

GLOBAL GARDENS® FEBRUARY 2010 TASTING NOTES

KALAMATA PRIVATE FAMILY PELOPONNESE ESTATE EXTRA VIRGIN OLIVE OIL FIRST COLD PRESSING

Almost creamy, super fruity and perfect for baking, phyllo, drizzles, dressings, frying potatoes and mashing them too—ANY DiSH in which you would use butter is the best way to use my all time favorite olive oil. Oh sure, I say that about all of them, right? I am spoiled to have probably the best pantry in the world when it comes to great EVOO's. For me, it's like pairing the proper wine with a meal. Choosing just the right olive oil while in meal prep is critical to the final balance of any dish—but *unlike* wine, you really can't make a mistake; but you *can* make an amazing enhancement. The Kalamata is my personal must-have-every-day olive oil. People ask me all the time, "should I cook with olive oil? Can I cook with olive Oil? Do YOU cook with olive oil?" My answer is Yes, yes, YES to all three questions. You can also bake with it, use it on your skin (!) and in this particular varietal, use it by itself for the most perfect of Greek salads (no lettuce!). This olive oil comes from thousand-year-old trees in a private family grove with lovely Mt. Taygetos hovering protectively overhead.

Regular Price: \$32.

Additional bottles are \$25.60 with your club member discount.

CALIFORNIA ESTATE RASPBERRY DARK BALSAMIC VINEGAR

I have to hand this one to Lynn Moore. Lynn is a part-timer on staff at both the Global Gardens kitchen and the store. She's not only a really fun lady, she's smart and has great taste buds. This one was *her* idea! Our Raspberry Champagne Vinegar is the very first vinegar I ever formulated (way back in 1998!) Customer taste buds seem to be leaning more toward our balsamics lately and while I'm a staunch believer in our original Champagne Vinegar formulas, being that Valentine's Day is coming up...well, I thought I'd try it. What does this vinegar have to do with V-Day?? Somehow, it's chocolatey! We really don't know how it happened but chocolate reigns true when tasting this vinegar. So why not make a little something special for Valentine's Day? Eat in—find romance in cooking (and eating!) together. Recently, one of our fans on the Global Gardens Los Olivos facebook page suggested blending 1 Tbsp Saigon Savory Spice Blend (in last month's Club) into ¼ c Fig Balsamic, adding ¼ c Olive Oil, a small chopped onion, 4 garlic cloves, some lemon & lime. (Thanks Bill!) He marinated chicken breasts for 6 hours. I tried the same recipe, replacing this season's Raspberry Dark Balsamic, (eliminating the lemon and lime juice) for pork tenderloin. I oven roasted it for 22 minutes (in a tightly foil-wrapped roasting pan) at 500 after marinating overnite. I reduced the lean juices in the bottom of the pan for drizzling over a warm cabbage salad with thinly sliced yellow fingerling potatoes, more onion, fresh parsley and mushrooms. (all sautéed in a bit of Kalamata EVOO first—cabbage in last just until it softened—keep the crunch!) Are *you* in Love yet?

Regular Price: \$16.00

Additional bottles are \$12.80 with your club member discount.

POMEGRANATE GLAZE

Every February we send our latest fresh batch of Pomegranate Glaze made with local organic pomegranate juice from our friends at Buttonwood Farm. The pomegranates are hand-harvested, cut in half and pressed on an old-fashioned wooden grape press. Within days we are cooking it in massive vats for the seasonal rendition of this valley's most popular BBQ sauce! There is SO MUCH you can do with this product. Our website, www.oliverevolution.com, has a recipe for a Pomegranate Chicken Stir Fry I serve every year in store during the Los Olivos Olde Fashioned Christmas celebration. The Appetizer Spread recipe also posted online is another hit. I want to hear from *you* now. Is this your favorite GG item? Why? If not, what is? How do you use it? Be specific—post on Global Gardens Los Olivos facebook **s** email a completed recipe to me, theo@oliverevolution.com and we'll send you something special from Us! Please include exact measurements and how to's...it's so easy to eat healthfully and tastefully with our products, isn't it?! I will admit using this glaze as a substitution for pizza sauce on flatbread pizzas with chicken, purple onion, cilantro and mozzarella, taco sauce (add a few tbsp. chili powder and lime juice!) and, of course, it's pretty thrilling on pork chops or BBQ pork tenderloin. (use the leftover meat on a salad or pasta tossed with the aforementioned taco sauce version!)

Regular Price \$14.

Additional jars are \$11.20 with your club member discount.

TO ORDER: www.oliverevolution.com **or** call us toll free, 1.800.307.0447 to place your order, 11 a.m.- 5 p.m. PST