



# GOLO<sup>®</sup> Gift Guide



One of the joys of the holidays is giving a gift that brings a smile to someone's face. And with our GOLO Gift Guide, you can create inexpensive, meaningful gifts to help your friends and family live a happier, healthier lifestyle. This year, we've come up with some great gifts that are sure to make this holiday season one that will keep your heart AND wallet full.

## How to use the GOLO Gift Guide

Choose from three great homemade gifts you can make from the comfort of your kitchen. We've included the recipes, instructions, and gift tags. All you need to do is put them all together, print out our festive gift tags, and add them to your gift.

## What's inside



**Holiday  
Simmer Pot**



**Movie Night  
Popcorn Kit**



**Infused  
Olive Oils**



# Holiday Simmer Pot

The holiday spirit is in the air! This Holiday Simmer Pot is made with real, natural ingredients to help your loved ones fill their homes with a delightfully seasonal aroma.

## Ingredients

- 1 cup cranberries
- 3 to 4 cinnamon sticks
- 2 fresh rosemary springs
- 1 to 2 tsp whole cloves
- 1 mandarin orange
- 2 star anises or 1 Tbsp cloves

## Additional items needed

- Clear piping bags, mason jars, or other containers
- Twine
- Festive decorations (optional)

## How to present Holiday Simmer Pot

1. Add cranberries to the bag or container.
2. Place cinnamon sticks upright. Add cloves, anise, and rosemary. Top with orange and close or seal the container.
3. Use twine to attach the gift tag to the jar.



# Holiday Simmer Pot Gift Tags

Cut out tags and fold along center line. Seal them together with tape or glue, or write a personal note inside. Using a hole punch or the pointed end of your scissors, carefully cut a small hole where indicated at the top of the tag. Run twine or string through the hole to affix it to your gift.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.


FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the first of six identical gift tag templates. Each tag is rectangular with a green border and a festive holiday-themed illustration at the top and bottom featuring pine needles, red berries, and white snowflakes. The tag is divided into two main sections by a vertical dashed line labeled 'FOLD HERE'. The left section contains two numbered steps: '1 Slice mandarin. Place it and all other ingredients into a pot with 4 to 6 cups of water.' and '2 Simmer pot over low heat. Check water level occasionally and refill as needed.' The right section contains the title 'Holiday Simmer Pot' in bold red text, followed by two dotted lines for handwritten text: 'to .....' and 'from .....'.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.

FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the second of six identical gift tag templates, identical in design and content to the first one.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.

FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the third of six identical gift tag templates, identical in design and content to the first one.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.

FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the fourth of six identical gift tag templates, identical in design and content to the first one.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.

FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the fifth of six identical gift tag templates, identical in design and content to the first one.



1  
Slice mandarin.  
Place it and all other ingredients into a pot with 4 to 6 cups of water.

2  
Simmer pot over low heat. Check water level occasionally and refill as needed.

FOLD HERE

**Holiday Simmer Pot**

to .....

from .....

This is the sixth and final of six identical gift tag templates, identical in design and content to the first one.

# Movie Night Popcorn Kit

Take movie night to the next level with this Movie Night Popcorn Kit! Mix and match four different flavors to help your loved ones sit back and enjoy the perfect movie night snack.

## Garlic Parmesan

- 4 Tbsp grated parmesan
- 1 tsp garlic powder
- 2 tsp Italian herbs blend
- 1/2 tsp red pepper flakes (optional)
- 1/2 tsp sea salt
- 1/4 tsp pepper

## Ranch

- 1 Tbsp dried dill
- 1 Tbsp dried chives
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1/2 tsp salt
- 1/2 tsp pepper

## Nacho Cheese

- 4 Tbsp nutritional yeast
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp cumin
- 1/4 tsp chili powder
- 1/2 tsp paprika
- 1/2 tsp sea salt

## Gingerbread

- 3 Tbsp powdered sugar
- 2 tsp cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

## Additional items needed

- Popcorn kernels
- Mason jar
- Seasoning jars – we like these [4 oz glass spice jars](#) (click for link)
- Wicker basket or gift bag

## How to present Movie Night Popcorn Kit

1. Add seasoning mix ingredients to seasoning jars.
2. Affix seasoning mix labels to each jar with tape (double-sided tape works great!).
3. Fill a large mason jar with popcorn kernels and place inside gift basket.
4. Surround mason jar with seasoning jars.
5. Use twine to affix gift tag to basket.



# Movie Night Popcorn Kit Gift Tags



**1** Heat 2 Tbsp olive oil in a pot over medium heat. Add 1/2 cup popcorn kernels.

**2** Cover pot, leaving the lid slightly tipped to allow steam to escape for crispier popcorn.

**3** Transfer popcorn to a bowl. Sprinkle with seasoning.

FOLD HERE

**Movie Night Popcorn Kit**

to .....

from .....

**1** Heat 2 Tbsp olive oil in a pot over medium heat. Add 1/2 cup popcorn kernels.

**2** Cover pot, leaving the lid slightly tipped to allow steam to escape for crispier popcorn.

**3** Transfer popcorn to a bowl. Sprinkle with seasoning.

FOLD HERE

**Movie Night Popcorn Kit**

to .....

from .....

**1** Heat 2 Tbsp olive oil in a pot over medium heat. Add 1/2 cup popcorn kernels.

**2** Cover pot, leaving the lid slightly tipped to allow steam to escape for crispier popcorn.

**3** Transfer popcorn to a bowl. Sprinkle with seasoning.

FOLD HERE

**Movie Night Popcorn Kit**

to .....

from .....

**1** Heat 2 Tbsp olive oil in a pot over medium heat. Add 1/2 cup popcorn kernels.

**2** Cover pot, leaving the lid slightly tipped to allow steam to escape for crispier popcorn.

**3** Transfer popcorn to a bowl. Sprinkle with seasoning.

FOLD HERE

**Movie Night Popcorn Kit**

to .....

from .....





## Infused Olive Oils

For the foodies in your life, give the gift of good taste with these delicious, flavor-infused olive oils. Each recipe makes one 16-ounce bottle.

### Lemon Thyme

- 2 cups olive oil
- 6 to 8 fresh thyme sprigs
- Peeled zest from 2 lemons

### Instructions

1. Place all ingredients in a wide-bottomed saucepan.
2. Heat for 30 minutes over low heat, stirring constantly to keep oil from simmering/smoking.
3. Remove lemon and thyme. Pour oil into glass bottle.
4. Affix infused oil label to bottle.

### Chili

- 2 cups olive oil
- 2 to 4 Tbsp crushed red pepper

### Instructions

1. Combine ingredients in a wide-bottomed saucepan.
2. Heat for 20 minutes over low heat, stirring constantly to keep oil from simmering/smoking.
3. Using a mesh sieve or strainer, strain oil into bottle.
4. Affix infused oil label to bottle.

### Fresh Herb Blend

- 2 cups olive oil
- 2 garlic cloves
- 2 rosemary sprigs
- 2 sage leaves
- 2 sprigs thyme

### Instructions

1. Place all ingredients in a wide-bottomed saucepan.
2. Heat for 20 minutes over low heat, stirring constantly to keep oil from simmering/smoking.
3. Remove garlic and herbs. Pour oil into glass bottle.
4. Add herbs to bottle before sealing for decorative garnish.
5. Affix infused oil label to bottle.

### Additional items needed

- One 16-ounce bottle for each infused oil you make – try these [swing top bottles](#) (click for link).
- Gift basket or bag.

### How to present Infused Oils

1. Arrange Infused Oil bottles in gift basket or bag.
2. Use twine to affix gift tag to basket or bag. Add festive decorations to make it extra special!

# Infused Olive Oil Gift Tags



**1**  
Pour at least 1 tsp olive oil into a pan.

**2**  
Heat over low to medium heat for 40 seconds or until oil begins to look very shiny when moved around in the pan.

**3**  
Pair it with your favorite foods for a flavorful accent that will brighten your holiday!

FOLD HERE

**Infused Olive Oil**

to .....

from .....



**Lemon Thyme**  
INFUSED OLIVE OIL



**Lemon Thyme**  
INFUSED OLIVE OIL



**Lemon Thyme**  
INFUSED OLIVE OIL



**1**  
Pour at least 1 tsp olive oil into a pan.

**2**  
Heat over low to medium heat for 40 seconds or until oil begins to look very shiny when moved around in the pan.

**3**  
Pair it with your favorite foods for a flavorful accent that will brighten your holiday!

FOLD HERE

**Infused Olive Oil**

to .....

from .....



**Chili**  
INFUSED OLIVE OIL



**Chili**  
INFUSED OLIVE OIL



**Chili**  
INFUSED OLIVE OIL



**1**  
Pour at least 1 tsp olive oil into a pan.

**2**  
Heat over low to medium heat for 40 seconds or until oil begins to look very shiny when moved around in the pan.

**3**  
Pair it with your favorite foods for a flavorful accent that will brighten your holiday!

FOLD HERE

**Infused Olive Oil**

to .....

from .....



**Fresh Herb Blend**  
INFUSED OLIVE OIL



**Fresh Herb Blend**  
INFUSED OLIVE OIL



**Fresh Herb Blend**  
INFUSED OLIVE OIL