

# the pour



Dear Gustare Guest,

It has been an exciting summer on Cape Cod with sunny weather and great white shark sightings off our Chatham beaches.

We were pleased to greet our returning seasonal guests and welcome many new visitors to a memorable tasting experience.

Our Metro West-Boston frequent guests are excited to hear **Gustare-Wellesley** is staged for a grand opening in November.

Thank you for your patronage. We always welcome feedback about the Gustare experience and sharing recipe ideas.

Enjoy our summer BBQ recipes & Buon Appetito!

Catherine & Dave Ferraresi  
Gustare Oils & Vinegars

## Late Summer 2011 Issue

### Gustare sponsors La Tavola!



Dave & Catherine serving at The Taste of Chatham

## Gustare Annual Summer Events

### Gustare sponsors The Taste of Chatham and La Tavola in Mashpee

Team Gustare once again proudly sponsored annual dining-tasting events always popular in our local village communities:

**The 24th Annual Taste of Chatham** was held on July 25th to benefit Monomoy Community Services. Team Gustare served our Summer Bean Salad as a refreshing side dish to many exceptional local restaurant favorites to over 300 foodies.

**La Tavola in Mashpee** is a unique Tuscan family dining experience 'under the stars' including popular Italian songbook and lively dancing into the late evening.

On August 12th, Team Gustare served some of our most popular pairings: Gustare **TUSCAN HERB EV Olive Oil** with **TRADITIONAL 18-YEAR Dark Balsamic** for foccacia dipping, vinaigrette for salad, and even balsamic drizzling over ice cream for dessert.

## Gustare's Local Community Involvement

**We are proud to support The Cape & Islands United Way**  
Gustare sponsored Best Night at Willowbend Country Club.

The *RisingTide* program asks businesses to pledge a percentage of sales or profits. Shop local, Give local. Please join us in supporting our Cape Cod community. [www.uwcapecod.org](http://www.uwcapecod.org)

### CapeAbilities Helps Label Gustare Bottles

Each week the CapeAbilities crew in Hyannis carefully label cases of our EVOO bottles to fill in Gustare tasting rooms. Please support CapeAbilities-Farm in Dennis and Farm-to-Table in Chatham. Shop Local. Give Local. Visit [www.CapeAbilities.org](http://www.CapeAbilities.org)



## Catherine's notes from the Gustare Test Kitchen

### It's all about the BBQ!

Summer on the Cape is conducive to rest, relaxation and dining al fresco on your backyard patio, at the beach or on the boat. My Summer Bean Salad reflects the colors of the season and pairs very well with fish, chicken or as a vegetarian main dish. Enjoy!

### Summer Bean Salad

Servings: 6-8

#### Ingredients

##### For the Salad

- 1 12-oz package frozen edamame beans
- 1 T sea salt
- 2 ears of sweet corn, kernels cut off (about 1 1/4 C)
- 1 14-15 oz can garbanzo beans, drained and rinsed
- 1/2 C dried cranberries
- 1 orange bell pepper, chopped
- 3 scallions, chopped

##### For the Vinaigrette

- 1/2 C **Gustare Persian Lime EV Olive Oil**
- 1/3 C **Gustare Cape Cod Cranberry Pear Balsamic Vinegar**
- 2 T fresh parsley, finely chopped
- 1 lime, finely zested and 1 T lime juice
- 1 t sea salt
- 1/2 t black pepper, freshly ground

#### Directions

Bring 3 quarts of water to a boil, add 1 T salt and edamame beans. Return to a boil and cook for 3 minutes. Stir in corn kernels and cook for an additional minute. Drain and rinse briefly with cold water. Add to a large bowl with remaining salad ingredients.

Whisk together all vinaigrette ingredients until well blended. Pour over salad and toss to coat. Taste and correct for seasoning. Cover bowl with plastic wrap and chill for at least an hour. Enjoy!

Team Gustare created these summer favorites in the Test Kitchen for your enjoyment with family and friends:

- Grilled Sesame Ginger Chicken
- Summer Vinaigrette
- Sweet Espresso BBQ Sauce
- Sunset at Nauset Beach



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*to taste, to savor, to enjoy*

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Or visit us at

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**Opening in Wellesley, MA this Fall!**

[www.gustareoliveoil.com](http://www.gustareoliveoil.com)

### Perfect Pairing

*gustare*  
oils & vinegars



CAPE COD  
CRANBERRY-PEAR

100% Trebbiano Grape Balsamic Vinegar

*gustare*  
oils & vinegars



PERSIAN LIME

100% Extra Virgin Olive Oil

### OUR LATEST

*gustare*  
oils & vinegars



APRICOT

100% Trebbiano Grape Balsamic Vinegar

*gustare*  
oils & vinegars



ESPRESSO

100% Trebbiano Grape Balsamic Vinegar