

# the pour



Dear Gustare Guest,

We wish you fresh springtime greetings from Cape Cod as early flowers and herb gardens emerge from their winter rest.

Thank you all for your in-store and online patronage.

We look forward to seeing many of you in our new tasting room in **Mashpee Commons** this season, or during the **Spring Fling in Chatham** on May 15th.

Catherine has been quite busy in the **Test Kitchen** with the help of Annie and Jen from Team Gustare-Chatham. We hope you enjoy our **newly featured recipes** using **Honey-Ginger White Balsamic** Vinegar...traditionally aged 12 years from Modena, Italy.

As always, we appreciate your feedback regarding your guest experience with Gustare Oils & Vinegars.

Enjoy & Buon Appetito!

Catherine & Dave Ferraresi  
Gustare Oils & Vinegars

## Spring 2010

### Cucina d'Amore Fine Catering



Contact Chef Teddy for more info regarding his mobile wood fired oven and catering menu.  
[catering@cucinadamorecatering.com](mailto:catering@cucinadamorecatering.com)

## Featured Friends of Gustare

### **Cucina d'Amore features Gustare at fine catering events**

Chef Teddy Churchill created **Cucina d'Amore Fine Catering** employing a portable handcrafted rolling wood fired oven for that special event and a very memorable guest experience.

"**Igniting a Passion for Flavor**"... Catherine & Dave collaborated with **Cucina d'Amore** to enhance some of his specialty pizza, flat breads and other wood fired recipes.

Enjoy Gustare O&V **Harissa** or **Porcini EVOO** with your wood fired selections. Or simply savour the fresh harvest taste of our **Sicilian Gold from Aragona, Sicily**... a favorite of Chef Teddy. Contact him at [catering@cucinadamorecatering.com](mailto:catering@cucinadamorecatering.com)

## Gustare's Community Involvement

### **We are proud to support the Cape & Islands United Way**

The Rising Tide program asks businesses to pledge a percentage of individual sales. 99.5% of all money raised stays on Cape Cod & Islands.

Please join us in supporting our Cape Cod community at Best Night June 27th @ Willowbend Country Club. See our CIUW newsletter.

## Our Fresh and Flavorful Friends

**The Chatham Cheese Company**  
902 Main Street  
Chatham, MA 02633  
(508) 945-1605

**Chatham Fish & Lobster**  
Marine Cuisine  
1291 Main Street  
Chatham, MA 02633  
(800) 945-0545

**Zia Pizzeria & Cafe**  
210 Main Street  
East Orleans, MA 02643  
(508) 240-1442

Find out more about our friends @  
[www.chathaminfo.com](http://www.chathaminfo.com)

## Catherine's notes from the Gustare Test Kitchen

### Citrusy Chicken Skewers with Honey-Ginger Aioli

The focus of April's Test Kitchen was our sweet and spicy Honey-Ginger Balsamic. From cocktail to dessert, we used Honey-Ginger in each course with surprisingly delicious results. Here's a sampling of our menu:

**Servings:** 4-6

#### Ingredients

½ C **Gustare Persian Lime Olive Oil**

2 gloves garlic, minced

2 T fresh parsley, chopped

½ t dried oregano

2 t lime zest

1 t sea salt

½ t red pepper flakes

3 T mayonnaise

1 T lime juice, freshly squeezed

1 T **Gustare Honey-Ginger Balsamic Vinegar**

1 ½ lbs boneless, skinless chicken breasts

Pre-soaked wooden skewers (for 45-60 minutes) or metal skewers

#### Directions

Combine olive oil, garlic, parsley, oregano, lime zest, salt and pepper flakes in a large bowl. Transfer 2 tablespoons of the oil mixture to a separate bowl and whisk in the mayonnaise, lime juice and balsamic. Refrigerate the aioli mixture until ready to serve. The aioli can be made ahead and refrigerated (covered) for a few days.

With a fork, prick the chicken breasts all over and cut into 1 ½ inch cubes. Transfer to the bowl with the remaining oil mixture. Toss to coat. Cover and refrigerate for 30 minutes. Remove the chicken from the marinade and thread onto six presoaked wooden skewers.

Preheat grill on high for 15 minutes. Oil the grill to avoid sticking. Place skewers on grill and cook (covered for gas) for 10-15 minutes, turning once or twice.

Transfer to serving platter and drizzle with the aioli. Enjoy!

**Note:** *Ginger Jasmine Rice is a delicious accompaniment!*



## MASHPEE GRAND OPENING!



Stop by and visit us  
at Mashpee Commons



*to taste, to savor, to enjoy*



SHOP and Sign up for our online newsletter at [gustareoliveoil.com](http://gustareoliveoil.com).

Or visit us at  
425 Main Street, Chatham, MA 02633 • 508.945.4505  
4 North Street, Mashpee Commons, Mashpee, MA • 774.238.4424

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