

# Appetizers

## Garlic Shrimps



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16 large shrimps, shelled and deveined (10 oz/ 300g)

1 tbsp. sugar

2 tbsp. soy sauce

1 tsp. oyster sauce

1 tsp. black pepper

1 tbsp. chopped garlic

5 tbsp. [WD Roasted Garlic Oil \(Infusion Chemistry\)](#)

Fresh coriander, chopped

[WD Thai Wok Oil](#)

Combine shrimps, sugar, soy sauce, oyster sauce, black pepper, and garlic in a bowl. Mix well and let it sit for 5 minutes. Heat **WD Oil** on high heat. Add shrimps to the marinade and stir-fry for 3 minutes. Remove from heat, garnish with chopped coriander leaves; serve immediately.

## Rosemary Focaccia



30 6-8 3  
+4 hours for rising

1/4 cup lukewarm water / 1 pkg. (1 tbsp.) active dry yeast  
1 1/2 cups cool water  
2 1/2 tbsp. [WD Italian Sundried Tomato Oil](#)  
1 1/2 tsp. salt, plus salt for sprinkling on top  
2 1/2 tbsp. finely chopped fresh rosemary  
4 to 4 1/4 cups unbleached all-purpose flour

Pour lukewarm water into the bowl of a heavy-duty stationary mixer fitted with the paddle attachment. Sprinkle yeast over the lukewarm water and stir until dissolved. Let stand for approximately 5 minutes, or until creamy. Add cool water, 1 1/2 tbsp. of the **WD Oil**, salt, rosemary, and 3 cups of the flour. Beat for approximately 2 minutes, or until the flour is absorbed. Replace the paddle with the dough hook. With the mixer set on low speed, knead for approx. 10 minutes, or until smooth and elastic. Gather the dough into a ball. Place the dough in an oiled bowl and turn the dough to coat with oil on all sides. Cover the bowl with plastic wrap or a clean dishtowel and set in a warm place to rise for approx. 1 1/2 hours, or until doubled in bulk. Punch down the dough and turn out onto a lightly floured board. Knead briefly, then divide in half. Oil two 9-or 10" pie pans. Using a floured rolling pin, roll out each dough half into pie round. Place round in each prepared pan. Cover with clean towels and let rise for 30 minutes. Using your fingertips, make a few indentations approx. 1/2" deep in the surface of each round. Cover the dough with lightly dampened kitchen towels and let rise for another 2 hours, or until doubled in bulk. Thirty minutes before the dough has risen fully, preheat the oven to 200°C (400°F). Just before baking, brush the surface of the rounds with the remaining 1 tbsp. **WD Oil** sprinkle lightly with salt. Place the breads in the oven. For a crispy crust, spray the tops with a water mister every 3 minutes during the first 10 minutes of baking. Bake for 25 to 30 minutes total, or until golden brown. Immediately invert the breads onto cooling racks. Use focaccia for dipping into any of our [WD Dippers](#).

## Red Pepper and Lemon Confit



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4 red bell peppers (about 1 3/4lb), seeds and ribs removed  
1 1/2 tbs. [WD Italian Sundried Tomato Oil](#) or [WD Lemon & Dried Tomato EV Olive Oil](#)  
5 shallots (about 5 oz), peeled and sliced into 1/4-inch rounds  
1 cup dry white wine  
1/2 tsp. salt  
Freshly ground pepper  
1 lemon

Cut peppers into thin strips. Heat the **WD Oil** in a large skillet over medium-low heat. Add shallots and cook until they begin to brown, about 15 to 20 minutes. Add red peppers, wine, salt, and pepper. Cover and cook until wine is almost absorbed, about 20 minutes, stirring occasionally. Uncover and reduce heat to low. Cook, stirring occasionally, until peppers are tender, about 15 minutes. While peppers are cooking, remove lemon zest in long thin strips and set aside. Use a small, sharp knife to cut away pith. Remove lemon sections by sliding the knife down one side of the section, cutting it away from the white membrane. Twist blade under section to lift it out. Remove all sections, cut them in half, and add to peppers along with zest. Toss to combine and serve.

**WD Tip:** If yellow and orange bell peppers are available, mix them to make a more colorful relish.

## Marinated Goat Cheese with Sun Dried Tomatoes



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This is ideal as an appetizer or for brunch.

1 log of your favorite goat cheese

2 tbsp. sliced sun dried tomatoes

[WD Italian Sundried Tomato Oil](#) or [WD Lemon & Sundried Tomato EV Olive Oil](#)

In shallow bowl arrange thin slices of goat cheese. Spoon tomatoes over cheese then pour liberal amount of **WD Oil** on top.

**WD Tip:** The longer this marinates, the more the oil's flavor comes through

## Baked Mozzarella Garlic Bread



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1 loaf French Bread

1 lb. whole milk mozzarella cheese, sliced thin

2 thinly sliced tomatoes

[WD Basil EV Olive Oil](#) or [WD Roasted Garlic Oil \(Infusion Chemistry\)](#)

Cut bread lengthwise with serrated knife. Drizzle ample amount of the **WD Oil** on both sides. Alternately lay the slices of cheese and tomato onto bread. Bake in preheated 200°C (400°F) oven for about 10 minutes. Switch oven setting to broil and let cheese and tomatoes start to brown. Watch closely so as not to burn! Cut into generous pieces and serve.

## Italian Style Crostini



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This crostini tastes excellent with our Marinated Goat Cheese with Sun Dried Tomatoes.

1/4 sliced day old baguette  
1 tbsp. minced garlic  
1 cup [WD Italian Sundried Tomato Oil](#)

Mix garlic and **WD Oil** and brush over all sides of bread slices. Place on cookie sheet. Bake in preheated 200°C (400°F) oven for 15 minutes or until toasty brown.

**WD Tip:** Try this Crostini with any of our great tasting oils for variation! Add 1 tsp. of our [WD Italian Spice Rub](#) for a deliciously aromatic flavour.

## Teriyaki Wings



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50 8 1  
+overnight marinating

1 lb chicken wings (cut off tips and save for stock)  
1/4 cup soy sauce  
3 tbsp. brown sugar  
1/2 tsp. ground ginger  
2 to 3 dashes cayenne pepper  
1/4 cup [WD Zesty Garden Vinegar](#)  
1 tsp. lemon juice  
2 cloves garlic, peeled and mashed

Place wings in a zip lock plastic bag. Combine all other ingredients and pour over wings. Seal bag and marinate in refrigerator overnight. Drain and bake at 150°C (300°F) for 40 minutes.

## Marinated Mushrooms



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+overnight refrigerating

- 1 lb. mushrooms, cleaned and sliced 1/4" thick
- 1 sweet onion, thinly sliced
- 2 cloves garlic, minced
- 1 tsp. dry mustard
- 1 tsp. salt
- 1/4 cup water
- 1/2 cup [WD Zesty Garden Vinegar](#)
- 1/3 cup [WD Herbs de Provence Oil](#) or [WD Rosemary EV Olive Oil](#)
- 1 tbsp. finely chopped fresh parsley

Put sliced mushrooms into a large glass jar or bowl. Mix remaining ingredients, pour over mushrooms and lightly toss to coat. Refrigerate overnight and drain before serving.

## Wild Crancitrus Chutney



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A beautiful red spicy chutney, perfect with roast meats, cream cheese or crackers.

1 cup [WD Crancitrus Vinegar](#)

2 cups ground ginger

1 tsp. ground cloves

1/4 tsp. chili powder

5-6 drops hot pepper sauce

1 tsp. salt

2 garlic cloves, minced

2 cups whole cranberries, ground in blender with part of vinegar for liquid

3-4 medium tart apples, peeled, cored and diced

1 cup chopped nuts (almonds, pecans, or walnuts)

Mix all ingredients reserving apples; nuts in large stainless steel pot with lid. Heat to boiling, stirring constantly. Add apples, simmer 30 minutes or until thick, stirring occasionally. Add nuts and cool. Store in refrigerator for up to 4 weeks or freeze for up to six months. Enjoy!

**WD Tip:** Serve with roasted poultry or use as a spread on sandwiches.