

home cooking

TASTE TEST

Extra virgin olive oil

How many olive oils are in your pantry? Just like professional chefs, more and more home cooks are stocking their kitchens with a

diverse selection of olive oils. There are full-bodied, peppery ones for dressings and dipping, buttery varieties for delicate dishes like fish, and milder versions for everyday sautéing. To help you choose among the ever-growing assortment, the GH kitchens conducted a blind taste test of 12 supermarket brands of extra virgin olive oil (the highest grade, made from the first pressing of the olives). Our nine tasters sampled the oils,

which ranged from 22 cents to \$1.47 per ounce, on spoons and on crusty bread. Here, our favorites, all of which come in at a budget-friendly 56 cents or less per ounce.

● **Monini** (\$10 for 17.9 ounces) The perfect all-in-one oil, with a lightness that's also surprisingly rich and complex. A peppery kick at the end gives it some oomph. Try it for making pesto or cooking shellfish.

● **Whole Foods 365** (\$4 for 17.9 ounces) The house brand of the Whole Foods Market chain has an intensely robust olive taste—and a much lower price than most top-grade oils. Almost astringently peppery, it's best for dishes that can stand up to its bite. Ideal for roasts and dipping.

● **Carapelli** (\$9 for 17.9 ounces) A delicate, fruity-floral oil with hints of grassiness. Its mellowness and subtleness complement salads and soft-ripened cheeses.

