

GLOBAL GARDENS® MAY 2010 TASTING NOTES

REMEMBER! Use “clubmember” coupon code on our website to automatically calculate your 20% discount all year long!

CALIFORNIA ESTATE ASCOLANO EXTRA VIRGIN OLIVE OIL FIRST COLD PRESSING

Some folks get bananas, sweet grape tomatoes and even mangoes have been mentioned lots of times when tasting this exceptional EVOO. Me? I just fall in love all over again; help me! Club customers always get freshly bottled, current harvest items first and, trust me, we'll be lucky to have enough of this liquid gold to get us through the holiday season. We always run out of this one! The ascolano itself is a large light green olive native to Italy, but flourishing here in California. A smooth, fruity essence--amazingly pleasing no matter what fruit essences dance on your palate reminds us that it's so nice to dance again! *Practically a non-recipe but one I am addicted to now that farmer's markets are pumping out fresh greens:* kale chips, chard chips, spinach chips; yesss! Just lightly brush or toss (no more than a tablespoon total for 12 leaves) your favorite green with this heavenly Ascolano, salt & pepper. Arrange leaves in a singer layer on baking sheets and bake @ 250 for about 30 minutes for flat leaves, 33 minutes for wrinkly leaves. If you have any Global Gardens spice blends try those. YUM. Replaces that craving for potato chips in a heartbeat and good for your heart too!

Regular Price: \$28.

Additional bottles are \$22.40 with your club member discount.

CALIFORNIA MEYER LEMON BALSAMIC BLISS

What was I thinking? I am so spoiled with meyer lemons falling from my trees almost year 'round. Sweet, terrific for baking, I even eat the rinds; water goes undrunk without a squirt of this passionate zest. But making the ole' vinegars seemed a bit boring; I longed for more oomph, more texture, more aliveness! Look mom—a no-nuts, no-garlic pesto floating a pretty green stripe at the top of the bottle with plenty of flavor to brighten up summer salads, marinades and even the green chip recipe above! Fish 'n chips too? This bottle is coming along in my picnic basket, to my 50th birthday dinner in June (but it won't replace the champagne!) as we soak frozen flank steak with sea salt in ziploc-style bags with this blissful blend. The acid from the lemon and golden balsamic California chardonnay vinegar will make my favorite beef cut tender, juicy and perfect. Daniel will roll thin strips into pinwheel style rounds and they'll grill up better than filet mignons; try it! You can even make ceviche using this Bliss as a stand alone. Superior for thawing roasts, chicken and pork too. Please share your most blissful moment with this newest product on our Facebook page or email it directly and we'll post it: info@oliverevolution.com.

Regular Price: \$20.00

Additional bottles are \$16.00 with your club member discount.

GREEK APPETIZER SPREAD

Every year I come up with a new appetizer spread but this is a favorite classic; of course, I'm Greek! There are so many ways to use this other than straight out of the jar as a bruschetta style appetizer on your favorite Italian ciabatta or rustic bread, toasted to cheesy perfection with a bit of feta. Spread some on organic cucumbers, over cream cheese with a basil garnish. Make “Greek” chicken enchiladas a dynamic sensation or simply rub this spread under the skin of a whole chicken and inside the body (with generous amounts of sea salt on the bone) for a most delicious twist to the common roasted chicken. Roll tilapia or any white fish filets (did someone say Great Lakes walleye or perch? Oh, how I miss those!) after spreading generously with this spread and taste the depths of kalamata olives juxtaposed to the sweetness of elephant garlic and greek oregano tucked in between fresh roasted peppers (the ingredients of this product). Oh, and how could I forget fruits? This spread is amazing on green apples or pears. Grilled cheese sandwiches will love it too and so will your fingers. If I've missed anything, please let me know!

Regular Price \$12.

Additional jars are \$9.60 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