







FRESH-PRESSED OLIVE OIL CLUB

THE OLIVE OIL HUNTER®

Savor the Season: Summer 2026

Favorite Seasonal Recipes from The Olive Oil Hunter









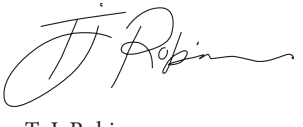


A Message from T. J.

Over the course of three decades traveling the globe—originally as a food, wine, and travel writer and more recently as The Olive Oil Hunter—I've marveled at the rich flavors I've experienced across dozens of cuisines and cultures. Whether I was dining at the top restaurant in Paris or sitting down with farmers' families in Chile for simple home-cooked food, every bite was a revelation that fine-tuned my palate. What common denominator did all these meals share? The freshness of the ingredients. Just as I'm a fanatic when it comes to sourcing the freshest extra virgin olive oil, I'm passionate about cooking with the freshest ingredients, and that means letting seasonal foods guide the menu.

As the famous French chef Alain Ducasse has said, "Great cuisine is 60 percent ingredients and 40 percent technique." In this second edition of my Savor the Season: Summer recipe collection, you'll find 44 delicious dishes, including six new ones, along with spotlights on my favorite seasonal ingredients, quick tips to help you master cooking techniques, and tricks of the trade ranging from flavor boosters to time-savers—all of which will help bring your culinary skills to a new level.

Happy drizzling!



T. J. Robinson
The Olive Oil Hunter ®

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"Even if you buy the most expensive olive oils in the best stores in Manhattan, you can't get your hands on olive oil of this quality!"
—Ken McCarthy, Tivoli, NY



T. J. Robinson, aka **"The Olive Oil Hunter®,"** is one of the world's most respected authorities on all matters of olive oil. He is one of the few Americans invited to serve as a judge in prestigious Italian olive oil tasting competitions. When it comes to evaluating olive oils, he has been described as having a "platinum palate."



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Watermelon & Feta Pops

A sweet and salty palate pleaser

This twist on the popular watermelon and feta salad makes a refreshing appetizer for summer gatherings. It can be prepped a few hours in advance but wait until you're ready to serve before drizzling with the oil and vinegar.

One 5-pound or larger watermelon

16-ounce block of feta cheese, preferably from Greece

Extra virgin olive oil

Balsamic vinegar of Modena

Freshly ground black pepper to taste

Twelve 8-inch wooden skewers

- **Cut the watermelon** and the feta into 1-inch cubes. Thread 2 cubes of each in an alternating pattern onto wooden skewers. Arrange on a platter, drizzle with olive oil and vinegar, and sprinkle with black pepper.

Yields 12 servings

Ricotta and Berry Crêpes

An elegant breakfast or brunch classic

When you start with a hot pan, crêpes are a snap to make—and are no more complicated than pancakes. Turn this recipe into dessert by stuffing the crêpes with your favorite ice cream instead of the ricotta.



For the filling:

2 cups ricotta cheese

1/4 cup confectioners' sugar, plus more for garnish

1/2 teaspoon cinnamon, plus more to taste

For the crêpes:

3 eggs

1 cup milk

2 tablespoons extra virgin olive oil, plus more for the pan

1/2 cup all-purpose flour

1-1/2 teaspoons sugar

Pinch of fine sea salt

To assemble:

1 pound strawberries, hulled and sliced

• **Make the filling:** Place the ricotta in a bowl and fold in the sugar and cinnamon; set aside.

• **Make the crêpes:** Whisk the eggs, milk, and olive oil in a bowl until completely blended. Place the flour, sugar, and salt in a large bowl and slowly whisk in the liquid until the batter is smooth. Tip: A stick blender is great for making a lump-free batter.

• **Heat a small** frying pan or skillet until very hot. Turn down the heat to medium hot and mist or brush lightly with olive oil and pour in 1/3 cup batter. Tilt the pan to cover the surface (fill in any bare spots with a few extra drops of batter). Within a minute, when the edges start to brown and crisp, use the edge of a spatula to lift and flip the crêpe. Cook 30 seconds more, then slide onto a clean kitchen towel. Repeat with the rest of the batter; you should get 8 crêpes in all. Note: You may need to mist or brush the pan with more olive oil after every 2 or 3 crêpes or if you notice some sticking.

• **To assemble, spread** each crêpe with a generous amount of ricotta, scatter on some berries, and fold into quarters. Garnish each plate with more berries and, if desired, top with a sprinkling of confectioners' sugar.

Yields 4 servings

Overnight Oats and Peach Parfaits

Start your day with the sweetness of peaches

Overnight oats offer all the fiber of whole grains, and with no cooking needed. I discovered skyr when I was working as a food writer during a trip to Iceland. It's a thick and creamy cultured dairy product with the protein of Greek yogurt, but it's milder in flavor. Tap into summer's bounty and top them with a different fruit each day of the week.

For each serving:

1/2 cup rolled oats

1/2 cup dairy or unsweetened plant-based milk

1 tablespoon ground flaxseed

1 teaspoon extra virgin olive oil

1/4 teaspoon vanilla

1/4 teaspoon stevia or your choice of sweetener, to taste

1/3 cup Greek yogurt or Icelandic skyr

1/2 cup diced peaches, skin on

Optional garnish: fresh mint leaves

• **Add the oats,** milk, flaxseed, olive oil, vanilla, and sweetener to a small lidded jar. Stir until thoroughly mixed, cover, and refrigerate overnight. When you're ready to eat, top with the yogurt, peaches, and mint leaves, if desired. *Yields 1 serving*





Ingredient Spotlight: Peaches

There's nothing quite like the sweet, juicy flesh of a peach at the peak of summer. Peaches are known as a stone fruit because of their hard pit. With freestone peaches, you can easily free the halves from the pit, while the flesh of clingstone peaches is harder to neatly pull away. The color of the flesh varies, too. Most common are yellow peaches with a slightly tangy taste. Harder to find but worth the hunt are white-fleshed peaches, which have a milder and sweeter taste. Though the blush on a peach's skin may be what you notice first, the background color is the clue to its ripeness: yellow is ready to eat, greenish-yellow needs a few days to ripen, and green should be avoided—it was picked too soon. If you buy a bushel of greenish-yellow peaches, keep a few at room temperature and refrigerate the rest to delay the ripening process—take them out two or three days in advance of when you'll eat them.



Summer's Bounty Open-Faced Tart

Puff pastry brings the wow factor to this brunch dish

I love this twist on pan pizza, and you can swap out the tomatoes for any fresh veggies—green and yellow zucchini slices, bell peppers and hot peppers, or even fresh corn kernels and diced red onion.

1 package frozen puff pastry, about 14 ounces, thawed as directed on the label

2 tablespoons all-purpose flour

2 extra-large eggs

1 1/2 cups ricotta

1 1/2 cups shredded mozzarella

1/2 cup grated Parmigiano-Reggiano cheese

2 tablespoons each minced fresh basil and flat-leaf parsley, plus more for garnish

1/2 teaspoon coarse sea salt

1/4 teaspoon freshly ground pepper, plus more for garnish

2 cups cherry tomatoes, halved

2 tablespoons extra virgin olive oil, plus more for drizzling

Flaky sea salt like Maldon or fleur de sel

• **Heat your oven** to 425°F. Scatter the flour on a 17-inch by 13-inch piece of parchment paper and unfold the thawed dough on top of it. Use a rolling pin to roll out the seams; trim as needed to make a 13-inch by 10-inch rectangle. Transfer the dough with the parchment to a rimmed sheet pan. With a sharp knife or pizza cutter, lightly score a 1/2-inch border within the edges of the puff pastry, being careful not to cut completely through the dough. Refrigerate for 15 minutes.

• **In a large** bowl, beat the eggs; reserve a tablespoon in a small cup. Use a spatula to fold in the cheeses, herbs, salt, and pepper. Place dollops of the mixture in the center of the dough and use a small offset spatula to spread it out evenly, staying within

(continued on next page)

Technique: Making Puff Pastry

Making puff pastry from scratch is a labor of love—and one that involves lots of butter and flour, rolling and folding. Packaged puff pastry is such an easy way to create elegant tarts with minimal effort, but common freezer case brands contain zero butter and loads of additives. Dufour Puff Pastry Dough is the exception. Made by women-owned Dufour Pastry Kitchens in the Bronx, New York, it's the real thing (they also make a plant-based dough). Find it at Whole Foods, select supermarkets, and online food merchants. Keep a package or two in your freezer and you'll always be ready to make dishes that look like they took hours.

Summer's Bounty Open-Faced Tart

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the border. In a medium bowl, toss the cherry tomato halves in the olive oil; reserve 1/2 cup of tomatoes and scatter the rest on top of the cheese mixture. Add a tablespoon of water to the reserved egg and lightly brush it on the pastry border.

- **Bake the tart** until the border is puffed and golden, 25 to 30 minutes. Let it cool for 5 minutes and then top with the reserved tomatoes and herbs, a sprinkling of black pepper, and the flaky salt. Drizzle with more olive oil and serve. *Yields 8 appetizer or 4 main dish servings*

Ingredient Spotlight: Tomatoes

When a *Savor the Season* recipe calls for tomatoes, feel free to use any locally grown variety. There are many summer standouts. Huge slabs of beefsteak tomatoes are wonderful for salads—I love to stuff whole ones with tuna flakes from a just-grilled filet and then drizzle them with a vinaigrette. For the sweetest cherry tomatoes, look for Sungolds and other bright-yellow varieties.

Summer is also a great time to sample (or grow) heirloom varieties, available in many colors and fanciful shapes, large and small. The seeds that create these flavorful tomatoes have been passed down through generations. They must be pollinated naturally and cannot be genetically modified in any way.

When shopping, look for tomatoes with smooth, mostly unblemished skin. Tomatoes should feel ripe all around—firm, but neither hard nor squishy. Then give them the sniff test—they should smell like tomatoes!

Not a member of the Fresh-Pressed Olive Oil Club?

Please see page 3 for your special invitation.





"In the Pink" Raspberry Smoothie

A sweet-tart breakfast in a glass

Antioxidant-rich extra virgin olive oil adds to the nutritional value of this delicious smoothie. And it gets a protein boost from the yogurt and the nuts.

1 cup raspberries or mixed berries, plus a few extra for garnish

1/2 cup dairy or unsweetened plant-based milk

1/2 cup Greek yogurt or Icelandic skyr

1/2 ounce plain almonds or walnuts, about 12 nuts

1 tablespoon extra virgin olive oil

Stevia or your choice of sweetener, to taste

Optional: 6 ice cubes for a frosty texture

Ingredient Spotlight: Raspberries

Farmers' markets are brimming with fresh raspberries in colorful varieties that reflect specific antioxidants, and each has a slightly different taste. Most common are red raspberries—sweet, juicy, and plump. Their magenta color turns smoothies, sauces, and curds a pretty pink. Black raspberries have a very deep purplish-red color and a deeper flavor to go along with it, so their taste will hold up especially well in cooked recipes. Purple raspberries are a hybrid of red and black, and you're most likely to see them early in summer. Golden or yellow raspberries are very sweet because they have the most natural sugar. Some varieties are tiny, while others grow as big as the tip of your thumb.

• **Blend all the** ingredients on high until smooth. Pour into a 16-ounce glass and garnish with berries. *Yields 1 serving*

Blueberry Pancakes

A morning favorite bursting with flavor

It takes only a few extra seconds to make pancakes from scratch. (On occasions when you want to use store-bought mix as your base, substitute it for the first six ingredients listed below and continue with the recipe from the point where the eggs are included.) Labneh is a delicious cultured dairy product from the Middle East—I first tasted it while I was on a press trip to Israel, the land of milk and honey. It's close to sour cream in its nutrient profile and thickness, plus high-quality probiotics.



3/4 cup all-purpose flour, plus 1 tablespoon

1/4 cup white whole wheat flour

1 tablespoon sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 extra-large egg, plus one egg white

1/2 cup plus 2 tablespoons of your choice of dairy or plant-based milk, unsweetened

1/3 cup labneh or Greek yogurt

2 tablespoons extra virgin olive oil

1 teaspoon vanilla extract

1 cup blueberries

Oil, butter, or olive oil nonstick cooking spray for the griddle

Optional toppings: confectioner's sugar, more blueberries, butter, and/or syrup

• **Mix all the** dry ingredients, except for the 1 tablespoon of flour, in a large bowl. In a separate bowl, beat the eggs and whisk in the milk, labneh or yogurt, olive oil, and vanilla, then fold the mixture into the dry ingredients. Toss the blueberries with the tablespoon of flour to coat them and then gently fold them into the batter. Let the batter rest for 10 minutes.

• **Heat a griddle** on the stovetop over medium heat, then coat it lightly with oil, butter, or spray. Use a 2-inch wide (1/4 cup) ice cream scoop to ladle out the pancake batter, mounding the batter slightly. When the pancakes are firm around the edges, flip and cook through. Let the pancakes cool slightly before eating, as the berries get extremely hot. Top as desired. *Yields 8 pancakes*



Cold Tortellini Salad

A do-ahead dish that's perfect for picnics

Made in little more than the time it takes to cook the tortellini, this flavorful dish is a delicious mix of sweet and salty.

16 ounces tortellini

3 tablespoons extra virgin olive oil

6 sun-dried tomatoes, sliced into slivers

1/4 cup pine nuts

4 ounces feta, preferably Greek, cut into 1/2" cubes

1 tablespoon balsamic vinegar of Modena

1/4 cup minced fresh flat-leaf parsley or basil

Freshly ground black pepper to taste

• **Cook the tortellini** according to package directions. Drain and transfer to a large bowl and drizzle with the olive oil. Add the rest of the ingredients, toss, and let the flavors meld for 30 minutes before serving. *Yields 4 servings*



Peach Soup

A surprising savory first course

Not overly sweet, this summer soup makes a delicious starter. If you're hosting a crowd, pour it into juice glasses for shooters. Always serve it chilled.

1 pound peaches, about 3

1/2 cup peeled, seeded, and roughly chopped cucumber

2 teaspoons apple cider vinegar or balsamic vinegar of Modena

1/2 cup unsweetened plain Greek yogurt

1 tablespoon fresh lemon juice

1 tablespoon extra virgin olive oil, plus more for drizzling

Pinch fine sea salt

Optional garnish: mint leaves

- **Peel, pit, and** cut the peaches into chunks; you should have 2 generous cups. Note: If the peaches don't peel easily, score them from top to bottom in three or four spots and drop into boiling water for 60 seconds; let cool briefly, then peel off the skin.

- **Peel and halve** the cucumber. Use a grapefruit spoon to scoop out the seeds (save them for your next smoothie). Roughly chop the cucumbers and measure out 1/2 cup (save the rest for your next salad).

- **Add the peaches** and cucumbers to a high-powered blender along with the vinegar, yogurt, lemon juice, olive oil, and salt. Process until smooth, then refrigerate for 2 hours or more.

- **Ladle into bowls** and garnish with the mint if desired and a drizzle of olive oil.

Yields 2 to 3 servings

BLT Salad with Creamy Dressing

A tasty twist on a beloved sandwich

Crave a BLT but want a break from bread? Turn the essentials into a salad. Dressed with a creamy French-style dressing, you may never go back to toast!

For the salad:

8 to 10 slices bacon, preferably thick cut

8 cups mixed summer greens

2 large ripe heirloom or beefsteak tomatoes

1 cucumber, sliced thin

Freshly ground black pepper, to taste

For the dressing:

1/4 cup extra virgin olive oil

1/4 cup best-quality mayonnaise

1/4 cup best-quality ketchup

1 tablespoon sherry or red wine vinegar

1 teaspoon Worcestershire sauce

1/2 small yellow onion, grated on the small holes of a box grater

1 garlic clove, finely minced

1/2 teaspoon sweet paprika

1/4 teaspoon freshly ground black pepper



- **Heat your oven** to 425°F. Line a rimmed sheet pan with foil (for easy cleanup) and top it with a nonstick cooling rack (the kind you'd use for cooling a cake or cookies). Arrange the bacon across the length of the rack and place in the oven. Bake for 25 minutes or until the bacon is crispy. Blot with paper towels to absorb any fat.

- **While the bacon** is cooking, make the dressing. In a medium bowl, whisk the olive oil into the mayonnaise, then fold in the rest of the ingredients.

- **When ready to** serve, place the lettuce in a large bowl and toss with half the dressing.

- **To plate, arrange** slices of tomato and cucumber on dinner dishes. Top each with a mound of dressed greens and equal amounts of crumbled bacon. Pass the rest of the dressing separately.

Yields 4 to 6 servings



My Ultimate Chicken Salad

A picnic essential goes from dull to delicious

The crunch of walnuts and the sweetness of cranberries (golden raisins make a great sub) take this perennial favorite up a notch. For ease of prep, use the breast plus some thigh meat of a rotisserie chicken. If you have time to cook, you might grill, roast, or poach the chicken—each method changes the flavor profile a bit, so see what you like best. For extra zest, replace the mayo with aioli.

For the dressing:

3 tablespoons extra virgin olive oil

1/2 cup best-quality mayonnaise

2 tablespoons sherry vinegar

1 tablespoon minced fresh thyme

1 tablespoon chopped fresh tarragon or chervil

1/2 teaspoon salt, plus more to taste

1/2 teaspoon freshly ground black pepper, plus more to taste

For the salad:

2 cooked boneless and skinless chicken breasts, cut into 1-inch chunks

1/2 cup walnut halves

1/2 cup sliced celery

1/2 cup dried cranberries

1/2 cup slivered red onions

- **Make the dressing:** In a medium bowl, whisk the olive oil into the mayonnaise, then whisk in the vinegar. Fold in the herbs, salt, and pepper, adjusting to taste. Set aside.

- **In a large** bowl, add all the salad ingredients, pour on the dressing, and toss. *Yields 6 servings*



Garlicky Cannellini Dip

This perfect party food is ready in minutes

Scoop up mouthfuls of this richly flavored dip with bell pepper spears as well as crusty bread or pita triangles. It's also delicious as a sandwich spread.

3 garlic cloves, minced

Two 15-ounce cans cannellini beans, drained, rinsed, and drained again

Zest of one lemon

1 tablespoon fresh lemon juice, plus more to taste

1/2 teaspoon crushed red pepper flakes, plus more to taste

4-6 tablespoons extra virgin olive oil, plus more for drizzling

Coarse sea salt, to taste

Freshly ground black pepper, to taste

• **Place the garlic** in a food processor and pulse until finely chopped. Add the beans, lemon zest and juice, and red pepper flakes, and process until smooth (it will be thick). With the machine running, add the olive oil through the feed tube and continue processing until very smooth. Season to taste with salt, pepper, and more lemon juice and red pepper flakes if desired.

• **Transfer to a** serving dish and drizzle with more olive oil. *Yields 8 or more servings*

Not a Club member?

Please see page 3 for your special invitation.



Cold Cucumber Soup

A refreshing way to enjoy this summer staple

Have a surplus of cukes growing in the backyard or a bagful from your farmers' market? This soup is a delicious way to enjoy them, and you can garnish it in so many ways.

2-3 large cucumbers, about 2 pounds

1 small jalapeño or serrano, halved and seeded

2 cups Greek yogurt

3 large scallions, trimmed

2-3 garlic cloves, peeled

1 cup packed mix of parsley, dill, and chives

1/4 cup extra virgin olive oil, plus more for serving

1/2 cup water, more as needed

1 tablespoon sherry vinegar, more to taste

Coarse sea salt, to taste

Freshly ground black pepper, to taste

Optional garnishes: goat cheese, crème fraîche, diced onion, diced cucumber, sauteed shrimp, or pine nuts

• **Halve the cucumbers** lengthwise and use a large spoon to scoop out and discard most of the seeds; leave on the peel. Cut the cucumbers into chunks for easier puréeing. Halve the pepper and scoop out the seeds and veins and discard them along with the stem.

• **Working in batches,** add the cucumbers, pepper, yogurt, scallions, garlic, herbs, olive oil, and water to a blender and process until puréed. The mixture should be on the thick side, but if it is too thick, use additional water, 2 tablespoons at a time. Transfer each batch to a large bowl. Stir in the sherry vinegar and season to taste with salt and pepper. Chill in the fridge for about an hour.

• **To serve, ladle** portions into soup bowls or glasses, top with your choice of garnishes, and drizzle with more olive oil. *Yields 6 servings*

Ingredient Spotlight: Cucumbers

While there are dozens of cucumber varieties, there are two main types: slicing and pickling (aka pickle ready). Slicing cucumbers are the longer of the two, usually with smooth skin that's uniform in color; shop for unwaxed cukes so you can enjoy their nutritious peels. Pickling cucumbers, like the popular Kirby, are short with bumpy skin and some variety in color. Cucumbers should be firm and free of soft spots.

Gazpacho

A zesty drink brimming with seasonal veggies

True gazpacho is made to be sipped, not eaten with a spoon, so purée away!

2 pounds ripe red tomatoes

1 green pepper, stemmed and seeded

1 large cucumber, trimmed at the ends, peeled only if the peel is very thick

1/2 red onion

1 tablespoon sherry vinegar, plus more for serving

2 garlic cloves

1/2 cup extra virgin olive oil, plus more for serving

Pinch of fine sea salt

3/4 cup cold water

Optional garnishes: fresh finely chopped tomatoes, red onion, and a sprig of basil



- **Cut the vegetables** into chunks and add them with the other ingredients to a blender.

- **Process to a** smooth liquid, adding more water, a tablespoon at a time, if needed to reach a pourable consistency.

- **Pour into glasses,** top with a few drops of olive oil and vinegar, and garnish as desired. *Yields 4 to 8 servings*

Ingredient Spotlight: Vinegars

Keep a selection of vinegars, from sweet to tart, in your pantry; the ingredient can be used to dress salads, deglaze a pan and turn the fond into a rich and quick sauce, marinate and tenderize protein fibers for juicier grilled meat, and pickle foods. Here are three essentials to start with:

Balsamic vinegar adds sweet richness and complexity, especially as a finishing touch.

Red wine vinegar adds a bright and strong tang to balance rich foods.

Sherry vinegar adds sweetness with mild acidity for depth and brightness.

Vichyssoise

This French classic will become your summer go-to

This is another wonderful cold soup, and it's substantial enough to be considered a meal. Roasting the vegetables rather than simmering them on the stovetop adds greater depth of flavor. For a very silky soup, you can peel the potatoes, but I prefer to keep the skins on in order to benefit from their nutrients.

2 pounds Yukon Gold potatoes, scrubbed well or peeled, as desired

4 large leeks, white and light green parts

1 large sweet onion, such as a Vidalia

3 tablespoons extra virgin olive oil, plus more for drizzling

1 teaspoon coarse sea salt, plus more to taste

4-6 cups homemade or low-sodium store-bought chicken or vegetable stock

Freshly ground black pepper, to taste

Optional garnishes: chopped fresh chives and crème fraiche, labneh, or sour cream

- **Preheat your oven** to 400°F. Cut the potatoes into large chunks. Trim the leeks and slice them lengthwise, then run under cold water to remove any soil between the layers; cut them into chunky pieces. Peel the onion and slice



it into rounds. Place the vegetables in a very large bowl and toss with 2 tablespoons of oil and 1 teaspoon of salt. Arrange them in a single layer on one or two rimmed sheet pans as needed. Roast until very tender, about 40 to 45 minutes, turning once or twice with a spatula for even cooking.

- **Transfer the roasted** vegetables to a large stockpot and add 4 cups of stock. Use an immersion blender to make a purée (alternatively, you can use a food processor fitted with the steel blade, working in batches as needed). If the soup is too thick, add more stock, one tablespoon at a time. Season to taste with salt and pepper and chill until cold.

- **To serve, ladle** into cups or bowls, drizzle with olive oil, and garnish as desired. *Yields 8 servings*

Ingredient Spotlight: Chives

Consider chives the mild-mannered member of the allium family of onions, scallions, garlic, and more. Because their flavor is delicate and easily lost, they're primarily added after any cooking has been done. There are different types of chives, some more flavorful than others. Experiment to see which you like best. Consider growing your own to have chives at your fingertips.

Common chives are the ones you're most likely to find at the market. They have slender, bright-green, hollow stalks, sometimes with flowers attached, and their flavor is quite mild.

Chinese or garlic chives are deep green and have flat blades, with a stronger flavor that's reminiscent of garlic. They, too, may have flowers attached.

Siberian or blue chives have exceptionally tall blades and are almost as mild as common chives but they are harder to find.



Penne with Cherry Tomato Vinaigrette

A pasta salad that can double as dinner

The star of this dish is the cherry tomato vinaigrette—it's also delicious as a topping for bruschetta and as a dressing for any type of salad.

1 pound penne

6 tablespoons extra virgin olive oil, divided

2 shallots, finely chopped

4 cups cherry tomatoes

2 tablespoons red wine vinegar

Coarse sea salt and freshly ground black pepper, to taste

8 ounces fresh mozzarella, cut into small cubes

Optional garnish: fresh basil leaves or chopped flat-leaf parsley

• **Cook the pasta** as directed. While it's cooking, make the vinaigrette: Heat a sauté pan over medium heat; once hot, add 2 tablespoons of olive oil. Add the shallots and cook until they're softened, stirring frequently. Add in the cherry tomatoes and cook until they blister, about 5 minutes, pressing down on them with a wooden spoon to release their juices and smash them a bit. Add the vinegar and the rest of the olive oil, and stir. Season to taste with salt and pepper, and remove from the heat.



• **Drain the pasta,** transfer it to a large bowl, and let it cool slightly. Add the mozzarella and the cherry tomato vinaigrette, and toss well. Garnish as desired and serve. *Yields 4 to 6 servings*

Melon and Prosciutto Wraps

Summer on a plate

Warm weather dining calls for simplicity, and this no-fuss combination fits the bill, creating a sweet and savory appetizer that comes together in 5 minutes or less. The key to its success lies in choosing a really ripe melon. Honeydew makes a great swap for the cantaloupe.

Small cantaloupe, any variety

12 very thin slices of prosciutto

Extra virgin olive oil, to taste

Flaky sea salt like Maldon or fleur de sel

- **Cut the cantaloupe** in half and scoop out all the seeds with a soup spoon. Cut each cantaloupe half into six wedges and then carefully cut away the rind. Wrap each melon wedge in prosciutto. Arrange on a platter or on individual plates and drizzle with extra virgin olive oil. Just before serving, top with a few grains of flaky salt. *Yields 4 servings*





Ingredient Spotlight: Melons

The word melon covers a large variety of fruits, but there are two very different species: all types of watermelon, or Citrullus lanatus, which are so refreshing when served cold; and Cucumis melo, which are the melons with very dense, sweet flesh, like the well-known cantaloupe and honeydew and these more exotic varieties:

Crenshaw—intensely sweet with pink-orange flesh

Casaba—sweet with white flesh

Canary—slightly tangy with yellow flesh

Hami—a more intense honeydew flavor with pale green flesh

Selecting a ripe melon can be tricky. Only those with a netlike pattern on their rind, like cantaloupe, will have a sweet aroma; they should have some give when you squeeze them. Melons with a smooth rind don't give off a sweet aroma, but there should be some give when you press around the stem if ripe, and they should feel heavy for their size.

Caprese Salad

An effortless way to turn tomatoes into a meal

Inspired by the colors of the Italian flag, this classic dish comes together in no time. It must be made with fresh mozzarella and basil and the ripest tomatoes you can find. Multiply the ingredients if you're serving a crowd—allow a large tomato and 2 or 3 ounces of cheese for each person.



4 large ripe tomatoes, sliced thick

8-12 ounces fresh mozzarella cheese, sliced thin

Fresh basil leaves

Extra virgin olive oil, to taste

Best-quality balsamic vinegar of Modena

Flaky sea salt like Maldon or fleur de sel

Coarsely ground fresh black pepper

- **Shingle alternating slices** of tomatoes and mozzarella on a large platter and tuck basil leaves between the slices.

- **Drizzle generously with** olive oil.

- **Give everything a** drizzle of balsamic vinegar and a sprinkling of salt and pepper right before serving.

Yields 4-6 servings

Ingredient Spotlight: Basil

While you can grow basil on a windowsill all year round, summer cooking season is when it really shines as an ingredient. A member of the mint family, there are more than 60 basil varieties. Here are the ones you'll reach for most often:

Sweet basil, the most common choice, with bright-green leaves

Thai basil, a staple in Asian cuisines, with smaller, dark leaves and a licorice flavor

Purple basil, which has deeply colored leaves and a clove-like taste

Lemon basil, a sweet basil with a hint of lemon

Fresh basil is perfect for cold dishes like **Caprese Salad** and **Summer Squash Spirals in Pesto** (page 27). It doesn't retain its flavor well during high-heat cooking (use dried instead) and should be added at the very end of a recipe or used as a garnish. Keep store-bought basil in the fridge: with roots intact, in a tall glass of water with plastic wrap over the leaves; without roots, in a damp paper towel and plastic wrap.

Summer Salad

A tantalizing array of the best of the season

Though I've suggested ingredients that come together effortlessly, choose the freshest vegetables available at your farmers' market or greengrocer. Adding a sliced avocado turns a salad from a side dish into a meal—you might also add chilled shrimp, hard-boiled eggs, or flakes of high-quality canned tuna.

For the vinaigrette:

1/4 cup best-quality balsamic vinegar of Modena

6 basil leaves, chopped

1 small shallot, minced

1 garlic clove, minced

1/2 cup extra virgin olive oil

Coarse salt and freshly ground black pepper, to taste

For the salad:

4-6 cups arugula, green leaf lettuce, or a seasonal blend, rinsed and patted dry

1 pint cherry or grape tomatoes, halved

1 small red onion, sliced into thin wedges

8 or more radishes, very thinly sliced

2 large Hass avocados, cut into rounds or strips

1 tablespoon each black and white sesame seeds



• **Make the vinaigrette:** In a medium mixing bowl, whisk together the vinegar, basil, shallot, and garlic. Gradually whisk in the olive oil until the dressing is emulsified. Season to taste with salt and pepper.

• **Make the salad:** Cut the greens into ribbons and add them to a large bowl. Add the tomatoes, red onion, and radish slices, and toss with half the dressing. Arrange on a large platter and top with the avocado and sesame seeds. When serving, pass the rest of the vinaigrette. *Yields 4 servings*

"Peaches and Cream" Bruschetta

This first course is also a satisfying breakfast

Sweet peaches and sweet mascarpone cheese are a delicious change from the classic tomato topping. If you don't want to start up your grill, sear the peaches under your oven broiler or, cut side down, in a stovetop cast-iron skillet, and simply toast the bread.



6 ripe peaches, halved and pitted

4 tablespoons extra virgin olive oil, divided use, plus more for drizzling

One 9-inch or 10-inch long rustic baguette, preferably whole grain, cut into 3/4-inch thick slices

8 ounces mascarpone at room temperature

Freshly ground black pepper

Optional garnishes: fresh oregano or thyme and honey

- **Preheat your grill** to medium-high and lightly oil your grill grate. Brush the peaches lightly with about 1 tablespoon of olive oil and grill them, cut side down, until grill marks appear, 2 to 3 minutes; transfer fruit to a plate.

- **Brush both sides** of the bread slices with more of the oil and toast both sides on the grill, watching carefully as bread can burn easily; transfer bread to a serving platter.

- **Spread each slice** of grilled bread with a generous amount of mascarpone and top with a peach half, cut side up.

- **Drizzle each peach** with olive oil, top with a few grinds of black pepper, and garnish as desired. *Yields 6 servings*



Sausage Tacos

A flavorful alternative to franks

A fun way to serve sausages, you can load up the tacos with your favorite toppings. Since store-bought smoked sausages are fully cooked, they need just a couple of minutes on your grill to heat them through and crisp the skin.

2 ripe tomatoes
Extra virgin olive oil
1/2 teaspoon salt
2 half-sour pickles
Twelve 6-inch smoked sausage links
Twelve 6-inch tortillas
Mustard of your choice
Optional garnish: crumbled bacon

• **Dice the tomatoes** and drizzle lightly with olive oil. Sprinkle on the salt, toss, and set aside. Dice the pickles and set aside.

• **Set your grill** to medium heat, about 300°F to 350°F. Brush the grill grates and the sausages lightly with olive oil. Grill over direct heat for 2 minutes, turn, and repeat. Transfer to a platter. Brush the tortillas lightly with olive oil and grill for 1 minute, turn, and repeat. Transfer to a platter.

• **Place a sausage** on each taco and top with generous amounts of pickle, tomato, and mustard.

Yields 4 to 6 servings

Grilled Chicken Tacos with Mango Salsa

Sweet and savory layers of flavor in every bite

Citrus adds zest to this crowd-pleasing dish. You can marinate the chicken a day or two in advance for greater depth of flavor.



For the chicken:

1 teaspoon ground cumin

4 garlic cloves, crushed

1 jalapeño, seeded and cut into a fine dice

1/4 teaspoon coarse sea salt

3 tablespoons extra virgin olive oil

3 tablespoons fresh lime juice

3 tablespoons fresh orange juice

3 pounds skinless, boneless chicken thighs

For the salsa:

1/4 cup extra virgin olive oil

1/2 cup fresh orange juice

1 tablespoon orange zest

2 tablespoons lime zest

2 teaspoons honey

2 teaspoons soy sauce

2 tablespoons butter, cubed

2 ripe mangoes, diced

2 ripe avocados, diced

3 tablespoons chopped fresh cilantro

To assemble:

Twelve 8-inch soft tortillas

Cherry tomatoes, halved

Red onion, cut into rings and then halved

- **Marinate the chicken:** In a food processor, pulse the cumin, garlic, jalapeño, and salt into a paste. With the machine running, drizzle in the olive oil and the juices. Place the chicken in a bowl, pour in the marinade, and coat the pieces thoroughly. Refrigerate for 3 hours or overnight, turning the pieces at least once to redistribute the marinade.

- **An hour before** you're ready to grill the chicken, prepare the salsa. In a medium saucepan, whisk the oil, juice, zests, honey, and soy sauce and bring contents to a boil. Lower the heat and

(continued on next page)

Grilled Chicken Tacos with Mango Salsa

Sweet and savory layers of flavor in every bite

For even greater depth of flavor, give the tortillas a quick turn on the grill.

simmer until the mixture thickens slightly. Remove from the heat and whisk in the butter. Place the mangoes and avocados in a bowl, pour on the sauce, and gently fold to coat the fruit. Sprinkle on the cilantro, and set aside.

- **Set up your** grill for direct grilling and preheat to medium-high. Grill the chicken for 3 to 4 minutes per side, until cooked through and an instant-read thermometer reaches 165°F. Transfer to a cutting board and let rest for 5 minutes while you grill the tortilla for 15 seconds on each side. Cut the thighs into long strips.

- **To assemble, fill** each tortilla with chicken strips and a large spoonful of the salsa, and garnish with the tomatoes and red onion rings. *Yields 6 to 8 servings*

Fresh-pressed olive oil enhances all these recipes.

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You'll love ❤️ the Fresh-Pressed Olive Oil Club!

Please see why on page 54.

Ingredient Spotlight: Cilantro

Indispensable for guacamole and salsas and widely used in many Asian cuisines, cilantro has a taste and aroma all its own. Genetics account for why some people are put off by it—there's a gene that causes sensitivity to a naturally occurring chemical in cilantro that's called aldehyde (you may be able to desensitize yourself over time).

When buying cilantro, always check the lower leaves and roots—they should be free of dark green slime (a sign of age) and all the leaves should be bright green. Keep it refrigerated in a tall glass of water with plastic wrap over the leaves, but use it within a few days, as it's quite perishable.



Summer Squash Spirals in Pesto

Vegetable "noodles" lighten a summer staple

This is a no-cook way to get your fill of garlicky pesto without pasta. Enjoy as is or complete the meal with the grilled shrimp (if you don't want to start up your grill, sauté them on the stovetop).

For the pesto:

1 cup loosely packed basil leaves, plus a few extra leaves for garnish

3 garlic cloves, peeled and coarsely chopped

1 tablespoon lemon zest

2 tablespoons lemon juice

1/4 cup pine nuts

1/2 cup freshly grated Parmigiano-Reggiano cheese

1/3 cup extra virgin olive oil

For the spirals:

3 long, thin zucchini or yellow squashes

For the grilled shrimp:

2 cups mixed fresh herbs such as basil, parsley, oregano, and thyme

6 garlic cloves

1/3 cup extra virgin olive oil

1 pound jumbo shrimp (21 to 25 count), peeled

4 long metal skewers or 8 bamboo skewers presoaked in water



• **To make the** pesto, place the cup of basil leaves, garlic, lemon zest and juice, pine nuts, and cheese in a blender or food processor and pulse until mixture is finely chopped. With the machine running, slowly add the olive oil and process until fully incorporated. Transfer to a large bowl.

• **Trim the ends** of the squash and use a hand spiralizer to turn them into spirals. Toss them in the pesto until well coated.

• **Prepare the shrimp:** purée the herbs, garlic, and oil in a food processor

(continued on next page)

Summer Squash Spirals in Pesto

Vegetable "noodles" lighten a summer staple

Choose the freshest squash varieties—use yellow and green for a more colorful dish!

Transfer to a bowl and add the shrimp, coating them liberally. Thread the shrimp on the skewers. Grill until pink on both sides, about 4 minutes in all.

• **Divide the pesto** spirals on 4 plates, top with shrimp, and garnish with the reserved basil. *Yields 4 servings.*

Technique: Spiralizing

The spiralizer is a clever kitchen gadget that turns vegetables into long spirals, giving them the appearance of noodles—great for those who want alternatives to pasta and fun for everyone. At one end of countertop spiralizer models is a clamp that holds your chosen vegetable in place; at the other end is a crank you turn with one hand while guiding the vegetable along with the other. Look for a sturdy model that can handle hard veggies, like carrots and potatoes, so you can use it throughout the seasons. KitchenAid mixers now offer spiralizer attachments that do most of the work for you.



Ingredient Spotlight: Summer Squash

Available in many varieties, these are among the wonderful summer vegetables that can be enjoyed raw as well as cooked, skin and all. On their own, they have a mild taste, but they will take on the other flavors of other ingredients in your recipes. Among the most common are mild green and sweet yellow (or golden) zucchini and yellow squash with a straight or crooked neck. More exotic are light-and-dark-green striped Romanesco zucchini with a nutty flavor; rounded eight-ball zucchini, which are perfect to stuff and bake; and crunchy pattypans, which look like little saucers with scalloped edges.



Sirloin Steak with Herb Sauce

A meat lover's delight

Hold the bottled steak sauce! A fresh herb dressing makes the perfect accompaniment to grilled meat.

For the herb sauce:

1 cup fresh flat-leaf parsley, mostly stemmed

1/2 cup loosely packed basil leaves

1 tablespoon fresh oregano

3 garlic cloves, coarsely chopped

1/2 teaspoon red pepper flakes

1/2 cup extra virgin olive oil

3-4 tablespoons best-quality red wine or sherry vinegar

3-4 tablespoons water

Coarse sea salt, to taste

Freshly ground black pepper, to taste

For the steak:

2 sirloin steaks, about 14 ounces each

Coarse sea salt and freshly ground black pepper

• **To make the** herb sauce, place the herbs, garlic, and red pepper flakes in a food processor and pulse until very finely chopped. With the machine running, add the olive oil in a thin stream, followed by 3 tablespoons of the vinegar and 3 tablespoons of water. Taste and add another tablespoon of vinegar to make it tarter, if desired. If the sauce is too thick, add another tablespoon of water. Season to taste with salt and pepper. Set aside for up to 2 hours.

• **Preheat your grill** to medium-high. Season the steaks with salt and pepper. Grill for 5 to 6 minutes per side, depending on thickness (they're best at medium-rare). Let rest for 5 minutes, then slice. Arrange on a platter and serve with the herb sauce. *Yields 4 to 6 servings*

Cold Pork Tenderloin with Mustard Sauce

A do-ahead dish for dinner and lunch the next day

This prep is perfect for a picnic or a summer buffet because the pork is served cold. Both the tenderloins and the sauce can be made 1-2 days ahead. Note: If you don't want to grill, sear the tenderloins in olive oil in an oven-proof skillet on your stovetop until they're nicely browned on all sides, then transfer, pan and all, to a 350°F oven to finish cooking.



For the pork:

2 pork tenderloins, each about 1 1/4 pounds

Extra virgin olive oil

Garlic salt

Freshly ground black pepper

For the mustard sauce:

2 cloves garlic, peeled

1/4 cup fresh flat-leaf parsley leaves

2 tablespoons red wine vinegar

1/2 teaspoon freshly ground black pepper

1/2 cup extra virgin olive oil

1/2 cup best-quality mayonnaise

2 tablespoons whole grain mustard

Pinch sea salt, or more to taste

• **Make the pork:** Set up your grill for direct grilling and preheat to medium-high. Brush and oil the grill grate. Trim the tenderloins of any silverskin and rub them on all sides with olive oil. Season with garlic salt and black pepper. Arrange the tenderloins on the grill grate and grill for about 3 minutes per side (12 minutes total), or until an instant-read thermometer reaches 145°F (the pork will still be slightly pink). Transfer to a cutting board and let rest until it reaches room temperature, then refrigerate until cold.

• **Make the mustard** sauce: Combine the garlic, parsley, vinegar, and black pepper in the bowl of a small food processor and process until the garlic and herbs are finely chopped. With the motor running, slowly drizzle the oil through the feed tube until the mixture is smooth. Transfer to a bowl and whisk in the mayonnaise and mustard. Taste, and add the salt only if needed. Cover and refrigerate if making in advance.

• **To serve, slice** the tenderloins into medallions, arrange on a platter, and drizzle with the mustard sauce.

Yields 6 to 8 servings

Grilled Pork Chops and Pineapple

A match made in culinary heaven

This recipe can be made with a pork tenderloin, but it needs to be cooked with care because it's so lean that it dries out quickly. Any leftover grilled pineapple makes a sweet topping for vanilla ice cream.

For the dry rub:

2 tablespoons freshly ground black pepper

2 tablespoons sweet paprika

2 tablespoons brown sugar

1 teaspoon coarse sea salt

1 teaspoon dry mustard

1/2 teaspoon cayenne pepper

4 thick, center-cut pork chops

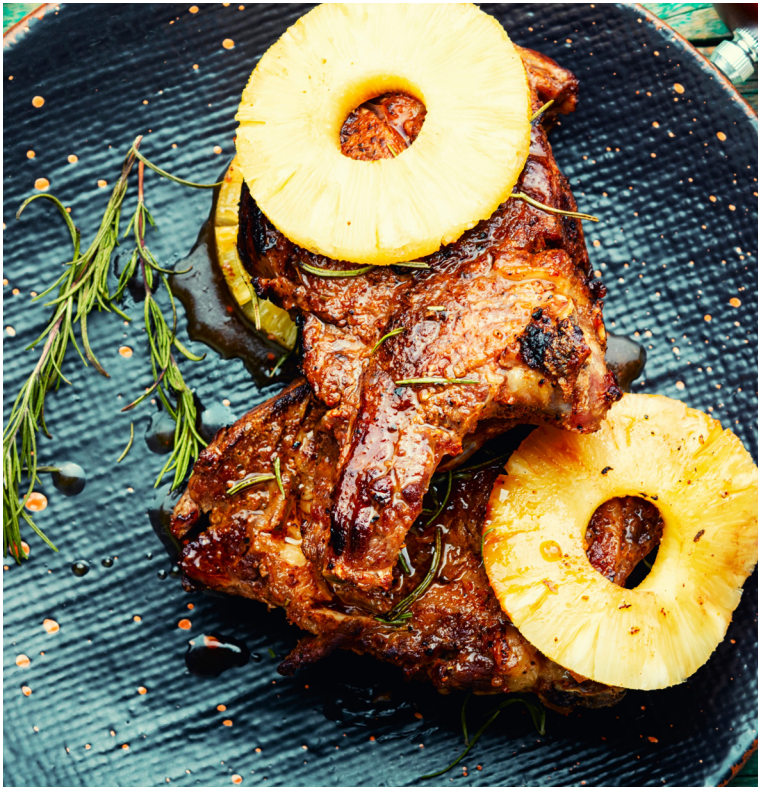
For the pineapple:

1 pineapple, peeled and cored

2 tablespoons extra virgin olive oil, plus more for the grill and chops

2 tablespoons brown sugar

1 teaspoon cinnamon



• **Mix together the** ingredients for the dry rub and then rub it into the chops, generously coating them on both sides. Set aside while you make the pineapple rings.

• **Cut the pineapple** into 1/2-inch rings (you should have 8-10) and place them in a large bowl. Add the olive oil, sugar, and cinnamon, and toss well to coat.

• **Preheat your grill** to medium-high and brush and oil the grill grate. Sear the pineapple slices directly on the grate or in a grilling basket. After 2 minutes, flip and repeat on the other side. Transfer to a large platter.

• **Brush the chops** on both sides with olive oil and grill for 2 to 3 minutes per side for medium-rare, when an instant-read thermometer reaches 145°F. Transfer to the platter with the pineapple. *Yields 4 servings*

The Only BBQ Sauce You'll Ever Need

The perfect finish for ribs and more

Whether you're a pro at smoking ribs and want a great finishing sauce or are looking to layer BBQ flavor on grilled chicken, pulled pork, or even vegetables, this will become your go-to recipe.

1 1/2 cups ketchup

1/3 cup dark brown sugar

1/4 cup water

3 tablespoons red wine vinegar

2 tablespoons extra virgin olive oil

3 ounces tomato paste

1 tablespoon ground yellow mustard

1 tablespoon ancho chile powder

1/2 tablespoon freshly ground black pepper

1/2 teaspoon coarse sea salt

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/4 teaspoon ground ginger



• **Combine all the** ingredients in a large saucepan and stir to mix. Bring to a boil, then lower the heat and simmer for 30 minutes, stirring occasionally. Let cool to room temperature. When barbecuing, slather it on generously for the final 3 minutes, and serve alongside the finished dish. *Yields about 2 cups, enough for up to 4 racks of ribs*

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Lobster Rolls

The ultimate summertime indulgence

Summer on the East Coast is synonymous with these sandwiches, chock-full of lobster. Many seafood stores sell fresh lobster meat with all the prep work done for you. If you have access to live lobsters, two one-pounders will produce enough claw and tail meat for four lobster rolls. Crayfish, often available peeled and frozen, make a tasty alternative.

4 tablespoons best-quality mayonnaise

2 tablespoons extra virgin olive oil

1/4 cup finely chopped red onion

2 teaspoons chopped fresh parsley

2 teaspoons fresh lemon juice

Coarse sea salt and freshly ground black pepper, to taste

1 pound cooked lobster meat, cut into chunks

2 tablespoons butter

4 brioche or split-top hot dog rolls

• **In a large** bowl combine the mayonnaise, olive oil, red onion, parsley, and lemon juice. Add salt and pepper to taste. Fold in the lobster meat. When you're ready to serve, melt the butter and brush it on both sides of the rolls. Mound the rolls with equal amounts of lobster. *Yields 4 servings*

Fish Kebabs with Citrus Sauce

A sweet and savory dressing enhances a grilled favorite

Fish kebabs cook up in only a few minutes, but the fillets you choose should be thick cuts so that they'll hold their shape when skewered. Serve with salad greens for a light meal or with brown rice or an ancient grain for a more substantial one.



1/4 cup fresh orange juice

2 tablespoons fresh lemon juice

1 tablespoon Dijon-style mustard

1/4 teaspoon coarse sea salt, plus more for the fish

1/2 teaspoon freshly ground black pepper, plus more for the fish

1/2 cup extra virgin olive oil, plus more for the fish

1 tablespoon chopped fresh herbs such as basil, oregano, or tarragon, or a combination

1 teaspoon finely grated orange zest

1 1/2 pounds thick fish fillet, such as tuna or salmon, cut into 1-1/2-inch chunks

• **In a nonreactive** bowl, whisk together the orange and lemon juices, mustard, salt, and pepper. Add the olive oil in a thin stream, whisking constantly, until the sauce is emulsified. Fold in the herbs and zest; set aside.

• **In a bowl,** lightly toss the fish chunks in olive oil and sprinkle with salt and black pepper. Thread onto 6-8 skewers. Set up your grill for direct grilling and preheat to medium-high. Brush and oil the grill grate. Arrange the skewers on the grill grate and grill for about 2 minutes per side (8 minutes total), or until the fish is just firm. Transfer the skewers to a platter. Give the sauce a final whisk, drizzle a few spoonfuls over the kebabs, and pass the rest separately.

Yields 4 or more servings



Cold Poached Salmon with Green Goddess Sauce

A make-ahead meal perfect for festive dinners

This stovetop technique makes easy work of cooking salmon for an elegant presentation.

For the poached salmon:

2-pound side of salmon or four 8-ounce fillets

3-4 dill sprigs

1 large onion, sliced

6 black peppercorns

2 cups white wine

For the Green Goddess dressing:

2 teaspoons anchovy paste or 2-4 canned anchovies

1 small garlic clove, minced

3/4 cup best-quality mayonnaise

3/4 cup sour cream or labneh

2 tablespoons extra virgin olive oil

1/2 cup chopped fresh parsley

1/4 cup chopped fresh tarragon

3 tablespoons chopped fresh chives

2 tablespoons lemon juice

Coarse sea salt and freshly ground black pepper, to taste



• **To poach the** salmon, place it in a covered skillet large enough to hold it (you can cut a whole filet into pieces to make it fit). Add the rest of the ingredients and enough cold water to cover the fish. Bring to the liquid to a boil, lower the heat to a simmer, and cover. Cook for about 10 minutes, until the fish is opaque. Turn off the heat and let sit for 5 minutes. Remove the cover and let cool. Transfer the fish to a platter, cover, and chill in the fridge.

• **Just before serving,** make the dressing: Add all the ingredients to your food processor and pulse until well blended.

• **If desired, peel** off the skin from the bottom of the salmon. Cut the fish into individual portions as needed and center on four plates. Place a large dollop of the Green Goddess dressing on top of each portion and serve with extra dressing on the side. *Yields 4 servings*



Zesty Marinated Cukes

A deliciously crunchy dish that's ready in no time

Looking for a fast way to use a bumper crop of this summer staple? The cukes are even better the next day.

3 large cucumbers

1 tablespoon coarse sea salt

1 medium red onion, cut into slivers

2 tablespoons chopped fresh dill

3 tablespoons extra virgin olive oil

2 tablespoons apple cider or sherry vinegar

1 tablespoon sugar

1/2 teaspoon freshly ground black pepper, plus more to taste

• **Use the fine** slicing blade of a food processor or the slicing side of a box grater to slice the cucumbers. Place them in a strainer over an empty bowl and sprinkle with the coarse salt, using your hands to toss well. Let sit for 30 minutes to "sweat" the cucumbers. Rinse thoroughly to remove excess salt and pat dry with paper towels.

• **Transfer the cucumbers** to a large bowl and add the rest of the ingredients, tossing well. Let marinate on the counter for 1 hour. Taste and adjust the seasonings as desired. Serve or refrigerate. *Yields 8 servings*

Marinated Bell Peppers

A sweet and tangy side dish

Roasted bell peppers make a great accompaniment to grilled meats. I also love them for the sweet notes they add to sandwiches and salads. A batch will last up to 2 weeks in the fridge.



2 each red, orange, and yellow bell peppers

1/4 cup extra virgin olive oil, plus more for prepping the peppers

2 tablespoons balsamic vinegar of Modena

1/4 cup minced fresh flat-leaf parsley

1/2 teaspoon coarse sea salt

1/2 teaspoon freshly ground black pepper

• **In a large** bowl, toss the whole peppers liberally with olive oil. Char them well either on the grill or in a rimmed sheet pan under your oven broiler, carefully turning them with heat-safe tongs every 3 minutes to blacken on all sides.

• **Transfer the peppers** to a large sheet of parchment paper and fold up the paper to make a packet. Wait 10 minutes, then unfold the paper and peel off all the charred skin. Use a small knife to cut out the stems and an iced tea or grapefruit spoon to scrape out the seeds.

• **Slice each pepper** into thick strips and return them to the large bowl. Toss them with the 1/4 cup olive oil, vinegar, parsley, salt, and pepper. Wait 30 minutes for the flavors to meld before serving or refrigerating.

Yields 6 or more servings

Marinated String Beans with Walnuts

A classic vinaigrette elevates this seasonal vegetable

Dressing the vegetables while still warm infuses them with the flavors of the balsamic vinaigrette.



For the vinaigrette:

2 tablespoons balsamic vinegar of Modena

1 tablespoon honey

1 tablespoon Dijon mustard

1/2 teaspoon fine sea salt, plus more to taste

1/2 garlic clove, peeled and minced

1/3 cup extra virgin olive oil, more to taste

Freshly ground black pepper to taste

1 pound string beans, trimmed as needed

1 large red onion, thinly sliced

2 ounces walnut halves

• **To make the** vinaigrette, in a medium mixing bowl, whisk together the vinegar, honey, mustard, the 1/2 teaspoon salt, and garlic. Gradually whisk in the olive oil until the dressing is emulsified. Season to taste with the black pepper and, if needed, more salt. Set aside.

• **Steam the green** beans and onions until tender, about 10 minutes. Transfer to a large bowl.

• **While still warm,** toss with the vinaigrette and sprinkle with the walnuts. Serve at room temperature or chilled. *Yields 4-6 servings*



Warm Potato Salad

A light dressing transforms a picnic favorite

This is a zesty change from mayo-based recipes and doesn't need to be chilled before serving.

2 pounds Yukon Gold or red potatoes, scrubbed and thickly sliced

3 tablespoons best-quality red wine vinegar

2 teaspoons Dijon mustard

2 teaspoons honey

1/2 teaspoon fine sea salt, more to taste

1/4 teaspoon freshly ground black pepper, more to taste

1/3 cup extra virgin olive oil, more to taste

3 tablespoons chopped scallions or chives

• **Boil the potatoes** in salted water until just tender—20 minutes or so, depending on their size, but don't overcook. Drain and transfer to a large bowl. In a small bowl, combine the vinegar, mustard, honey, salt, and black pepper. Slowly whisk in the olive oil until the dressing emulsifies. Pour the vinaigrette evenly over the potatoes while they're still warm. Add the scallions and toss gently. Drizzle with more olive oil as desired. *Yields 6 servings*

Bountiful Bean Salad

A colorful and zesty legume mix

Move over, three-bean salad. My version is a bounty of colors, textures, and nutrients. Canned beans are great for convenience—just rinse and drain well before adding them to your mixing bowl. If you want to prepare your own dried beans, you can soak and cook most of the varieties together. The exceptions are the chickpeas (because they have a much shorter cooking time) and the black beans (because they could add an unwanted tint to the white beans). Toss in kernels from a freshly steamed ear of corn for brightness.



For the vinaigrette:

3 tablespoons red wine vinegar

1 tablespoon Dijon mustard

1 tablespoon honey

1/2 teaspoon coarse salt, plus more to taste

1 garlic clove, peeled and minced

1/2 teaspoon red pepper flakes, plus more to taste

1/2 cup extra virgin olive oil

Freshly ground black pepper, to taste

For the salad:

1 cup cooked pinto beans

1 cup cooked northern white beans

1 cup cooked red kidney beans

1 cup cooked black beans

1 cup cooked chickpeas

1 cup fresh corn kernels

• **Make the vinaigrette:** In a medium mixing bowl, whisk together the vinegar, mustard, honey, salt, garlic, and red pepper flakes. Gradually whisk in the olive oil until the dressing is emulsified. Season to taste with black pepper and more salt or red pepper flakes, if desired. Set aside.

• **Make the salad:** In a very large bowl, gently toss together the beans and corn kernels, then pour on the vinaigrette. Toss again and let sit at room temperature for 30 minutes to help the flavors meld. Refrigerate if not serving immediately.

Yields 12 servings

Grilled Veggie Skewers

A simple prep with big flavor

This technique works for any combination of seasonal vegetables. Substitute these choices with your favorites or whatever's plentiful at your farmers' market.



8 metal or wooden skewers

8 cherry tomatoes

1 small zucchini, sliced thick

1 large yellow bell pepper, cut into 16 pieces

16 small radishes

1/4 cup chopped fresh herbs such as dill, oregano, and thyme

Extra virgin olive oil, as needed

Coarse sea salt, to taste

Balsamic vinegar of Modena

• **If using wooden** skewers, soak them in water for 20 minutes to keep them from burning too quickly. Preheat your grill to medium-high. Place all the prepped vegetables and herbs in a large bowl and drizzle with olive oil, tossing to coat. Skewer them in an alternating pattern and place on a platter. Sprinkle lightly with salt. Grill, turning every few minutes until the veggies are tender and have just a slight char, about 10 minutes in all.

• **Just before serving,** drizzle each skewer with more olive oil and a few drops of vinegar. *Yields 4 servings*

Corn and Avocado Salad

The perfect summer side dish

Take fresh sweet corn on the cob to the next level with this flavorful preparation. Add grilled chicken breast or shrimp for a complete meal.

4 tablespoons extra virgin olive oil

1 tablespoon fresh lime juice

1 small red onion, cut into slivers

16 cherry tomatoes, halved

1 jalapeño, seeded and cut into a fine dice

2 garlic cloves, minced

1 tablespoon coarse sea salt, more to taste

4 large ears of corn

Freshly ground black pepper, to taste

1 ripe avocado

2 tablespoons chopped flat-leaf parsley



• **In a large** bowl, combine the olive oil, lime juice, red onion, scallions, cherry tomatoes, jalapeño, and garlic; set aside.

• **Bring a large** pot of water to a rapid boil. Add the tablespoon of salt. Shuck the corn and add to the boiling water. Cover and remove the pot from the heat; let sit for 8 minutes. Transfer the ears of corn to a cutting board to cool. When cool enough to handle, slice off the kernels and add them to the olive oil dressing. Toss well and season with salt and pepper to taste. Just before serving (to keep the avocado from browning), cut the avocado in half and then into chunks; scatter on top of the corn salad, then sprinkle with the parsley. *Yields 8 servings*



Deconstructed Strawberry Charlotte

Your no-bake summer essential

This fresh and fruity dessert is based on the classic molded dessert that's surrounded by ladyfingers. You can make it in a glass bowl, but use individual goblets for a dramatic presentation. If you can't find packaged ladyfingers locally, get them online—the Italian Savoiardi and Matilde Vicenzi Vicenzovo brands are my top choices.

1 1/4 cups sugar, divided use

1 pound strawberries

2 tablespoons extra virgin olive oil

2 cups heavy cream

8 ounces mascarpone at room temperature

12 ladyfingers, more if needed

- **Make simple syrup:** Bring 1 cup water and 1/2 cup sugar to a boil and boil for 5 minutes; let cool for at least 30 minutes (you can make it in advance and refrigerate once it reaches room temperature).

- **Hull the strawberries** and reserve 12 of the nicest ones. Slice the rest in half (or quarters if large) and place in a bowl with 1/4 cup sugar and the olive oil. Toss and let sit for 30 minutes.

- **Whip the cream** with the remaining 1/2 cup sugar until stiff; transfer to another large bowl. In the original bowl, whisk the mascarpone lightly, then fold in the whipped cream in three batches.

- **To assemble each** individual charlotte, dip a ladyfinger briefly in the simple syrup and break it into a few pieces to cover the bottom of your goblet (depending on the width of the glass, you may need more ladyfinger pieces). Top with a generous layer of berries and some of their juice, then a layer of the mascarpone cream; repeat the sequence and garnish with 2 whole berries.

- **Repeat with five** more glasses. Cover and refrigerate from 4 hours to overnight to allow the ladyfingers to soften

Yields 6 servings

Pineapple Whip

A frosty delight that everyone will love

This frozen dessert was inspired by the famous Dole Whip and calls for frozen pineapple chunks—if you're using fresh, cut into small pieces and pop into the freezer for a few hours before proceeding.



2 cups frozen pineapple chunks

1/2 cup plain Greek yogurt or Icelandic skyr

1 tablespoon extra virgin olive oil

1/2 cup milk or orange juice as needed

Optional garnishes: mint leaves, coconut flakes

- **Place the pineapple,** yogurt or skyr, and olive oil in a high-powered blender and process on high or the smoothie setting. If needed to help break up the frozen fruit, add the milk or juice, a few tablespoons at a time. Blend for 1 to 2 minutes until thick and frosty. Spoon into serving glasses and garnish as desired.

Yields 2 servings



Mixed Berry Fool

Easy yet elegant and oh so creamy

This centuries-old British dessert is having a comeback. But rather than making the custard base called for in the original recipe, contemporary versions use whipped cream for no-cook ease—think of a rich berry mousse without the eggs. Though a fool is traditionally made with strawberries, whatever summer fruits are available in your area will be equally divine. Fun fact: There's much debate over the origin of its name, with the consensus being it was taken from the French verb fouler, which means to crush.

3 cups mixed berries, such as blackberries, raspberries, and blueberries

1/4 cup granulated sugar

2 tablespoons extra virgin olive oil

1-1/2 cups heavy whipping cream

1/4 cup confectioners' sugar

• **Rinse and pat** dry the berries, reserving a few of the best ones for a garnish. Place the rest in a bowl and sprinkle on the granulated sugar; let sit for 20 minutes, just until the berries start to release their juices.

• **Transfer half the** berries to another bowl with all their juice and the olive oil and crush them with a potato masher or stick blender (or use a food processor), then fold back into the whole berries.

• **Whip the cream** and the confectioners' sugar until you get stiff peaks. Gently swirl the whipped cream into the berry mixture—you don't need to be thorough.

• **To serve, dollop** equal amounts into glass serving dishes and garnish with the reserved whole berries.

Yields 8 servings

Panna Cotta with Blackberry Coulis

Seasonal berries add to an elegant presentation

This light pudding, always served cold, makes a refreshing dessert. If you're a lemon lover, add the optional zest. Both the panna cotta and the coulis can be made a day ahead.



For the panna cotta:

2 1/4 teaspoons (one packet) unflavored powdered gelatin

3 tablespoons water

3 cups heavy cream

1 cup half-and-half

1/2 cup sugar

2 tablespoons vanilla extract or paste

2 tablespoons extra virgin olive oil

Optional: 1 tablespoon fresh lemon zest

Assorted fresh berries for garnish

For the blackberry coulis:

6 ounces blackberries, rinsed

1/4 cup sugar

1 tablespoon extra virgin olive oil

1 tablespoon fresh lemon juice, plus more to taste

• **Make the panna** cotta: In a small bowl, briefly stir the gelatin into the water and set aside to bloom (the gelatin granules will absorb all the water).

• **In a small** saucepan over medium heat, whisk together the cream, half-and-half, sugar, and vanilla, and bring to a simmer. As soon as a light skin forms, take the mixture off the heat and vigorously whisk in the olive oil; add the zest, if using. When thoroughly blended, add the gelatin and stir until dissolved. Pour into eight 4-ounce glasses or ramekins and let cool to room temperature. Cover with plastic wrap and refrigerate until the panna cotta is set, about 4 hours.

• **Make the coulis:** Place the berries and sugar in a saucepan and bring to a simmer over a very low heat; the berries will slowly release their juices. Use a potato masher to break up the berries and continue to cook until tender, about 5 minutes. Let cool briefly, then use a handheld blender to purée the mixture (you can also do this in a traditional blender). For the silkiest sauce, strain out the seeds: use a spatula or metal spoon to press the purée through a fine sieve placed over a bowl. Refrigerate if not using right away.

• **When the panna** cotta is ready, top each portion with equal amounts of berry coulis and a few berries for garnish, if desired.

Yields 8 servings

Olive Oil Ice Cream Tartufo

A restaurant dessert that's easy to make at home

A hint of olive oil gives this egg-free ice cream base a rich and vibrant taste. For a simpler dessert, just pour a ladleful of the coating over scoops of ice cream. If you have any coating left over, turn it into a quick chocolate bark: pour it onto a piece of parchment or waxed paper; spread out evenly with an offset spatula; sprinkle on your choice of chopped nuts, dried fruits, or candy decorations; let firm and then break into pieces.

For the ice cream:

2 1/4 cups heavy cream

3/4 cup whole milk

2/3 cup sugar

1/2 teaspoon fine sea salt

3 tablespoons extra virgin olive oil

For the coating:

12 ounces dark chocolate

3 tablespoons extra virgin olive oil



• **For the ice** cream: bring the cream and milk to a simmer in a small saucepan. Turn off the heat and add the sugar and salt, whisking thoroughly until the sugar is fully melted. Add the olive oil and continue whisking—it's OK if you see tiny beads of oil in the base. Let the base come to room temperature and then refrigerate until cold. When ready, give it a quick whisk and transfer to your ice cream maker. Freeze according to the manufacturer's directions. Place the ice cream in a freezer-safe container to firm up for a few hours or overnight.

• **To make the** tartufo: use an ice cream scoop to make two-inch balls of ice cream; you should get about 12 from the batch. Place them in a cake pan and return to the freezer for 30 minutes. When ready to dip, place 10 ounces of the chocolate in a deep microwave-safe glass bowl and melt (see "Technique: Melting Chocolate" on page 48), then add the last 2 ounces of chocolate and let everything sit for 2 minutes. Stir until smooth, then stir in the olive oil until fully

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Ingredient Spotlight: Chocolate

Chocolate often gets a bad rap because of its high sugar content. For less sugar and more flavanols—one of the most important polyphenols in cacao—swap semisweet and milk chocolates for dark varieties with about 70% cacao. One ounce of a 70% chocolate has just 13 carb grams, three of which are healthy fiber.

Olive Oil Ice Cream Tartufo

A restaurant dessert that's easy to make at home

blended.

• **Set out a** plate and line it with a piece of waxed paper. Take 3 ice cream balls out of the freezer at a time. Using two forks, dip one ball into the melted chocolate and turn to coat; if needed, use a spoon to ladle chocolate over any bare spots. Transfer the tartufo to the plate—the chocolate will firm up almost instantly—and repeat. Return the batch to the cake pan in the freezer and take out the next three. Continue until all the balls have been dipped. They can be served right away or stored, in a covered container, in the freezer. *Yields 12 servings*

Technique: Churning Ice Cream

The silky mouthfeel of ice cream comes from churning the base as it freezes. With today's inexpensive ice cream makers, it's easy to make your own and customize it with the flavors and mix-ins you like best. The least pricy choices, starting around $70, typically come with a metal cylinder that you store in your freezer until you're ready to use it and require that your ice cream base is cold. Compressor-run machines, about $300 and up, don't require any advance planning. Cuisinart makes both kinds.

Technique: Melting Chocolate

Buy coin-shaped wafers from brands such as Valrhona, Callebaut, and Guittard because they melt very quickly. If you use bars, chop them coarsely before melting. (Save chocolate chips for cookies because they're made to not melt completely.)

An easy way to melt chocolate and have it cool down before adding to other ingredients is to place all but 2 ounces of the needed amount in a microwave-safe bowl and microwave at 50% power for 3 minutes at a time; repeat as needed until the chocolate is almost fully melted. Out of the microwave, add the reserved chocolate to the bowl, let sit for 2 minutes, and then stir until smooth.

For maximum flavor in all these recipes, be sure to use fresh-pressed olive oil.

To join the Club, see page 3.



Raspberry Curd Pie

A delicious showcase for summer berries

Extra virgin olive oil gives the berry curd silky richness, no butter needed. For a quick alternative to homemade crust, use a prepared tart shell; bake as directed and let cool completely before filling.

For the curd:

1 pint (12 ounces) fresh raspberries, plus more for garnish

Juice of 1 small lemon

2 tablespoons cornstarch

4 extra-large eggs, plus 2 yolks

3/4 cup granulated sugar

1/2 teaspoon vanilla

Pinch of fine sea salt

4 tablespoons mild extra virgin olive oil

For the tart shell:

1/4 cup sugar

3/4 cup unsalted, shelled pistachios

1 cup all-purpose flour

1/3 cup whole wheat pastry flour

Pinch of fine sea salt

1 teaspoon vanilla

2 sticks unsalted butter, cubed

For the garnish:

Blackberries and blueberries



• **Purée the raspberries** with a hand blender or in a food processor and set them aside. In a small bowl, whisk the lemon juice and cornstarch until smooth. In a heavy-bottomed saucepan, use a whisk to blend the eggs thoroughly, and then whisk in the sugar, berry purée, cornstarch-lemon juice, vanilla, and salt.

• **Place the pan** over medium heat and continue to whisk the mixture until it reaches a very low boil. Cook for 2 minutes (this activates the cornstarch), lowering the heat if necessary to prevent a rapid boil. The curd should be thick enough to coat the whisk.

• **Off the heat,** slowly whisk in the olive oil until it's completely blended in. Pour the curd into a glass bowl or container and allow it to come to room temperature before covering and placing in the fridge to thicken further, about 4 hours or overnight.

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Raspberry Curd Pie

A delicious showcase for summer berries

Have fun experimenting with different varieties of berries to add more dashes of color to the pie.

• **Prepare the crust:** Lightly coat a 9-inch removable-bottom tart pan with nonstick spray and line the bottom with parchment paper cut to fit. In a food processor, pulse sugar and nuts until finely chopped. Add the flours and salt and pulse until combined. Add the vanilla, pulse three times, then add the butter cubes in two batches, pulsing until incorporated. Do not let it turn into a paste—it should be crumbly. Press it into the tart pan, going up the sides. Gently prick all around the bottom with a fork and bake in the center of the oven for 30 minutes or until golden and cooked through. Let cool completely, then remove from the ring and place on a cake plate.

• **Fill the tart** with the curd using a narrow offset spatula to create a smooth surface. Garnish with the assorted berries. *Yields 8 servings*

Technique: Seeding Raspberries

I like to use every part of the raspberry when possible because those tiny seeds have some of the fruit's healthful fiber. But when you want a silky mouthfeel, whether for a sauce or to make sorbet, you can use a spatula to press the berry purée through a sieve placed over a large bowl to catch all the juice. If you'll be using any liquid in the recipe, deseeding is easier if you first thin the purée with the liquid and then run it through the sieve.



Strawberry Chiffon Layer Cake

A light and juicy showstopper

What sets chiffon cake apart from other cakes is how tender and light it is. Because it's made with oil, not butter, chiffon cake stays moist in the fridge.



For the chiffon layers:

6 extra-large eggs, separated

1 cup sugar, divided

3/4 cup extra virgin olive oil

2 teaspoons vanilla

1/2 cup water, room temperature

1 1/2 cups cake flour

3/4 teaspoon baking powder

1/2 teaspoon fine sea salt

3/4 teaspoon cream of tartar

For the assembly:

1 quart strawberries

4 cups heavy cream

1 teaspoon vanilla

1/2 cup confectioner's sugar

• **Make the cakes:** Separate the whites from the yolks when the eggs are cold and then leave them on the counter for about 30 minutes to come to room temperature (the whites will whip much better than when cold). Preheat your oven to 325°F. Line three 9-inch round cake pans with parchment paper and set aside.

• **In a large** bowl, beat the yolks and 1/2 cup sugar for about 2 minutes until fully blended and light in color, and then beat in the olive oil, vanilla, and water. In a small bowl, whisk the flour and baking powder and then add to the yolk mixture, folding until fully incorporated.

• **In the bowl** of a standing mixer or a second large bowl, beat egg whites, salt, cream of tartar, and the remaining 1/2 cup sugar on low speed for about 30 seconds and then gradually increase the speed to high. Continue beating for 8-10 minutes until you get a glossy meringue with firm peaks.

• **Fold about a** cup of the meringue into the yolk mixture to lighten it and then gently fold in the rest in three batches, just until there are barely any streaks of meringue visible. Divide the batter between the three pans and gently smooth the tops with an offset spatula. Bake the cakes for 15 minutes, then reverse their positions in the oven and continue baking until the tops are golden brown and spring back when lightly pressed with a fingertip—about 15 minutes more.

• **When done, invert** the pans onto wire racks to cool for about an hour. Turn them right side up and run an offset spatula around the sides of the cakes to loosen them, then invert them

(continued on next page)

Strawberry Chiffon Layer Cake

A light and juicy showstopper

Choose the juiciest strawberries you can find.

again, take off the pans, and remove the parchment.

• **If you aren't** using the layers right away, when completely cool, you can stack them with new pieces of parchment paper between them and store them in a covered cake holder or tins for up to three days on the counter.

• **For the assembly:** Rinse the berries and pat dry. Using the tip of a paring or grapefruit knife, cut out the stems and cut each berry lengthwise into 1/4-inch slices. Whip the cream, vanilla, and confectioner's sugar until stiff. Place one cake layer on a 10-inch platter or cake plate. Spread with a quarter of the whipped cream and top with berry slices. Top with another cake layer and repeat. Top with the final cake layer and use the rest of the whipped cream to cover the top and sides of the cake; use a long spatula to get a smooth finish. Decorate with more berry slices. Chill in the fridge until serving time. Refrigerate any leftover cake. *Yields 12 servings*





Flourless Chocolate Brownie Bites

A crowd-pleaser that's also gluten free

This decadent, melt-in-your-mouth dessert is perfect for get-togethers and travels well, no refrigeration needed. Medaglia D'Oro makes an instant espresso powder that's available at many supermarkets.

13 ounces dark chocolate

2 sticks (8 ounces) unsalted butter

1/2 cup extra virgin olive oil, plus more for the pan

5 extra-large eggs

1 1/2 cups sugar

1 tablespoon vanilla

1/4 teaspoon espresso powder

Pinch of fine sea salt

Optional: unsweetened cocoa powder for dusting

• **Line the bottom** and long sides of a 13-inch by 10-inch cake pan or glass baking dish with one piece of parchment paper and use a paper towel to lightly coat it and the short sides of the pan with olive oil. Set aside. Preheat your oven to 325°F.

• **Place the chocolate** and butter in a microwave-safe glass bowl and microwave at 50% power for 3 minutes; repeat as needed until the chocolate is almost fully melted. Let it sit on the counter for 2 minutes, and then stir until fully melted. Stir in the olive oil. In a separate bowl or the bowl of a stand mixer, beat the eggs and sugar until light yellow in color; beat in the vanilla, espresso powder, and salt. Fold in the chocolate mixture until incorporated, then pour into the baking pan.

• **Bake until the** top feels firm but still has a slight jiggle, about 50 minutes, depending on your oven; it will firm up more as it cools. Let cool in the pan on a wire rack for 15 minutes, then lift it out by the sides of the parchment and finish cooling on the rack. When cold, cut into 15 bars with a warm knife (run the knife under hot water and wipe dry—you may need to repeat between slices). If desired, sprinkle the tops with cocoa by using a fine sieve or shaker jar. *Yields 15 brownies*

Rave Reviews for Fresh-Pressed Olive Oil

Here's what Club members are saying…

"I have died and gone to Italy!!! I love the olive oils. Drizzled over freshly steamed vegetables, blended with fresh parsley and lemon served atop a grilled veal chop or steak, it's amazing and I want more…I've used it on salad, my homemade grill 'Lahvish' pizza, fresh figs stuffed with gorgonzola, my white bean and rosemary/garlic dip, served on a garlic rubbed baguette, and more. Can you feel the love? What else can I say, the love goes on ... and on ... thank you!!!!!!!!!!!" *—Jennifer L. Gower, Newport, RI*

"Yes, yes, yes, it was that mind-blowing and more! We usually just use the oil for dipping, and I pour it over feta cheese. As soon as you open the bottle the aroma is fantastic. It reminds me of when I was a little girl and my grandfather came back from Greece and he brought back olive oil just like that. It had that dark green color and smell. Please if I can buy more please let me know."

—Diane Vourderis, Staten Island, NY

"Had a little gathering on Super Bowl Sunday. Lined up the three bottles you sent and put a little of each in dipping dishes. Served with sour dough bread chunks. It was the most loved munchie we had. Many different opinions on which oil was the best, but a unanimous 'best olive oils ever' for the set of three. Makes a plain old ordinary salad sing. I had bought two additional sets of bottles for gifts, and both of the recipients would like to know how to get more of this liquid gold. It is so nice to have you scouring the earth for me. Thanks."*—Annie Osteen, Copperopolis, CA*

"Wow. I gave two sets as gifts. The folks loved it. Drizzled on tomatoes, mozzarella & basil, a hit. I've made the best salad dressing ever. Nice to have 3 choices. It's now my surprise ingredient."

—Cynthia Cable, Rochester, NY

"As a professional cook, caterer, and recipe developer in NYC, I am always on the hunt for the freshest and best-quality ingredients. There is simply nothing available for purchase online, or in any specialty market anywhere, that comes close to the quality of your olive oils. Every season I eagerly await my next shipment of your olive oils, and each time I am surprised and delighted. Your oils are my go-to condiment of choice and my 'secret weapon'—I use them to finish almost every dish I make. Their vibrancy and freshness make everything I cook come alive. I can't wait to see what's coming next." *—Jill P., New York, NY*

"The oil arrived yesterday and I opened it and used it on my salad. Words cannot describe. I am delighted and look forward to receiving more oil in the future. Thank you for sourcing this out and making it available. Pssst—since no one else was around, I even licked my plate clean—yummy!" *—Joy C., Salem, OR*



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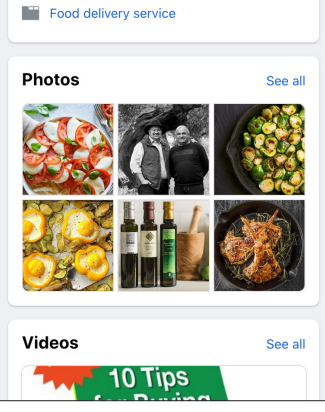
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