



Red White and Blue Virtual Auction

South Orange County American Legion Post 281



Ruccello's Olive Oil and More

#121





Starting Bid \$70.00

Retail Value \$145.00

Donated by RoseAnne Ruccello - Ruccello's Olive Oil

Cutting board \$25.00 Beautiful cutting boards made in Tunisia for Ruccello Olive Oil Care, Although the wood will not absorb liquid do not put it in the dishwasher, always hand wash and dry quickly. For extra care, and to maintain luster lightly wipe with olive oil after cleaning

Pasta/Salad kit \$35.99 The Salad-Pasta kit contains a wooden spoon, pasta serving spoon, and salad tongs (2 pieces) - These beautiful utensils are handmade by artisans in Tunisia. Using these utensils in your kitchen makes cooking a fun and as well as elegant experience. You can eliminate using plastic utensils when cooking making your food healthier.

Manicotti \$15.00 Handmade artisanal pasta from the Perugia Region of Italy. Made by a local pasta company in the town of Norcia. Offered only by Ruccello Olive Oil. This pasta is made from organic high-quality ingredients sourced to create the most flavorful pasta experience - You will feel like you're in a restaurant in Italy - or at a local's home!

Frantoio Franci Bio (Organic) EVOO \$28.99 CHARACTERISTICS: This 100% Italian, Organic Extra Virgin Olive Oil was harvested in October - November 2020 in Tuscany. This olive oil was harvested manually (cold pressed) to ensure the highest quality. TASTE:

This olive oil was harvested manually (cold-pressed) to ensure the highest quality. **TASTE:** This carefully selected variety blend is very well balanced and clean, with the aroma of fresh-cut greens. This olive oil has a slightly sweet flavor, followed by a palatable and slightly bitter spice. Notes of herbs and artichoke and a rich persistence of vegetables, this EVOO is an excellent addition to all of your favorite dishes.

25 year Balsamic Vinegar \$40.00 Bold Classic Flavor - Rich and distinctively tasty, this traditional balsamic vinegar owes its flavor to the Solera method. Using this process to bring out the flavorful goodness of quality grapes produces this condiment's one-of-a-kind taste.