle Onion Finishing Salt, and parsley.

Serves: 4 | Prep Time: 10 min | Cook Time: 7 min

Jalapeno Cilantro Stuffed Mushrooms

Ingredients

- 12 cremini mushrooms (stems removed)
- 1/2 cup cream cheese
- 2 tbsp Humming Hills Jalapeno Burst Infused EVOO (available soon)
- 1 tsp Jalapeno Cilantro Finishing Salt
- 1/4 cup breadcrumbs

Instructions

Mix cream cheese with Jalapeno Burst EVOO and Jalapeno Cilantro Finishing Salt. Stuff mushrooms, top with breadcrumbs, and drizzle with a little more EVOO. Bake at 375°F for 15 minutes.

Serves: 4 | Prep Time: 15 min | Cook Time: 15 min

Rosemary Garlic Flatbread Bites

Ingredients

- 1 pizza dough (store-bought or homemade)
- 3 tbsp Humming Hills Rosemary Garlic Infused EVOO
- 1 tsp Porcini Rosemary Finishing Salt
- 1/2 cup grated Parmesan

Instructions

Roll out dough, brush with Rosemary Garlic EVOO, and sprinkle with Porcini Rosemary Finishing Salt and Parmesan. Bake at 425°F for 12–15 minutes. Cut into bite-sized pieces.

Serves: 6 | Prep Time: 10 min | Cook Time: 15 min

Lemon Basil Marinated Artichoke Hearts

Ingredients

- 1 can (14 oz) artichoke hearts (drained, halved)
- 1/4 cup Lemon Basil Vinaigrette (see Dressings/Marinades)
- 1 tsp Basil Garlic Finishing Salt
- 1/4 cup feta cheese
- 1 tbsp fresh parsley (chopped)

Instructions

Toss artichoke hearts in Lemon Basil Vinaigrette and marinate for 20 minutes. Arrange on a platter, sprinkle with Basil Garlic Finishing Salt and feta, and garnish with parsley. Serve chilled or at room temperature.

Serves: 4 | **Prep Time:** 25 min | **Cook Time:** 0 min

Pairing: The Lemon Basil Vinaigrette adds a bright, herbaceous note, making this a perfect starter alongside Tuscan Crostini.

Spectral Trio Flatbread with Black Garlic Dip (Coming Soon)

Ingredients

- 1 pizza dough
- 3 tbsp Humming Hills Spectral Trio Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 1/2 cup Humming Hills Black Garlic Sauce
- 1/4 cup sour cream
- 1 tbsp fresh chives (chopped)

Instructions

Roll out dough, brush with Spectral Trio EVOO, and sprinkle with Truffle Onion Finishing Salt. Bake at 425°F for 12–15 minutes. Mix Black Garlic Sauce, sour cream, and chives for dipping. Cut flatbread into pieces and serve with dip.

Serves: 6 | **Prep Time:** 10 min | **Cook Time:** 15 min

Salads



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Lemon Basil Arugula Salad

Ingredients

- 4 cups arugula
- 1 cup cherry tomatoes, halved
- 1/4 cup shaved Parmesan
- 2 tbsp Humming Hills Lemon Basil Infused EVOO
- 1 tbsp Humming Hills White Balsamic
- 1 tsp Basil Garlic Finishing Salt
- 1/4 cup toasted pine nuts

Instructions

In a large bowl, toss arugula, tomatoes, and pine nuts. Whisk Lemon Basil EVOO, White Balsamic, and a pinch of Basil Garlic Finishing Salt to make a dressing. Drizzle dressing over salad, toss gently, and top with shaved Parmesan.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 0 min

Pairing: Serve with Lemon Basil Orecchiette with Grilled Chicken for a light, summery meal.

Tuscan Farro Salad

Ingredients

- 1 cup farro, cooked and cooled
- 1/2 cup roasted red peppers, chopped
- 1/2 cup cucumber, diced
- 1/4 cup feta cheese, crumbled
- 2 tbsp Humming Hills Tuscan Infused EVOO
- 1 tbsp Humming Hills IGP Certified Balsamic Vinegar of Modena
- 1 tsp Rosemary Thyme Finishing Salt
- 2 tbsp fresh parsley, chopped

Instructions

Cook farro according to package instructions, then cool. In a bowl, combine farro, peppers, cucumber, and feta. Whisk Tuscan EVOO, Modena Balsamic, and Rosemary Thyme Finishing Salt; toss with salad. Garnish with parsley and serve chilled or at room temperature.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 20 min

Pairing: Complements Tuscan Shrimp Linguine for a hearty, Mediterranean-inspired meal.

Truffle Balsamic Pasta Salad

Ingredients

- 8 oz Humming Hills Orecchiette Pasta
- 1/2 cup cherry tomatoes, halved
- 1/2 cup mozzarella balls (ciliegine)
- 1/4 cup black olives, sliced
- 2 tbsp Humming Hills Truffle Infused Balsamic
- 2 tbsp Humming Hills Basil Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 2 tbsp fresh basil, chopped

Instructions

Cook orecchiette according to package instructions; drain and cool. In a large bowl, combine pasta, tomatoes, mozzarella, and olives. Whisk Truffle Balsamic, Basil EVOO, and Truffle Onion Finishing Salt; toss with pasta mixture. Garnish with fresh basil and serve chilled.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 10 min

Pairing: Pair with Black Garlic Butter Steak for a rich, umami-packed dinner.

Fig Balsamic Watermelon Salad

Ingredients

- 4 cups watermelon, cubed
- 1/2 cup feta cheese, crumbled
- 1/4 cup fresh mint leaves, torn
- 2 tbsp Humming Hills Fig Infused Balsamic
- 1 tbsp Humming Hills Lemon Infused EVOO
- 1 tsp Basil Garlic Finishing Salt

Instructions

In a large bowl, combine watermelon, feta, and mint. Drizzle with Fig Balsamic and Lemon EVOO, then sprinkle with Basil Garlic Finishing Salt. Toss gently and serve immediately.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 0 min

Pairing: A refreshing side for Modena Balsamic Grilled Chicken Skewers or enjoy as a light dessert after Fig Balsamic Lentil Soup.

Black Garlic Roasted Vegetable Salad

Ingredients

- 1 cup sweet potatoes, cubed
- 1 cup zucchini, sliced
- 1/2 cup red onion, sliced
- 2 tbsp Humming Hills Black Garlic Sauce
- 2 tbsp Humming Hills Tuscan Infused EVOO (or Garlic Infused EVOO)
- 1 tsp Truffle Onion Finishing Salt
- 2 cups baby spinach
- 1/4 cup toasted walnuts

Instructions

Toss sweet potatoes, zucchini, and red onion with Tuscan Infused EVOO (or Garlic Infused EVOO); roast at 400°F for 20–25 minutes, stirring halfway. In a bowl, combine roasted vegetables with baby spinach and walnuts. Drizzle with Black Garlic Sauce, sprinkle with Truffle Onion Finishing Salt, and toss gently. Serve warm or at room temperature.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 25 min

Pairing: Complements Truffle Balsamic Beef Tenderloin for a hearty, earthy meal.

Side Dishes



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Garlic Infused Roasted Potatoes

Ingredients

- 1 lb baby potatoes (halved)
- 3 tbsp Humming Hills Garlic Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 tbsp fresh rosemary (chopped)

Instructions

Toss potatoes with Garlic EVOO and Rosemary Thyme Finishing Salt. Roast at 400°F for 25–30 minutes, stirring halfway. Garnish with fresh rosemary.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 30 min

Modena Balsamic Glazed Beets

Ingredients

- 1 lb beets (peeled, sliced)
- 3 tbsp Humming Hills IGP Certified Balsamic Vinegar of Modena
- 2 tbsp Humming Hills Garlic Infused EVOO
- 1 tsp Porcini Rosemary Finishing Salt
- 1/4 cup feta cheese

Instructions

Toss beets with Garlic EVOO and roast at 400°F for 25–30 minutes. Drizzle with Modena Balsamic and sprinkle with Porcini Rosemary Finishing Salt and feta. Serve warm.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 30 min

Pairing: Complements Ghost Fire Pork Tenderloin with its sweet and tangy glaze.

Fig Balsamic Roasted Asparagus

Ingredients

- 1 lb asparagus (trimmed)
- 2 tbsp Humming Hills Fig Infused Balsamic
- 2 tbsp Humming Hills Tuscan Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 2 tbsp toasted almonds

Instructions

Toss asparagus with Fig Infused Balsamic and Tuscan EVOO. Roast at 425°F for 12–15 minutes. Sprinkle with Rosemary Thyme Finishing Salt and almonds before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 15 min

Pairing: Pairs wonderfully with Habanero Fire Grilled Salmon for a sweet-spicy balance.

White Balsamic Glazed Zucchini Ribbons

Ingredients

- 2 zucchinis (shaved into ribbons)
- 2 tbsp Humming Hills White Balsamic
- 2 tbsp Humming Hills Lemon Basil Infused EVOO
- 1 tsp Basil Garlic Finishing Salt
- 1/4 cup Parmesan (shaved)

Instructions

Sauté zucchini ribbons in Lemon Basil EVOO for 3–4 minutes. Drizzle with White Balsamic, sprinkle with Basil Garlic Finishing Salt, and top with Parmesan.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 4 min

Pairing: A light side to serve with Lemon Basil Orecchiette with Grilled Chicken.

Spicy Spectral Trio Green Beans (Coming Soon)

Ingredients

- 1 lb green beans (trimmed)
- 2 tbsp Humming Hills Spectral Trio Infused EVOO
- 1 tsp Chili Cumin Finishing Salt
- 1/4 cup toasted almonds

Instructions

Blanch green beans for 3 minutes, then sauté in Spectral Trio EVOO for 5 minutes. Sprinkle with Chili Cumin Finishing Salt and top with almonds.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 8 min

Habanero Grilled Corn on the Cob

Ingredients

- 4 ears of corn (husked)
- 2 tbsp Humming Hills Habanero Infused EVOO
- 1 tsp Habanero Smoked Paprika Finishing Salt
- 1 tbsp cilantro (chopped)

Instructions

Brush corn with Habanero EVOO and grill over medium heat for 10–12 minutes, turning occasionally. Sprinkle with Habanero Smoked Paprika Finishing Salt and cilantro.

Serves: 4 | **Prep Time:** 5 min | **Cook Time:** 12 min

Tuscan Roasted Brussels Sprouts

Ingredients

- 1 lb Brussels sprouts (halved)
- 3 tbsp Humming Hills Tuscan Infused EVOO
- 1 tsp Porcini Rosemary Finishing Salt
- 1/4 cup Parmesan (shaved)

Instructions

Toss Brussels sprouts with Tuscan EVOO and roast at 425°F for 20–25 minutes. Sprinkle with Porcini Rosemary Finishing Salt and Parmesan before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 25 min

Black Garlic Mashed Cauliflower

Ingredients

- 1 head cauliflower (florets)
- 2 tbsp Humming Hills Black Garlic Sauce
- 2 tbsp Basil Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 1/4 cup cream

Instructions

Steam cauliflower until tender, about 10 minutes. Mash with Black Garlic Sauce, Basil EVOO, cream, and Truffle Onion Finishing Salt.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 10 min

Tuscan Herb Roasted Carrots

Ingredients

- 1 lb carrots (peeled, cut into sticks)
- 1/4 cup Humming Hills Tuscan Herb Dressing
- 1 tsp Rosemary Thyme Finishing Salt
- 2 tbsp toasted pecans (chopped)

Instructions

Toss carrots with Tuscan Herb Dressing and roast at 400°F for 20–25 minutes, stirring halfway. Sprinkle with Rosemary Thyme Finishing Salt and pecans before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 25 min

Pairing: The Tuscan Herb Dressing infuses the carrots with a savory, herbaceous flavor, complementing the Ghost Fire Pork Tenderloin or Lemon Basil Orecchiette.

Main Dishes



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Lemon Basil Orecchiette with Grilled Chicken

Ingredients

- 12 oz Humming Hills Orecchiette Pasta
- 2 chicken breasts
- 3 tbsp Lemon Basil Infused EVOO
- 1 tsp Basil Garlic Finishing Salt
- 1 cup asparagus (chopped)
- ¼ cup Parmesan

Instructions

Cook orecchiette per package instructions. Marinate chicken in 2 tbsp Lemon Basil EVOO and grill 6–7 minutes per side. Sauté asparagus in 1 tbsp EVOO. Toss pasta, asparagus, sliced chicken, and Basil Garlic Finishing Salt. Top with Parmesan.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 20 min

Spicy Garlic Fusilli with Shrimp and Arugula

Ingredients

- 12 oz Humming Hills Spicy Garlic Fusilli
- 1 lb shrimp (peeled)
- 3 tbsp Hot Chili Pepper Infused EVOO
- 1 tsp Chili Cumin Finishing Salt
- 2 cups arugula
- 1 lemon (zested)

Instructions

Cook fusilli per package instructions. Sauté shrimp in Hot Chili Pepper EVOO for 3–4 minutes. Toss with cooked pasta, arugula, lemon zest, and Chili Cumin Finishing Salt.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 15 min

Modena Balsamic Grilled Chicken Skewers

Ingredients

- 1 lb chicken breast (cubed)
- 1/4 cup Humming Hills IGP Certified Balsamic Vinegar of Modena
- 2 tbsp Humming Hills Rosemary Garlic Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 bell pepper (cubed)
- 1 red onion (cubed)

Instructions

Marinate chicken in Modena Balsamic and Rosemary Garlic EVOO for 30 minutes. Skewer with bell pepper and onion. Grill over medium heat for 8–10 minutes, turning occasionally. Sprinkle with Rosemary Thyme Finishing Salt.

Serves: 4 | **Prep Time:** 35 min | **Cook Time:** 10 min

Pairing: Serve with Tuscan Herb Roasted Carrots for a cohesive, herbaceous meal.

Fig Balsamic Glazed Pork Chops

Ingredients

- 4 pork chops (bone-in)
- 1/4 cup Humming Hills Fig Infused Balsamic
- 2 tbsp Humming Hills Basil Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 1 tbsp fresh thyme

Instructions

Marinate pork chops in Fig Infused Balsamic and Basil EVOO for 20 minutes. Sear in a hot skillet for 4–5 minutes per side. Drizzle with extra fig balsamic and sprinkle with Truffle Onion Finishing Salt and thyme.

Serves: 4 | **Prep Time:** 25 min | **Cook Time:** 10 min

Pairing: Complements Black Garlic Mashed Cauliflower for a rich, savory dinner.

Truffle Balsamic Beef Tenderloin

Ingredients

- 1 lb beef tenderloin
- 3 tbsp Humming Hills Truffle Infused Balsamic
- 2 tbsp Humming Hills Garlic Infused EVOO
- 1 tsp Porcini Rosemary Finishing Salt
- 1 tbsp fresh rosemary (chopped)

Instructions

Marinate tenderloin in Truffle Infused Balsamic and Garlic EVOO for 30 minutes. Season with Porcini Rosemary Finishing Salt. Roast at 425°F for 20–25 minutes until medium-rare (135°F). Let rest, slice, and garnish with rosemary.

Serves: 4 | **Prep Time:** 35 min | **Cook Time:** 25 min

Pairing: Pair with Modena Balsamic Glazed Beets for an elegant, earthy meal.

Ghost Fire Pork Tenderloin (Coming Soon)

Ingredients (Pork)

- 1 lb pork tenderloin
- 3 tbsp Humming Hills Ghost Fire Infused EVOO
- 1 tsp Ghost Pepper Thyme Finishing Salt
- 2 tbsp honey

Ingredients (Roasted Root Vegetables)

- 1 cup carrots (peeled, chopped)
- 1 cup parsnips (peeled, chopped)
- 1 cup sweet potatoes (peeled, chopped)
- 2 tbsp Humming Hills Ghost Fire Infused EVOO
- ½ tsp Ghost Pepper Thyme Finishing Salt
- 1 tsp fresh thyme

Instructions (Pork)

Marinate pork in Ghost Fire EVOO and honey for 30 minutes. Season with Ghost Pepper Thyme Finishing Salt. Roast at 400°F for 20–25 minutes, until internal temperature reaches 145°F. Let rest for 5 minutes before slicing.

Instructions (Roasted Root Vegetables)

Toss carrots, parsnips, and sweet potatoes with Ghost Fire EVOO and Ghost Pepper Thyme Finishing Salt. Spread on a baking sheet and roast at 400°F for 25–30 minutes, stirring halfway, until tender and slightly caramelized. Sprinkle with fresh thyme before serving.

Serves: 4 | **Prep Time:** 35 min | **Cook Time:** 30 min

Pairing: Brush with Ghost Fire Spicy Glaze for an extra kick when serving.

Strozzapreti with Black Garlic Cream Sauce

Ingredients

- 12 oz Humming Hills Strozzapreti Pasta
- 1/4 cup Humming Hills Black Garlic Sauce
- 2 tbsp Garlic Infused EVOO
- 1/2 cup heavy cream
- 1 tsp Truffle Onion Finishing Salt
- 1/4 cup parsley

Instructions

Cook strozzapreti per package instructions. In a pan, heat Black Garlic Sauce, Garlic EVOO, and cream until thickened. Toss with pasta and Truffle Onion Finishing Salt. Garnish with parsley.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 15 min

Tuscan Grilled Vegetable Platter

Ingredients

- 1 zucchini
- 1 bell pepper
- 1 eggplant (sliced)
- 3 tbsp Humming Hills Tuscan Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1/2 cup feta cheese

Instructions

Brush vegetables with Tuscan EVOO and grill 4–5 minutes per side. Sprinkle with Rosemary Thyme Finishing Salt and crumble feta on top. Serve warm.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 10 min

Habanero Fire Grilled Salmon

Ingredients

- 4 salmon fillets (4 oz each)
- 1/4 cup Humming Hills Habanero Fire Marinade
- 1 tsp Habanero Smoked Paprika Finishing Salt
- 1 tbsp fresh cilantro (chopped)
- 1 lime (cut into wedges)

Instructions

Marinate salmon in Habanero Fire Marinade for 20 minutes. Grill over medium heat for 4–5 minutes per side, until flaky. Sprinkle with Habanero Smoked Paprika Finishing Salt and cilantro. Serve with lime wedges.

Serves: 4 | **Prep Time:** 25 min | **Cook Time:** 10 min

Soups



Photos not representative of recipes...yet

Tuscan White Bean and Rosemary Soup

Ingredients

- 2 cans (15 oz each) cannellini beans (drained)
- 3 tbsp Humming Hills Tuscan Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 onion (diced)
- 2 cloves garlic (minced)
- 4 cups vegetable broth
- 1 cup kale (chopped)

Instructions

1. Sauté onion and garlic in Tuscan EVOO in a pot over medium heat for 5 minutes.
2. Add beans, broth, and a pinch of Rosemary Thyme Finishing Salt. Simmer for 15 minutes.
3. Stir in kale and cook for 5 more minutes.
4. Drizzle with Tuscan EVOO and sprinkle with finishing salt before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 20 min

Pairing: Serve with Rosemary Garlic Flatbread Bites for dipping.

White Balsamic Summer Vegetable Soup

Ingredients

- 1 zucchini (diced)
- 1 bell pepper (diced)
- 1 cup corn kernels
- 2 tbsp Humming Hills White Balsamic
- 2 tbsp Humming Hills Lemon Basil Infused EVOO
- 1 tsp Basil Garlic Finishing Salt
- 4 cups vegetable broth
- 1 tbsp fresh dill (chopped)

Instructions

Sauté zucchini, bell pepper, and corn in Lemon Basil EVOO for 5 minutes. Add broth and White Balsamic; simmer for 15 minutes. Sprinkle with Basil Garlic Finishing Salt and dill before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 20 min

Pairing: A light soup to pair with White Balsamic Marinated Mozzarella Balls for a summery meal.

Fig Balsamic Lentil Soup

Ingredients

- 1 cup green lentils
- 2 tbsp Humming Hills Fig Infused Balsamic
- 2 tbsp Humming Hills Tuscan Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 onion (diced)
- 1 carrot (diced)
- 4 cups vegetable broth

Instructions

Sauté onion and carrot in Tuscan EVOO for 5 minutes. Add lentils, broth, and Fig Infused Balsamic; simmer for 25–30 minutes until lentils are tender. Sprinkle with Rosemary Thyme Finishing Salt.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 30 min

Pairing: Serve with Rosemary Garlic Flatbread Bites for a hearty, sweet-savory meal.

Truffle Balsamic Mushroom Bisque

Ingredients

- 1 lb mixed mushrooms (sliced)
- 2 tbsp Humming Hills Truffle Infused Balsamic
- 2 tbsp Humming Hills Black Garlic Sauce
- 1 tsp Truffle Onion Finishing Salt
- 1 onion (diced)
- 4 cups vegetable broth
- 1/2 cup heavy cream

Instructions

Sauté onion and mushrooms in Truffle Infused Balsamic for 8 minutes. Add Black Garlic Sauce and broth; simmer for 15 minutes. Blend until smooth, stir in cream, and sprinkle with Truffle Onion Finishing Salt.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 25 min

Pairing: Pair with Spectral Trio Flatbread for a luxurious, umami-rich experience.

Spicy Garlic Fusilli Soup

Ingredients

- 1 cup Humming Hills Spicy Garlic Fusilli
- 2 tbsp Hot Chili Pepper Infused EVOO
- 1 tsp Chili Cumin Finishing Salt
- 1 lb Italian sausage (crumbled)
- 1 onion (diced)
- 4 cups chicken broth
- 1 cup crushed tomatoes
- 1/2 cup heavy cream

Instructions

Cook fusilli per package instructions. In a pot, sauté sausage and onion in Hot Chili Pepper EVOO for 6–8 minutes. Add broth, tomatoes, and a pinch of Chili Cumin Finishing Salt; simmer for 10 minutes. Stir in cream and fusilli. Sprinkle with finishing salt before serving.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 20 min

Lemon Basil Summer Gazpacho Soup

Ingredients

- 4 large tomatoes (chopped)
- 1 cucumber (peeled, chopped)
- 1 bell pepper (chopped)
- 1/4 cup Lemon Basil Vinaigrette (see Dressings, Marinades, Sauces)
- 1 tsp Basil Garlic Finishing Salt
- 2 cups tomato juice
- 1 tbsp fresh basil (chopped)

Instructions

Blend tomatoes, cucumber, bell pepper, and Lemon Basil Vinaigrette until smooth. Stir in tomato juice and Basil Garlic Finishing Salt. Chill for 2 hours. Garnish with fresh basil before serving.

Serves: 4 | **Prep Time:** 15 min | **Chill Time:** 2 hours

Black Garlic Mushroom Soup

Ingredients

- 1 lb cremini mushrooms (sliced)
- 2 tbsp Humming Hills Black Garlic Sauce
- 2 tbsp Garlic Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 1 onion (diced)
- 4 cups vegetable broth
- 1/2 cup heavy cream

Instructions

Sauté onion and mushrooms in Garlic EVOO in a pot for 8 minutes. Add Black Garlic Sauce and broth; simmer for 15 minutes. Blend half the soup, return to pot, and stir in cream. Sprinkle with Truffle Onion Finishing Salt before serving.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 25 min

Ghost Fire Butternut Squash Soup (Coming Soon)

Ingredients

- 1 lb cremini mushrooms (sliced) 1 butternut squash (peeled, cubed)
- 2 tbsp Humming Hills Ghost Fire Infused EVOO
- 1 tsp Ghost Pepper Thyme Finishing Salt
- 1 onion (diced)
- 4 cups vegetable broth
- ¼ cup coconut milk
- 1 tbsp fresh thyme

Instructions

Sauté onion and squash in Ghost Fire EVOO for 8 minutes. Add broth and simmer for 20 minutes until squash is tender. Blend until smooth, stir in coconut milk, and sprinkle with Ghost Pepper Thyme Finishing Salt and thyme.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 30 min

Pairing: Brush with Ghost Fire Spicy Glaze (see Dressings, Marinades, Sauces) for an extra kick when serving with bread.

Desserts



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Lemon Infused Olive Oil Cake

Ingredients

- 1½ cups flour
- ¾ cup sugar
- ½ cup Humming Hills Lemon Infused EVOO
- 2 eggs
- ½ cup milk
- 1 tsp baking powder
- ½ tsp Rosemary Thyme Finishing Salt

Instructions

Mix wet ingredients (Lemon EVOO, eggs, milk) with sugar. Combine dry ingredients (flour, baking powder, finishing salt). Blend and pour into a greased 8-inch pan. Bake at 350°F for 25–30 minutes.

Serves: 8 | **Prep Time:** 15 min | **Cook Time:** 30 min

Pairing: Enjoy with a cup of tea or coffee for a delightful treat.

Modena Balsamic Strawberry Shortcake

Ingredients

- 1 lb strawberries (sliced)
- 2 tbsp Humming Hills IGP Certified Balsamic Vinegar of Modena
- 1 cup whipped cream
- 4 shortcakes (store-bought or homemade, see note)
- 1 tsp Basil Garlic Finishing Salt
- 1 tbsp honey

Instructions

Toss strawberries with Modena Balsamic and honey in a bowl; let sit for 10 minutes to macerate. Split shortcakes in half, top the bottom halves with strawberries and whipped cream, then sprinkle with a pinch of Basil Garlic Finishing Salt. Place the top halves on and serve immediately.

Serves: 4 | **Prep Time:** 15 min | **Cook Time:** 0 min

Pairing: A sweet-tangy dessert to enjoy after Modena Balsamic Grilled Chicken Skewers.

Note: Use store-bought shortcakes (found in the bakery or dessert section of U.S. grocery stores) for convenience. For homemade, mix 2 cups flour, ¼ cup sugar, 1 tbsp baking powder, ½ tsp salt, ⅓ cup cold butter (cubed), and ¾ cup milk; shape into 4 rounds, bake at 425°F for 12–15 minutes, and cool before using.

Fig Balsamic Poached Pears

Ingredients

- 4 pears (peeled, halved)
- 1/4 cup Humming Hills Fig Infused Balsamic
- 2 tbsp Humming Hills Lemon Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1/2 cup sugar
- 1 cup water

Instructions

Simmer pears in a mixture of Fig Infused Balsamic, sugar, and water for 20 minutes until tender. Remove pears, reduce sauce to a glaze, and drizzle over pears with Lemon EVOO. Sprinkle with Rosemary Thyme Finishing Salt.

Serves: 4 | **Prep Time:** 10 min | **Cook Time:** 20 min

Pairing: Serve with a scoop of vanilla ice cream or alongside Basil Olive Oil Shortbread.

Truffle Balsamic Chocolate Tart

Ingredients

- 1 pre-baked tart crust (9-inch)
- 8 oz dark chocolate
- 3/4 cup heavy cream
- 2 tbsp Humming Hills Truffle Infused Balsamic
- 1 tsp Habanero Smoked Paprika Finishing Salt

Instructions

Melt chocolate with cream and Truffle Infused Balsamic. Pour into tart crust and chill for 2 hours. Sprinkle with Habanero Smoked Paprika Finishing Salt before serving.

Serves: 8 | **Prep Time:** 15 min | **Chill Time:** 2 hours

Pairing: Pairs decadently with Habanero Chocolate Truffles for a spicy-sweet dessert spread.

Blood Orange Sorbet (Coming Soon)

Ingredients

- 2 cups fresh orange juice
- 1/2 cup Humming Hills Blood Orange Infused EVOO
- 1/2 cup sugar
- 1 tsp Chili Cumin Finishing Salt
- 1 tbsp lemon juice

Instructions

Dissolve sugar in orange and lemon juice over low heat. Cool, then blend with Blood Orange EVOO. Churn in an ice cream maker, sprinkle with Chili Cumin Finishing Salt, and freeze for 2 hours.

Serves: 6 | **Prep Time:** 20 min | **Freeze Time:** 2 hours

Basil Olive Oil Shortbread

Ingredients

- 1 cup flour
- 1/2 cup butter
- 1/4 cup Humming Hills Basil Infused EVOO
- 1/2 cup powdered sugar
- 1/2 tsp Basil Garlic Finishing Salt

Instructions

Cream butter, Basil EVOO, and sugar. Add flour and Basil Garlic Finishing Salt. Press into an 8-inch pan and bake at 325°F for 20 minutes. Cut into squares while warm.

Serves: 12 | **Prep Time:** 15 min | **Cook Time:** 20 min

Habanero Chocolate Truffles

Ingredients

- 8 oz dark chocolate
- 1/2 cup heavy cream
- 2 tbsp Humming Hills Habanero Infused EVOO
- 1 tsp Habanero Smoked Paprika Finishing Salt
- cocoa powder for dusting

Instructions

Melt chocolate with cream and Habanero EVOO. Chill for 2 hours, then roll into balls. Dust with cocoa powder and sprinkle with Habanero Smoked Paprika Finishing Salt.

Serves: 12 | **Prep Time:** 20 min | **Chill Time:** 2 hours

Rosemary Garlic Panna Cotta

Ingredients

- 2 cups heavy cream
- 1/2 cup sugar
- 2 tbsp Humming Hills Rosemary Garlic Infused EVOO
- 1 tsp Porcini Rosemary Finishing Salt
- 1 tbsp gelatin
- ¼ cup cold water

Instructions

Dissolve gelatin in cold water. Heat cream and sugar until warm, then stir in gelatin and Rosemary Garlic EVOO. Pour into molds, chill for 4 hours. Sprinkle with Porcini Rosemary Finishing Salt before serving.

Serves: 6 | **Prep Time:** 15 min | **Chill Time:** 4 hours

Dressings, Marinades, Sauces



Photos not representative of recipes...yet

Lemon Basil Vinaigrette

Ingredients

- 1/4 cup Humming Hills Lemon Basil Infused EVOO
- 2 tbsp white wine vinegar
- 1 tsp Dijon mustard
- 1/2 tsp Basil Garlic Finishing Salt
- 1 tsp honey

Instructions

Whisk all ingredients until emulsified. Use as a dressing for salads or a marinade for chicken or fish.

Yield: 1/3 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Pairing: Drizzle over Lemon Basil Summer Gazpacho or Lemon Basil Marinated Artichoke Hearts.

Modena Balsamic Vinaigrette

Ingredients

- 1/4 cup Humming Hills IGP Certified Balsamic Vinegar of Modena
- 3 tbsp Humming Hills Garlic Infused EVOO
- 1 tsp Rosemary Thyme Finishing Salt
- 1 tsp Dijon mustard
- 1 tsp honey

Instructions

Whisk all ingredients until emulsified. Use as a dressing for salads or a marinade for grilled meats.

Yield: 1/3 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Pairing: Drizzle over Modena Balsamic Glazed Beets or use to marinate chicken for Modena Balsamic Grilled Chicken Skewers.

White Balsamic Citrus Dressing

Ingredients

- 1/4 cup Humming Hills White Balsamic
- 2 tbsp Humming Hills Lemon Basil Infused EVOO
- 1 tsp Basil Garlic Finishing Salt
- 1 tbsp orange juice
- 1 tsp honey

Instructions

Whisk all ingredients together. Perfect for light salads or as a marinade for seafood.

Yield: 1/3 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Pairing: Use in White Balsamic Summer Vegetable Soup or drizzle over White Balsamic Marinated Mozzarella Balls.

Truffle Balsamic Glaze

Ingredients

- 1/4 cup Humming Hills Truffle Infused Balsamic
- 2 tbsp Humming Hills Garlic Infused EVOO
- 1 tsp Truffle Onion Finishing Salt
- 1 tbsp honey

Instructions

Simmer Truffle Infused Balsamic and honey in a saucepan for 5–7 minutes until thickened. Stir in Garlic EVOO and Truffle Onion Finishing Salt. Use as a glaze or drizzle.

Yield: 1/4 cup | **Prep Time:** 5 min | **Cook Time:** 7 min

Pairing: Brush over Truffle Balsamic Beef Tenderloin or drizzle on Truffle Balsamic Mushroom Bisque.

Habanero Fire Marinade

Ingredients

- 3 tbsp Humming Hills Habanero Infused EVOO
- 1 tbsp lime juice
- 1 tsp Habanero Smoked Paprika Finishing Salt
- 1 tsp honey
- 1 garlic clove (minced)

Instructions

Combine all ingredients. Use to marinate salmon for Habanero Fire Grilled Salmon or shrimp for Habanero Spiced Shrimp Skewers.

Yield: 1/4 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Tuscan Herb Dressing

Ingredients

- 1/4 cup Humming Hills Tuscan Infused EVOO
- 2 tbsp balsamic vinegar
- 1 tsp Rosemary Thyme Finishing Salt
- 1 tsp Dijon mustard
- 1 tsp fresh oregano

Instructions

Whisk all ingredients together. Drizzle over Tuscan White Bean and Rosemary Soup or Tuscan Herb Roasted Carrots.

Yield: 1/3 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Black Garlic Umami Sauce

Ingredients

- 2 tbsp Humming Hills Black Garlic Sauce
- 2 tbsp Humming Hills Garlic Infused EVOO
- 1 tbsp soy sauce
- 1 tsp Truffle Onion Finishing Salt
- 1 tsp rice vinegar

Instructions

Mix all ingredients until smooth. Use as a drizzle for Black Garlic Mushroom Soup or a dip for Spectral Trio Flatbread.

Yield: 1/4 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

Ghost Fire Spicy Glaze (Coming Soon)

Ingredients

- 2 tbsp Humming Hills Ghost Fire Infused EVOO
- 1 tbsp honey
- 1 tsp Ghost Pepper Thyme Finishing Salt
- 1 tbsp apple cider vinegar

Instructions

Whisk ingredients together. Brush onto Ghost Fire Pork Tenderloin or drizzle over Ghost Fire Butternut Squash Soup.

Yield: 1/4 cup | **Prep Time:** 5 min | **Cook Time:** 0 min

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