



olive oils. fine vinegars. refined taste.

ORGANIC LATE HARVEST MISSION EXTRA VIRGIN OLIVE OIL RECIPES

Blackened Catfish, Redfish, Red Snapper Fillets or Salmon Steaks

Makes 6 servings/served over a bed of greens

6 (8-10ounce) fish fillets (not be more than $\frac{3}{4}$ inch thick)
2 Tbsp Butter

Hare Hollow Late Harvest Mission Extra Virgin Olive Oil

SEASONING MIX

1 Tbsp sweet paprika
2½ tsp Salt
1 tsp Onion powder
1 tsp Garlic powder
1 tsp Ground red pepper (preferably cayenne)
 $\frac{3}{4}$ tsp White pepper
 $\frac{3}{4}$ tsp Black pepper
 $\frac{1}{2}$ tsp Dried thyme leaves
 $\frac{1}{2}$ tsp Dried oregano leaves

$\frac{1}{4}$ cup of **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
salad greens
Roma tomatoes

Heat in a large cast- iron skillet over very high heat until it is beyond the smoking stage and you see white ash in the skillet bottom, at least about 10 minutes. Combine the seasonings in a small bowl. Rinse each fillet and pat the seasoning mix generously and evenly on both sides of the fish. Place in the hot skillet and pour a 1 teaspoon of melted butter on top of each fillet (be careful, as the butter may flame up). Cook, uncovered, over the same high heat until the underside looks charred, about 2 minutes or so depending on the thickness of the fillet. Turn the fish over and cook the other side for about 2 more minutes. Repeat with remaining fillets or steaks.

Cool down. Cut fish into strips. Toss bread dipper in with salad greens. Top with the strips of fish, and garnish with Roma tomatoes cut in quarters. Drizzle some good olive oil over and salt the tomatoes.

Roasted Asparagus with Olive Oil and Fig Date Balsamic

Serves 4-6

Roasting the asparagus imparts sweetness not apparent when the vegetable is steamed or boiled. Medium spears work best. Very thin ones may burn in the hot oven. Watch carefully as the asparagus can go from tender and nicely caramelized to burn in just a few minutes.

1 1/2 pounds medium asparagus
2 1/2 tablespoons **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
Salt to taste
Few drops of **Hare Hollow Fig Date Balsamic Vinegar**

Preheat oven to 450°F. Snap the rough ends from the asparagus. Place the asparagus on a shallow rimmed baking sheet large enough to hold them in a single layer. Drizzle the oil over and sprinkle with salt to taste. Toss the asparagus, making sure each spear is coated well with oil.

Bake until the spears are lightly browned and tender, about 10 minutes. Remove from oven, transfer to warm platter and drizzle the **Hare Hollow Fig Date Balsamic Vinegar** over the tops. Serve immediately.

Chili-Glazed Shrimp with Tomatillo-Cilantro Sauce

Serves 6

Accompany the shrimp with grilled zucchini, yellow squash, eggplant and red peppers if desired. (See Grilled vegetable's recipe)

1 pound Tomatillos, * husked
1 onion, coarsely chopped
1 Tbsp minced seeded jalapeno chili
1 garlic clove, crushed

3 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
2 Tbsp chopped cilantro

24 jumbo shrimp, peeled, deveined, tails left intact
2 Tbsp ground mild chili (such as ancho or New Mexican*)
1 tsp onion powder
1/2 tsp garlic powder

Queso fresco * or feta cheese

Cook tomatillos in large pot of boiling salted water until olive green color, about 5 minutes. Drain and transfer to blender. Add onion, jalapeno, and garlic and process tomatillo sauce until smooth.

Heat 1 Tbsp oil in skillet over medium heat. Add sauce and bring to boil. Reduce heat and simmer until slightly thickened, stirring occasionally, about 5 minutes. Stir in cilantro. Season with salt and pepper. Cool to room temperature. (Can be made 1 day ahead. Chill. Bring to room temperature before using.)

Prepare barbecue (medium to high heat). Toss shrimp with remaining 2 tablespoons oil in large bowl. Add ground chili, onion powder, and garlic powder; toss to combine. Sprinkle shrimp with salt and pepper. Grill shrimp until just cooked through, about 2 minutes per side. Spoon about 3 tablespoons tomatillo sauce into center of each of 6 plates. Arrange shrimp atop sauce. Sprinkle with queso fresco.

*Tomatillos (green tomato-like vegetables with paper-thin husks), ground New Mexican chilies, and queso fresco (also known as queso blanco cheese) are available at Latin American markets and check at the local farmers market. Cheese I have found in several supermarkets.

Roasted Chicken with Potatoes, Capers, and Endive

Serves 4-6

1 Chicken 3-3 1/2 lbs
3 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
1/2 cup Fresh Lemon Juice
Salt and Freshly Ground Pepper to Taste
8 or More Cloves Garlic
6 Belgian Endives, Ends Trimmed and Halved Lengthwise
1lb Small Red Potatoes, Unpeeled and Scrubbed
1 large Fresh Rosemary Sprig
3 Tbsp Salt Cured Capers, Rinsed and Drained

Preheat oven to 450°F degrees. Rinse the chicken inside and out. Pat dry and place in a large roasting pan. Rub the chicken with the olive oil and drizzle with the lemon juice. Season with salt and pepper. Scatter the garlic, endive, and potatoes around the bird. Put the rosemary sprig in the cavity.

Roast for 45 min. Scatter capers around the chicken in the pan juices and continue to roast until the leg wiggles easily (or juices run clear when thigh is pierced), about 15min longer.

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

Tomatillo-Avocado Salsa

Serves 4

1/3 lb Tomatillos, Husked, Rinsed, and Quartered
¼ lb Fresh Jalapeno Chilies, Rinsed, Stemmed, Seeded, and Halved
2 Cloves Garlic
1/2 cup Packed Fresh Cilantro
1 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
1 Firm Ripe Avocado, Peeled and Diced
1/2 cup Minced Onion
1 1/2 to 2 Tbsp Lime Juice

In blender or food processor, whirl tomatillos, chilies, garlic, and cilantro until coarsely pureed. Pour into a bowl, Stir in olive oil, avocado, and onion. Add lime juice, salt. Enjoy!

Classic Greek Salad

Serves 4-6

We fell in love with Greece on our trip in 1984 and all of its wonderful flavors, foods, and of course the vast hillsides of olive trees and donkeys. This was to set the beginning of a long search and passion to produce some wonderful California Extra-Virgin olive oils and recipes to complement the various dishes we have so enjoyed on our travels.

3 lbs ripe fresh tomatoes, cut into small wedges
2 medium cucumbers, peeled, halved lengthwise and cut into 1 inch thick slices.

1/2 large red onion, thinly sliced
1/4 lb Kalamata olives, pitted
1/2 lb Feta cheese, crumbled
1/3 cup **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
1/2 cup **Hare Hollow Fig Date Balsamic Vinegar**
1 Tbsp each of fresh oregano and basil
cracked black pepper

In a large bowl, combine tomatoes, cucumber, onion, olives, and most of the feta cheese. Drizzle with olive oil and balsamic vinegar. Add herbs and pepper, toss gently. Scatter more feta and some sliced onions on top. Served immediately and at room temperature.

Corn Fritters

Serves 2-4

1 1/2 cups flour
1 teaspoon kosher salt
2 large eggs
3/4 cup milk
2 tablespoons **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
2 cups corn kernels (fresh is best)
2 tablespoons each chopped parsley and chopped basil

Mix flour and salt in a bowl. Make a well in the center and put eggs, oil and milk in center. Whisk together and add corn and herbs. Put enough oil in a frying pan to grease well. Fry the fritters a few at a time until golden on each side. Serve with Sweet and Sour tomatoes and feta cheese.

Sweet and Sour Tomatoes

Serves 4-6

2 lbs assorted heirloom tomatoes, cut in chunks
1 bunch sliced green onions
2 Tbsp chopped cilantro
2 Tbsp honey
1/4 cup rice vinegar
1 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
1 Tbsp kosher salt
1 1/2 tsp ground fresh pepper
3 Tbsp spice mixture (see side recipe)

Put tomatoes, green onions and cilantro in bowl. Set aside. Heat olive oil in small pan, add spice mixture & heat to bubbly, 2 minutes. Add rice vinegar and honey. Cook 2 minutes.

Pour over tomatoes. Stir and season with salt and pepper and let sit at least 5 minutes before spooning over grilled meats, fish, poultry or sautéed potatoes and garbanzo beans.

Place all spices in a non-stick sauté pan. Turn temperature to medium and toast seeds until they start to pop and jump around in the pan. 3-4 minutes. Let cool. Grind in your coffee grinder until fine. Store in a jar tightly covered along with your other spices. Clean coffee grinder by wiping it out and grinding some coffee beans in it. This ground coffee is good if

you like it spicy.

Tomato, Fresh Corn and Cucumber Salad

Serves 4-6

2 lbs. fresh cut up heirloom tomatoes
3 ears fresh corn, cut off the cob
1/2 cup crumbled feta cheese
1 bunch chopped fresh basil
2 cloves fresh chopped garlic
juice and rind of 1 orange
2 cucumbers, peeled seeded and diced
2 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
2 Tbsp seasoned rice vinegar or **Pear Raspberry Champagne Vinegar**
Kosher salt and fresh ground black pepper

Mix all together in a bowl. ABSOLUTELY DELICIOUS!!!!

Spinach Tortellini Soup

Serves 4-6

3 cups mushrooms sliced
1 cup onion
1 cup carrots
1 cup zucchini
2 Tbsp **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
2 garlic cloves
4 cups fresh spinach or more
3 cups stewed tomatoes
2 cups broth
2 Tbsp Fresh parsley
2 Tbsp Fresh basil
1 pkg. Cheese tortellini's (or about 60)

Sauté Mushrooms with onions. Add remaining ingredients except tortellini. Cook ½ hour or so. Add tortellini and cook an additional 8-10 minutes until done. Enjoy!

Grilled Bread with Ripe Tomatoes and Olive Oil

Serves 6

During tomato season, Spanish cooks prepare this simple dish of juicy ripe tomatoes, fragrant oil and country bread. If possible, seek out Spain's famed air-cured serrano ham for the most traditional flavor, although Italian prosciutto or French Bayonne ham can be substituted. Prepare this dish when you're grilling other foods. You can toast the bread under a broiler, but grilling gives it the best flavor.

2 garlic cloves
Coarse salt, to taste

1/4 cup **Hare Hollow Late Harvest Mission Extra Virgin Olive Oil**
12 slices coarse country bread, each about 3/4 inch thick
3 very ripe tomatoes, halved crosswise
Freshly ground pepper, to taste

For the optional garnishes:

1/2 cup green or black brine-cured olives, pitted and slivered
6 paper-thin slices Serrano ham
12 paper-thin slices Manchego cheese

Prepare a medium-hot fire in a grill.

In a mortar, combine the garlic and salt. Mash together with a pestle to form a paste. Mix in the olive oil.

Place the bread slices on the grill rack 4 to 5 inches from the fire and grill, turning once, until golden brown, 30 to 60 seconds per side. Transfer the bread slices to a platter.

Cupping a tomato half in your palm, rub it over the top sides of 2 pieces of toast, squeezing slightly to leave a smear of pulp, seeds and juice on the surface. Repeat with the remaining tomato halves and bread. Drizzle the olive oil-garlic mixture evenly over the bread slices and sprinkle with pepper. Serve immediately with the garnishes arranged on top, if desired.

Adapted from Williams-Sonoma Lifestyles Series, Small Plates, by Joanne Weir (Time-Life Books, 1998).

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 cup of **Hare Hollow Late Harvest Mission Extra Virgin 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.