



Olives with Lemon, Garlic and Peppers

- ½ Cup Extra Virgin Olive Oil
- 1 Large Garlic Cloves, peeled and smashed
- Zest of 1 Lemon
- Red Pepper Flakes, as little as a pinch – as much as a Tsp
- 3 Cups Olives – your choice

Warm the olive oil with the garlic for 30 minutes to 1 hour over low heat. Remove from the heat and stir in the lemon zest and red pepper flakes. Pour over the olives. Serve. Store in the fridge for about 2 weeks.

Garam Masala Cashews

- 3 Cups Raw Cashews
- 1 tsp Extra Virgin Olive Oil
- 1 tsp Garam Masala
- 1 tsp Sea Salt

Preheat oven to 400F. Scatter cashews in single layer on sheet pan. Cook for 7 minutes or until lightly golden. Remove from oven and drizzle (or spray) with oil. Sprinkle with garam masala and salt. They will crisp up as they cool, but are roasty-toasty good right from the oven.

Herbed Honey

Warm a ½ cup of honey in a sauté pan, add a couple of tablespoons of fresh herbs. Simmer gently for 10 minutes and set aside to cool. Serve over a brie or camembert with thin ginger snaps.

Other uses? Use a tablespoon in vinaigrette for an herbal flavor, or add to a cup of green tea.

Gift This Wine, Not That!

Never give someone a wine that they buy anyway. What's the fun in receiving in the same old bottle? Instead, if you know what kind of wine they like, for instance Pinot Grigio, look for an alternative like Albarino from Spain.

We enjoyed a taste of Secateurs from South Africa – mostly Shiraz
(I found this yummy wine at Local Vine, near the new Braves Stadium)

Alternatives include Mourchon Cotes du Rhone from France
OR Morgan Syrah/Grenache blend from California

Champagne – Cap Classique from South Africa or Spanish Cava
Chardonnay – Viognier from Australia
Sauvignon Blanc – Torrontes from Argentina

Cabernet Sauvignon – Rioja from Spain
Pinot Noir – Beaujolais Villages from France
Merlot – Grenache from France