

1 McEvoy Ranch's peppery **Olio Nuovo** is a seasonal favorite of California chefs. \$42; mcevoyranch.com

2 Brooklyn's **Brucie** restaurant dries its **house-made fusilli**. \$6; 347-987-4961

3 Made in New Mexico, **Aceto Balsamico of Monticello** is cask-aged for 12 years. \$150; organicbalsamico.com

4 Wineforest **dried wild porcini** are foraged during the mushroom's brief season so you can make risotto whenever you want. \$12; wineforest.com

5 With its floral anise flavor, **Pollen Ranch fennel pollen** gives instant Italy when sprinkled on chicken, fish, and pastas. \$8; pollenranch.com

6 Who needs San Marzanos? **Jersey Farms** cans its **crushed tomatoes** within 24 hours of picking. \$9 for three cans; primiziefinefoods.com

8 Salvatore **Bklyn** makes some of the **freshest ricotta** by hand. \$10; salvatorebklyn.com

7 **Allstar Organics Chili Pepper Flakes** add spice sustainably. \$12; allstarorganics.com



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