

50 EASY WAYS TO EAT GREEN

bon appétit

FEBRUARY 2009

STARTERS

EDITED BY HUGH GARVEY

30 / RESTAURANTS

33 / Q&A

34 / DRINKS

36 / TRAVEL

40 / CULTURE

QUICK BITES
FROM THE
WORLD OF
BON APPÉTIT

WHY WE LOVE/ california organic olive oil

Extra-virgin olive oils from California have begun to hold their own against European ones, and more of them are earning organic status, too. These oils are delicious over grilled fish, soup, or pasta; in vinaigrettes; and for dipping. Plus, since they're locally produced (and don't have to travel far to reach our tables), they're green. A few we love: lush, fruity **Olivas de Oro** (\$12/250 ml); well-balanced **Apollo Mistral** (\$20/375 ml); grassy-sweet **Katz Rock Hill Ranch** (\$22/375 ml); assertive, peppery **Figueroa Farms Estate Blend** (\$17/375 ml); herbal, rich **Elixir Grazia** (\$20/375 ml); and buttery, floral **Global Gardens** (\$30/200 ml). For shopping information, see page 110.

—AMY ALBERT