

# Dip into these delicious olive oil recipes

## DIPPING OLIVE OIL

6 tablespoons extra virgin olive oil  
2 tablespoons garlic, ground  
1/4 teaspoon dry oregano  
1/8 teaspoon crushed red pepper flakes  
Freshly grated Reggiano Parmesan cheese  
Freshly chopped Italian flat-leaf parsley

Mix all ingredients together. Use as a table condiment for dipping bread.

Recipe compliments of Chef Bob Gascoigne of Ernesto's.

## STEEPED OLIVE OIL

1 quart extra virgin olive oil  
1 tablespoon pink, green or black pepper corns  
2 sprigs fresh rosemary  
1 bay leaf  
15 whole garlic cloves

Mix all ingredients in a medium-size saucepan. Bring to a slow simmer for 10 minutes. Let cool. Grill some swordfish or red snapper and drizzle with steeped olive oil just

before serving. This oil stores well. Simply place in a covered container and store in a cool place.

Recipe compliments of Chef Bob Gascoigne of Ernesto's.

## SPAGHETTI WITH ARUGULA, OLIVE OIL AND HOT PEPPERS

1 pound fresh, young arugula leaves, washed, large stems removed, then cut in half  
1 pound top quality spaghetti, such as Martelli  
1/4 cup full-flavored, extra virgin olive oil  
4 cloves garlic, cut in half  
1 small onion, coarsely chopped  
Red pepper flakes to taste  
1 tablespoon sea salt  
1 tablespoon pine nuts, lightly toasted  
Grated Pecorino Romano cheese  
Salt and pepper to taste

Bring a large pot of water to a boil. Add the salt and spaghetti, stir well and cook until the pasta

is almost al dente. Meanwhile, slowly sauté garlic in oil, taking care not to burn the oil. Add the onion and sauté until golden brown. Add the hot pepper flakes and cook for a minute or two. Remove the garlic.

When the pasta is almost al dente, drain it. Add the arugula leaves and pine nuts to the sauté pan and toss quickly so that the arugula wilts slightly. Add the pasta. Add some grated cheese and toss well.

Serve in heated bowls, finished with an added ribbon of olive oil on top. Pass extra red pepper flakes for those who like the added heat.

Recipe from Zingerman's A Guide to Good Olive Oil, by Ari Weinsteing.

## FETTUCCINE WITH FRESH TUNA, LEMONS, CAPERS AND OLIVES

1 pound top-quality fettuccine or other pasta

1/4 cup extra virgin olive oil  
2 cloves fresh garlic, peeled and chopped fine

1 fresh lemon, quartered and thinly sliced (Use a Meyer lemon if you can. It's very thin-skinned, juicy and delicious.)

24 black olives (not the canned California kind), pitted and coarsely chopped

2 tablespoons capers  
2 anchovy fillets, an optional addition that brings extra depth of flavor to the dish

1 pound fresh tuna, cut into 1-inch cubes

3 tablespoons Italian parsley, coarsely chopped

Sea salt and freshly ground black pepper to taste

Bring a large pot of water to a boil. Add a tablespoon of salt and then the pasta. Stir gently and continue cooking until the pasta is

al dente.

For the sauce: Heat the olive oil in a large sauté pan. Add the garlic and cook gently for a few minutes. Add the lemon, capers and olives and anchovy and cook for a minute or two. Add the tuna and cook for another two to three minutes. Don't overcook the fish. It should be rare to medium-rare in the center.

When the pasta is nearly al

dente, drain and add it to the sauce. Add the parsley, toss well and served in heated bowls. If you like, add an extra blessing of olive oil at the table. Italians normally wouldn't serve this dish with grated Parmigiano-Reggiano, but you can if you like.

Recipe courtesy of Rolando Berrandi of Manicorelli Imports, as published in Zingerman's A Guide to Good Olive Oil.

## Dickens Olde Fashioned Christmas Festival

November 23, 24, 25  
December 1, 2, 8, 9, 15, 16, 22, 23  
Saturdays 1-7pm, Sundays 1-5pm

Every weekend is full of family fun. Set in the days of Merry Olde England, you'll see and hear the sights and sounds of Christmas. Come mingle with the Dickens characters right out of one of Charles Dickens' Victorian tales. Witness the occurrence of Marley's ghost. Bah! Humbug! with Ebenezer Scrooge and be entertained by Old Man Fagan's little urchins!

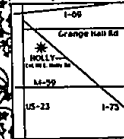
Food merchants dressed in period costumes will serve hot & hearty delights. Local shops are filled with gifts for everyone on your holiday shopping list. Experience traveling musicians, carolers, jugglers, and Father Christmas among the strolling Dickens characters. After strolling through 40 specialty and antique shops, you'll find a carriage ride the perfect ending to a fine day!

### CHILDREN'S CHRISTMAS PARADE

The parade features Santa, his live reindeer, floats decorated in the old fashioned look keeping in tradition with the Dickens era. After the parade, the reindeer will be in a tent next to Joseph's Oak Shop on Saginaw St. for the children to get an up close look.

### DOWNTOWN DECORATIONS

Decorations on shops in downtown Holly reflect the decorations popular during the time of Dickens in England. There are lights on trees, buildings and lamp posts, cedar garlands on buildings and light posts, also decorated with bows in burgandy and gold. In the middle of downtown is the big Christmas tree decorated with the handiwork of Holly children.



For More Information  
Call the  
Holly Chamber of  
Commerce  
(248) 634-1900

Feel right  
'At Home'  
every  
Thursday

**Baby Birds!**  
Hand fed, large selection of Macaws, Conures, Love Birds, Cockatiels, Cockatoos, Grey's, Parakeets & rare  
**10% off**  
with this ad!  
**Pets and Us**  
2400 W. 8 Mile, Redford  
313-531-7487  
www.petsandus.com

**The perfect gift for parents, grandparents, godparents and other relatives.**  
Six photos of your child in one portrait showing growth and change.  
5 x 7 or 8 x 10  
**CALL NOW** to receive in time for holiday gift giving.  
The Time Traveller Call 519-258-0274 or visit [www.konnz.com](http://www.konnz.com)

**PEPPERIDGE FARM**  
**HOLIDAY KICKOFF SALE**  
**20% OFF**  
our entire inventory with \$10 minimum purchase  
No coupon necessary \* May not be combined with any other offers.  
\$16 Min. purchase required when redeeming our frequent buyer card  
**4 DAYS ONLY NOV. 29th - Dec. 2nd**  
VISA & MASTERCARD Now Accepted at Livonia Location Only.  
**LIVONIA** 29115 Eight Mile Rd. (248) 477-2040  
**WILKON** 29758 S. Wixom Rd. (248) 660-5007  
**STERLING HEIGHTS** 2153 17 Mile Rd. at Dequindre Rd. (810) 264-3065  
PEPPERIDGE FARM'S BAKERY THIRTY STORES "WHERE SAYING 'MACKEY' IS ALWAYS IN GOOD TASTE!"  
PEPPERIDGE FARM'S BAKERY THIRTY STORES "WHERE SAYING 'MACKEY' IS ALWAYS IN GOOD TASTE!"

# HOLIDAY VISIONS

December 7, 2001  
4:00 — 10:00 p.m.  
Downtown Birmingham

- ★ Free Gift Wrap
- ★ Free Carriage Rides
- ★ Live Strolling Entertainment
- ★ Storefront Decorating Contest
- ★ Purchase a \$10 Birmingham holiday snow globe with proceeds benefiting Forgotten Harvest
- ★ In-store Events and Activities

