

## Chef from the Hood Recipes



**Chef:**  
Jeff Young

**Restaurant:**  
Alexander Valley Vineyards

**Recipe:**  
Olive Salsa

### Ingredients:

3 tomatoes peeled, seeded and chopped  
(Use ripe Brandywine tomatoes if available.)

1 small sweet onion, diced

4 cloves of minced fresh garlic

3/4 cup julienne of Hondroelia olives  
(or other meaty/mild olive)

1/2 cup of pitted, coarsley chopped Verte  
olives (or other firm, small green olive)

1/2 cup marinated, julienned sun-dried  
tomatoes

1/4 cup Alexander Valley Vineyards Olive  
Oil (pressed from Manzinello olives, this  
extra virgin oil is a very limited estate  
bottling. If unavailable, use a Sonoma  
County extra-virgin olive oil.)

fresh ground black pepper (to taste)

Combine the following in a large bowl.  
Let rest 1 hour.

### Serving Notes:

Good and good for you, the olive has symbolized peace and fertility throughout the centuries, and is more recently recognized for its health benefits. Where would we be without the delicious olive? Chef Jeff Young creates this "salsa" with the giant, blond Hondroelia olives from Greece and the small, green "Verte" olives from France. He adds vine-ripened Brandywine tomatoes, chopped garlic and onion and the fragrant oil pressed from olives grown on the Alexander Valley Vineyards estate. Jeff recommends serving this salsa with a beef tenderloin that's been roasted over an oak fire. I'd recommend opening a bottle of Alexander Valley Vineyards Cyrus, the 2000 Estate Merlot, 2000 Cabernet Sauvignon or the 2001 Redemption Zinfandel (Redemption Zinfandel is sister to AVV's Sin Zin.) to accompany this meal. Could there be a more perfect union of flavors?

Recipe makes about 4 cups of salsa; just enough for 8 servings.