



## HERBS d'PROVENCE EXTRA VIRGIN LEMON OIL RECIPES

### **Crostini with Shrimp**

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 Herbs d'Provence Extra Virgin Lemon 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!

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### **Roasted Chicken With Potatoes**

Serves 4-6

- 1 Chicken, 3 to 3 1/2 pounds (preferably skinned)
- 3 tablespoons **Hare Hollow Herbs d'Provence Extra Virgin Lemon 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.

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### **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 Herbs d'Provence Extra Virgin Lemon 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!

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### **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 Herbs d'Provence Extra Virgin Lemon 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).

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### **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 Herbs d'Provence Extra Virgin Lemon 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.

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### **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 Herbs d'Provence Extra Virgin Lemon Oil** and **Hare Hollow Pear Raspberry Champagne Vinegar**. Top with Goat or Gorgonzola Cheese.