



Why I Use California Olive Ranch Olive Oils

When I recommend an olive oil, it's not because it's popular – it's because it lives on my counter.

I bought these oils myself. I cook with them regularly. And I wouldn't put my name on them if they didn't hold up in real meals.

What first impressed me about California Olive Ranch is their commitment to transparency. Each

bottle includes a QR code that allows you to see exactly where the olives came from, the harvest year, and even the regions involved in your specific bottle. That level of openness matters to me – and I think it should matter to you too.

California Olive Ranch

From a cooking standpoint, I find their extra virgin olive oils to be smooth, buttery, and balanced. Unlike very delicate oils that burn easily or highly refined oils that lack character, this oil tolerates moderate heat

beautifully while still maintaining its flavor and integrity.

It's my everyday go-to because it's versatile:

- gentle enough for vegetables*
- flavorful enough to finish a dish*
- stable enough for medium-high heat cooking*

Most importantly, it tastes luxurious without being overpowering – which makes it easy to cook simply and well.

A simple truth most people aren't taught: Olive oil isn't one thing.

Extra-virgin and virgin olive oils are unrefined and rich in nutrients and

antioxidants, making them ideal for lower-heat cooking, finishing, and flavor-forward dishes. Refined olive oils have higher smoke points but lose much of what makes olive oil special in the first place.

Understanding smoke points – and matching the oil to the job – is what prevents burnt food and wasted ingredients.

That's not chef knowledge. That's kitchen confidence.

I recommend these oils because I use them. Plain and simple.

California Olive Ranch Extra Virgin Olive Oil

My everyday kitchen oil.

This is the olive oil I reach for most often. It's smooth, balanced, and versatile – perfect for sautéing vegetables, cooking proteins at moderate heat, and finishing dishes with a clean, rich flavor.

To my visitors and followers:

👉 *Some of the links on this page are affiliate links. If you choose to purchase through them, Amazon may send a small commission my way – at no additional cost to you.*

*Supporting these links helps keep
Turning Point Coaching running and
allows me to continue sharing
practical, real-life teaching without
putting everything behind a paywall.*



View the olive oil I use
here:

California Olive Ranch
Extra Virgin Olive Oil:

<https://amzn.to/49IEk50>

