

ITALIAN STYLE SALAD

Ingredients

- 1 package of pre-washed salad greens
- ¼ cup mozzarella cheese, thinly sliced
- 6 cherry tomatoes, halved (or sliced if you have the time or patience)
- 1/2 yellow pepper, de-seeded and sliced
- 6-8 black olives (optional)
- 2 tablespoons chopped basil (optional)
- 1 tablespoons lemon juice
- 3 tablespoons Oilerie Fior Fiore or Primaiolo extra virgin olive oil
- 1 large sun-dried tomato (finely diced)
- Curt's Table Spice

Directions

Make a salad dressing from the lemon juice, finely diced sun-dried tomatoes and olive oil. Season with Curt's Table Spice and reserve 1 tablespoon of the dressing. Mix the salad leaves and basil (if using) with the pepper and tomatoes and just before serving, toss the (3 tablespoons) salad dressing through the leaves to dress lightly. Place in deep bowls (as there is too little mozzarella to serve in wide bowls) to serve and top each with a few slices of mozzarella and a drizzle of the remaining salad dressing (which will then give a gloss, red-speckled sheen to the cheese garnish).



FARFALLE PASTA

Ingredients

- 2 large garlic cloves, minced
- ¾ cup chopped onions
- 2 tablespoons of your favorite Oilerie extra virgin olive oil (garlic or porcini work well) salt & pepper
- 2/3 cup sun-dried tomatoes, drained and chopped (use the ones packed in oil)
- 1/2 cup chicken broth (you can use vegetable broth)
- 1 cup cherry tomatoes
- 1/4 cup kalamata olives, pitted and sliced, use any brine black pack olive
- 1/3 cup fresh basil, chopped
- 1/3 cup flat leaf parsley, chopped
- 1/2 lb pasta, cooked in salted water and drained
- 4 ounces monterchat or chevre goat cheese

Directions

Cook onion and garlic with salt & pepper in the olive oil over moderate heat until onion is soft. Add the sun-dried tomatoes and the broth and cook until broth is reduced by 1/3.

Add the cherry tomatoes and heat until skins begin to pop. Stir in olives, basil and parsley and toss with hot pasta and crumble goat cheese through. Save a little to scatter on top.

Salt and fresh ground pepper to taste.



VEGETARIAN SPAGHETTI

Ingredients

- 1 large garlic clove, finely chopped
- 1 tablespoon caper, chopped
- 1/4 teaspoon paprika
- 1/4 teaspoon cayenne pepper (optional)
- 1/2 teaspoon basil
- 1 (14 oz.) can chopped tomatoes
- 2 tablespoons brown sugar (approx)
- 1/2 teaspoon pepper
- 1/2 teaspoon salt (approx)
- 2 tablespoons Oilerie Balsamic vinegar (approx)
- 4 tablespoons red wine
- 1/2 cup parmesan cheese, grated
- 1/4 cup Oilerie extra virgin olive oil of your choice
- spaghetti, enough for 2 people

Directions

Pour about olive oil in a deep fry pan or wok, and on a very low heat, fry the first five ingredients (up to basil) for about 30 seconds until it becomes fragrant. Garlic burns very easily so the next step has to be ready to go. Before the garlic burns, stir in tomatoes, turning up the heat to medium. Add next five ingredients (up to red wine), stir thoroughly, and then bring to a boil. Check to see that the flavor is balanced between the salt, sugar and vinegar. It should have a bit of a kick - but if you can taste the sugar or vinegar quite strongly, adjust taste, very carefully. Reduce to medium heat, cover and simmer for 15 minutes until reduced. In the meantime, grate parmesan cheese, boil large saucepan of generously salted water (with a few drops of olive oil). Boil pasta according to instructions - try not to touch it too much, and not to overcook it - bite-test it every 30 seconds when it gets close to the finish time. Pasta should be juicy and springy, not sticky and limp. Drain pasta, toss with olive oil, then serve onto plates. Top with sauce, parmesan, and cracked pepper.



SPAGHETTI BOLOGNESE

Ingredients

- 1 oz. butter
- 1 tablespoon Oilerie extra virgin olive oil
- 1 carrot, 2 stalks celery, 1 onion
- 4 ounces streaky bacon
- 1 lb ground beef
- 1 (14 oz.) can chopped tomatoes
- 2 bay leaves, thyme & Oregano, 2 cloves chopped garlic
- Curt's Cooking Spice
- 4 oz. mushrooms
- 1/4 pint beef stock
- 1 glass red wine
- 2 tablespoons double cream
- 3/4 tablespoon tomato puree

Directions

Gently melt the butter & oil in a large pan which can be covered. Then add chopped carrot, onion, celery, bacon & bay leaves, gently cook until golden. Follow with ground beef & garlic, season well with Curt's Cooking Spice, and cook until meat is no longer pink. Add wine, cook until liquid reduces a little, add mushrooms thyme and oregano. Blend the tomato puree with the beef stock, then add to pan along with the tinned tomatoes, stir well then cover and cook on lowest possible heat for a couple of hours. The secret to this dish is long, slow cooking as to allow the flavors to meld. Add more liquid; use either wine or a little water. I find a little wine does best. After two hours remove from heat, remove bay leaves, add 2 tbsp of cream, stir well.



CAPRESE

Ingredients

- tomato (beefsteak kind)
- mozzarella cheese
- basil, chopped coarsely
- salt & pepper
- Oilerie extra virgin olive oil
& balsamic vinegar

Directions

Slice tomatoes in thick slices, salt and pepper. Slice cheese also in similarly thick slices.

Arrange tomatoes and cheese on a platter, alternating and overlapping slightly.

Sprinkle over all with oil, then vinegar and chopped basil. Let mature at room temperature for a few minutes to an hour before eating as an appetizer.



SPAGHETTI ALLA PUTTANESCA



Ingredients

- 1 lb spaghetti
- 4 plum tomatoes & ¼ c. onions chopped
- 3 tablespoons Oilerie extra virgin olive oil
- 2 fresh basil leaves
- 1 tablespoon parsley & 1 clove garlic
- 1 tablespoon caper
- 2 anchovy fillets
- 12 pitted black olives
- fresh chili pepper
- parmigiano-reggiano cheese

Directions

Use 1/2 teaspoon chili flakes if chili peppers are not available. Cook spaghetti in large pot of salted water until 'al dente'. Heat olive oil in a large, heavy saucepan and saute onions and garlic until onions soften. Add anchovies, chili pepper, tomatoes, chopped basil, parsley, and capers. Stir and cook gently for 8 minutes. Discard garlic clove, add olives, and cook just until heated. Serve over hot cooked spaghetti and top with fresh basil and parmigiano grated cheese.



GREEK SALAD

Ingredients

- 3 vine ripe tomatoes, cut into chunks
- 1 red onion, thinly sliced
- ½ cucumber, cut into bite size chunks
- 1 small red bell pepper, seeded & chunked
- 1 cup black olives
- ½ cup sprigs of fresh parsley and 1
- tablespoon dried oregano
- ¼ lb. Greek feta
- ¼ cup Oilerie extra virgin olive oil
- 3 tablespoons red wine vinegar
- Curt's Table Spice
- Pita bread

Directions

Combine vegetables, olives, and parsley in a large bowl. Rest sliced feta on the top of salad. Combine oil, vinegar, and oregano in a small plastic container with a lid. Shake vigorously to combine oil and vinegar and pour over salad and cheese. Season with Curt's table Spice and let the salad marinate until ready to serve. Serve salad with warm pita bread from grill.



GAZPACHO

Ingredients

- 1 clove garlic
- 2 teaspoons kosher salt
- 1 1/2 lbs vine-ripened tomatoes, preferably heirloom varieties, roughly chopped
- 1/2 lb cucumbers, peeled, seeded, and roughly chopped
- 1/2 green bell pepper, cored, seeded, and roughly chopped
- 2 scallions (white and green), roughly chopped
- 1/4 jalapeno, stemmed and chopped with seeds, if you like the heat
- 1/4 cup roughly chopped fresh flat-leaf parsley (1/2 small bunch)
- 2 tablespoons roughly chopped fresh mint leaves
- Freshly ground black pepper
- 2 tablespoons Oilerie extra virgin olive oil, plus more for garnish
- 1 tablespoon Oilerie Balsamic vinegar
- 1 1/2 cups chilled tomato juice
- 4 ice cubes
- On a cutting board, lightly sprinkle the garlic with a pinch of the salt and smash it into a paste with the side of a cook's knife.

Directions

Mix the garlic, tomato, cucumber, bell pepper, scallion, jalapeno, parsley, and mint in a large bowl. Season with the salt and pepper to taste. Stir in the olive oil and Balsamic and toss well. Add half of the vegetable mixture to the blender and pulse. Add half of the tomato juice and 2 ice cubes. Pour into a large bowl. Repeat with the remaining ingredients. Store in the refrigerator for at least 1 hour for the flavors to come together.



PASTA SALAD

Ingredients

- 1 lb pasta, cooked, drained
- 1 stalk celery, finely diced
- 1/2 red pepper, finely diced
- 1/2 yellow pepper, finely diced
- 1 head broccoli, finely diced
- 1 cup green olives
- 1 cup cherry tomatoes, whole
- 1 tablespoon Curt's Cooking Spice
- 1 tablespoon flaked garlic

Directions

Salt, pepper and thyme to taste. Mix in 1 cup Oilerie extra virgin olive oil (enough to cover ingredients) and 1/2 cup balsamic vinegar. Mix all ingredients together and serve!



GRILLED VEGETABLES

Ingredients

- 2 eggplants
 - 2 red bell peppers
 - 2 yellow bell peppers
 - 3 long slender zucchini
 - Oilerie extra virgin olive oil, for brushing
- Marinade:
- 1/4 cup Oilerie extra virgin olive oil
 - 1/4 cup Oilerie Balsamic vinegar
 - 2 garlic cloves, chopped
 - 1 tablespoon mint or 1 tablespoon thyme or 1 tablespoon oregano

Directions

Cut eggplant into lengthwise slices about 1/2 inch, place in a bowl and cover with water. Add 1/4 cup of salt for every 2 quarts. Set something heavy (plate) in the bowl with a can on top to hold the slices under water and leave them to soak 1 to 2 hours. Meanwhile, rinse the peppers and cut them in half lengthwise, rinse seeds and white membrane. Cut zucchini into 1/2 inch thick diagonal slices and prepare the grill. Remove eggplant slices from brine and pat dry. Brush all veggies with olive oil and grill them on each side for 10 to 18 minutes. Place pepper halves skin side down on grill, cook until the peppers are slightly blackened and the skin is starting to lift off and blister, about 5 to 8 minutes. Don't cook on both sides. Mix marinade together and pour the marinade over the vegetables. Cover with aluminum foil and set aside at room temp to marinate for several hours or overnight.



FETTUCCHINE & SCALLOPS



Ingredients

- 1 1/2 lbs sea scallops
- 2 tablespoons Oilerie extra virgin olive oil
- 2 scallions, finely chopped
- 2 tablespoons minced garlic
- 2 cups chopped fresh tomatoes
- 3/4 cup red wine
- 3 tablespoons Oilerie Balsamic vinegar
- 4 tablespoons chopped parsley
- 1 tablespoon chopped fresh basil (or 1 teaspoon dried)
- 2 teaspoons Curt's Cooking Spice
- 3/4 lb fettuccine
- 1/4 cup freshly grated parmesan cheese

Directions

Rinse scallops and set aside. In a large saute pan heat oil and then add scallions, garlic, tomatoes, wine, vinegar, parsley, basil and Curt's Cooking Spice. Cook on medium-high heat for about 5 minutes until vigorously boiling. Reduce heat to medium-low and cook for another 15 minutes. Cook pasta according to package directions. While the pasta is cooking, add scallops to tomatoes and cook for another 5-7 minutes or until scallops are done. Add drained pasta to sauce and toss. Sprinkle each serving with the Parmesan cheese.

