



OLIVE & BASIL



SUMMER SLAW

4 cups red cabbage, finely chopped
2 cups jicama, peeled and finely diced
1 cup tomatoes, seeded and diced

Dressing:

½ cup cider vinegar
1 tsp. salt
2 T. sugar
¼ tsp. freshly ground black pepper
1/3 cup Tait Farm Foods Olive & Basil
1 clove garlic, minced
1 tsp. celery seed

Dissolve the sugar and salt in the vinegar. Stir several minutes. Add the garlic, celery seed and pepper. Whisk in the oil. Pour over the vegetables. Chill several hours before serving. Garnish with sprigs of fresh basil.

Serves 8-10.

WARM PASTA, PEAS & BABY SPINACH SALAD WITH WINTER PESTO

10 oz. package of baby spinach
4 oz.(1 cup) cavatelli pasta or small shells
10 oz. frozen green peas, thawed
1/4 cup lightly toasted pinenuts

Winter Pesto:

3 Tbs. pinenuts or toasted sunflower seeds
1/2 heaping cup curly parsley, chopped
3 Tbs. parmesan cheese
2 Tbs. chives or scallions, finely chopped
1 small clove or garlic, minced
1/3 cup Tait Farm Foods Olive & Basil Oil
1/4 tsp. salt

~ To make the pesto: In a food processor, combine pine nuts, parmesan cheese, garlic, salt, parsley and chives. Pulse until finely minced. With the motor running, add the oil in a stream. The sauce should emulsify but still retains some texture.

~ In a large bowl, place the baby spinach and peas. Cook the pasta according to directions on package. Drain pasta well. Add immediately to the spinach and peas. Add a large dollop of the pesto and the toasted pinenuts. Toss well and taste. Add more pesto as needed. Serves 6.

Inspired by Ina Garten's Cold Spinach and Pea Salad

ASPARAGUS SALAD WITH SUNDRIED TOMATOES AND CAPERS

1 ½ lb. asparagus, cut into 2" pieces
½ cup sundried tomatoes or ½ oil packed sundried tomatoes diced
2 T. (heaping) capers, drained
grated rind of 1 small lemon
2 T. lemon juice
1 small clove of garlic, minced
½ cup Tait Farm Olive & Basil Oil
salt and pepper to taste

Soak the sundried tomatoes in boiling water for 20 minutes, then drain and dice. Blanch the asparagus pieces in rapidly boiling, salted water for 2 minutes. Drain and immediately plunge into cold water. Drain well. Mix together all the other ingredients and gently fold into the asparagus. Chill for several hours to allow flavors to combine and mature. Serves 4.