



CALIFORNIA BREAD DIPPER OLIVE OIL RECIPES

Crostini with Shrimp

Serves 4-6

This salad can be made up with many variances of the following ingredients, depending on how many you want to try and serve. Great as an appetizer.

- 1 lb or more of Cooked Rock Shrimp, Chopped
- Fresh Mozzarella Cheese or Mellow Goat Cheese, sliced
- 1/4 to 1/2 cup Fresh Basil, Chopped
- 4-6 Heirloom Tomatoes
- 1/4 cup or more **Hare Hollow California Bread Dipper Olive Oil**
- 1/4 cup or more **Hare Hollow Pear Raspberry Champagne Vinegar**
- Dash of Salt and Pepper to taste.
- 2 French Bread Baguettes- sliced into 1/2 inch slices

Toast baguette slices in cast iron skillet on each side with a bit of olive oil till crispy. Place on a platter. Top with 1 slice of cheese. Mix Basil, tomatoes, shrimp, olive oil, vinegar, salt, and pepper in a large bowl. Place it on cheese. Serve with a nice crispy Chardonnay and any other favorite edibles, such as a bowl of Greek olives and sliced apples. Bon Appetit!

Grilled Eggplant, Red Bell Peppers and Squash

Serves 4-6

- 1/2 cup of the **Hare Hollow California Bread Dipper Olive Oil**
(Hare Hollow Balsamic vinegar can be added if desired)
- 4 summer squash of any kind, cut into quarters
- 1 large red onion cut into large thick rings
- 1 medium Japanese eggplant sliced very thin
- 2 red peppers cut into lengthwise wide pieces

Toss the vegetables with the **Hare Hollow California Bread Dipper Olive Oil**. Let marinate 1 hour. Heat up grill. Place vegetables on grill and cook till done about 10-15 minutes turning every few minutes. These can be served with a piece of grilled chicken or fish. Additionally, you can grill a couple Portobello mushrooms, drizzle some of the bread dipper into the gills of the Portobello's and cook about 5 minutes on each side.

Leftover eggplant and roasted peppers can be made into sandwiches, melted with provolone cheese and/or cut up and tossed in your favorite cooked pasta, adding some additional olive oil and garlic.

Green Beans with Sautéed Shitake Mushrooms

Serves 4

- 1 lb green beans
- 8-10 medium Shitake Mushrooms
- 1/3 - 1/2 cup **Hare Hollow California Bread Dipper Olive Oil**

Fresh grated Parmesan

Blanch in boiling water green beans till al dente-approximately 5-7 minutes, till fork barely pierces. Drain.

Sautee mushrooms in **Hare Hollow California Bread Dipper Olive Oil** till soft about 6-7 minutes. Arrange green beans in dish, pour the mushrooms and sauce over. Top with fresh parmesan and serve with a nice loaf of bread.

Caramelized Roasted Vegetables

Serves 6-8

1 sweet potato and 1 russet potato, cut into 1/2 inch thick slices
2 green zucchini and 2 yellow zucchini, cut into 3/4 inch thick slices
1 eggplant, cubed, salted, allowed to drain for 30 minutes in a colander, and patted dry
1 head of garlic, unpeeled and broken into cloves
2 yellow onions, cut into 8 wedges each
1 fennel bulb, trimmed and sliced into wedges
1 or more red bell peppers, seeded and cut lengthwise into 1/2 inch wide strips
1/2 cup extra virgin olive oil or 1 cup of **Hare Hollow California Bread Dipper Olive Oil**
Salt and freshly ground pepper to taste
2 fresh rosemary sprigs, or 1 tablespoon of dried rosemary

Preheat an oven to 400° F. Arrange all the vegetables in 3 or more pans, drizzle with the olive oil, and sprinkle with salt and pepper. Using your hands, toss the vegetables so that all of them are evenly coated. Break up 1 of the rosemary sprigs and distribute it over the vegetables, or sprinkle the dried rosemary over them.

Roast until the vegetables are brown and tender, depending upon the baking vessel used and the variety of the vegetables. Transfer to a large platter and serve immediately with a sprig of rosemary on top.

Leftovers can be made into sandwiches, melted with provolone cheese and/or cut up and tossed in your favorite cooked pasta, adding some additional olive oil and garlic.

Roasted Chicken with Potatoes

Serves 4-6

1 Chicken, 3 to 3 1/2 pounds (preferably skinned)
3 tablespoons **Hare Hollow California Bread Dipper Olive Oil**
Salt and Pepper to taste
8 or more cloves of garlic
6 Belgian endives, ends trimmed and halved lengthwise
1 pound small red potatoes, unpeeled, scrubbed
Additional vegetables such as carrots and onions can be cut and placed around bird
1 large fresh rosemary sprig
3 tablespoons capers, rinsed and drained (optional)

Preheat an oven to 450 degrees F. Rinse the chicken inside and out, pat dry and place in a roasting pan. Rub the chicken with the olive oil and poke oils into the chicken allowing the lemon olive oil to drizzle into the cavity of the bird. Season with salt and pepper.

Scatter garlic, endive and potatoes around the bird. Put the rosemary sprig in the cavity.

Roast for 45 minutes. Scatter the capers around the chicken in the pan juices and continue to roast until done approximately an additional 15 minutes.

Transfer the chicken to a serving platter and using a slotted spoon remove the vegetables from the pan and arrange around the chicken. Skim off and discard the fat from the pan juices. Pour the remaining juices along with the capers over the chicken.

Grilled Halibut with Fennel Vinaigrette

Serves 4-6

Prepare a fire in a charcoal grill. Fish can also be cooked on a stovetop grill or in a cast iron skillet,
Adding a little more olive oil in the pans.

1 cup chopped fennel
2 shallots, thinly sliced
2 cloves garlic, minced
1 teaspoon whole-grain mustard
½ teaspoon chopped fresh thyme or a little less if dried
¼ teaspoon red pepper flakes
½ cup **Hare Hollow California Bread Dipper Olive Oil**
Additional lemon juice optional up to ¼ of a cup
Salt and pepper to taste
4 halibut fillets or steaks, each about 1-inch thick and about 1 ½ pounds in total weight
(Also goes well with tuna steaks)

Put the chopped fennel, shallots, and garlic in a bowl; toss well. Add the mustard, thyme, pepper flakes, olive oil and lemon juice and stir to mix up. Season with salt and pepper. Place the fish on an oiled grill rack 6 to 8 inches above the fire. Cook for 4 to 5 minutes on each side; turning once. To test for doneness, pierce a piece of fish with a knife; it should be opaque in the center. Transfer the fish to a platter and spoon some of the fennel vinaigrette over the top. Enjoy!

Fish with Olives and Herbs d'Provence

Serves 4

This is a simple and delicious way to cook these produits du terroir from southern France. Although the recipe calls for using unpitted olives, you can pit them if you prefer.

8 squid, about 1 1/2 lb. total
1 1/3 lb. sea bass fillet, about 1 inch thick, cut
into 4 equal pieces and skin removed
1 Tbs. **Hare Hollow California Bread Dipper Olive Oil**
1/4 tsp. dried winter savory
1/8 tsp. dried rosemary
1/4 tsp. dried thyme
1/2 tsp. freshly ground pepper
1/2 cup oil-cured black olives
1 tomato, peeled, seeded and coarsely chopped

4 fresh thyme sprigs

Preheat an oven to 350°F.

Working with 1 squid at a time, cut off the tentacles just above the eyes. Squeeze the base of the tentacles to pop out the squid's hard beak. Cut off and discard the 2 long strands dangling among the tentacles. With your finger, pull out the plastic-like quill and entrails from the body. Rinse the bodies and tentacles with cold running water. Cut the tentacles in half lengthwise. Cut the bodies crosswise into rings 1/2 inch wide.

Cut four 12-inch squares of aluminum foil. Lay a piece of sea bass in the center of each square and brush with the olive oil. Add 2 full sets of tentacles and one-fourth of the squid rings to each. In a small bowl, stir together the winter savory, rosemary, thyme and pepper. Sprinkle evenly over the fish. Divide the olives evenly among the packets and top each with one-fourth of the tomato and a thyme sprig. Bring up the edges of the foil, crease together and then fold to seal tightly. Place on a baking sheet.

Bake until the fish is opaque throughout, 20 to 25 minutes. To test for doneness, open a packet and pierce with a fork. Transfer to individual plates and let the diners open their own packets.

Adapted from Williams-Sonoma Savoring Series, Savoring France, by Georgeanne Brennan (Time-Life Books, 1999).

Tossed Green Salad

Serves 4-6

Start with a bowl of mixed salad greens dressed with the **Hare Hollow Balsamic Vinegar** of your choice and 1 tsp **Hare Hollow California Bread Dipper Olive Oil**.

Then add any or all of the following:

Artichoke hearts, 1/2 to 1 grated carrot, hearts of palm, mandarin oranges (small canned ones are the sweetest), chopped veggies, scallions or red onions, roasted pumpkin seeds, pecans, goat cheese or blue cheese. Enjoy as a small salad or a main course.

Spinach Salad

Serves 2-4

Bowl of Baby Spinach Leaves or Delicate Greens
Dried Cherries, Cranberries, or Pomegranate Seeds
Walnuts, Pecans, or Roasted Pumpkin Seeds
Thin Slices of Bermuda Red Onion

Toss with **Hare Hollow California Bread Dipper Olive Oil** and **Hare Hollow Pear Raspberry Champagne Vinegar**. Top with Goat or Gorgonzola Cheese.