

Taste Sensations: Problem Handouts



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Taste Sensations

Part 1

You and a couple of your friends were interested in learning more about flavored vinegars and infused oils, so you researched their contents and preparation. You discovered that foods flavored with vinegar or infused oil require small amounts of the product; thereby, contributing little fat and calories during meal preparation. To your surprise, you also found that methods to make infused oils and flavored vinegars were simple and included common cooking staples. No special equipment was required—all tools needed were basic items found in most kitchens.

You began preparing a few recipes you found during your research. The products were tasty and very versatile. They were used to enhance marinades, appetizers, soups, salads, sauces, and desserts.

You began giving bottles as gifts to family and friends. Soon, people were offering money for bottles of your products. Your healthful hobby was slowly turning into a business. Your friends and you decided to create a business preparing and selling flavored vinegars, infused oils, flavored pestos, and other natural and healthful food items. You called your business Taste Sensations.

At the close of the first business year, you evaluated your progress and realized that Taste Sensations' growth potential was limited only by your imaginations when creating new products. So you reviewed your current recipes (see sample recipes below) and decided within the next six months to add one flavored vinegar and one infused oil to your product line. You planned to introduce two more, one of each, the following six months.

Hmmm...what creations beg to be made? Your charge is to:

1. create one flavored vinegar and one infused oil using three or more complementary herbs, spices, roots, fruits, and/or nuts,
2. include each recipe with ingredient amounts,
3. justify your choice of oil(s), vinegar(s), herbs, spices, roots, fruits, and nuts,
4. provide three uses for each product, and
5. name your flavored vinegar and infused oil.

While completing this activity, let your creativity, knowledge, and experiences guide you. The most common mistake is not adding enough herbs to the recipe. One cup of loosely packed fresh herbs to every two cups of oil or vinegar is recommended.

Sample Oil and Vinegar Recipes

Flavor Italia

3 cups extra virgin olive oil

3/4 cup oregano

1 tablespoon garlic, minced

1 cup opal basil

1 teaspoon white pepper

Tropical Vinaigrette

3 cups rice vinegar

1 tablespoon coconut, flaked

1 cup rosemary

2 tablespoons pineapple juice

1 tablespoon macadamia nuts, sliced

