



Green Olive Tapenade

Featuring Unfiltered California olive oil
Ken Smedema

Ingredients:

One pound of Berisi or mildly water brined green olives pitted and chopped
One small jar of pimento stuffed spanish olives drained
One small jar non-peril capers drained
Two shallots or 1/2 small red onion minced
1/4 cup Organic California olive oil
Two garlic cloves minced
Two tablespoons chopped Italian parsley

Directions:

Pit the olives by placing them on a cutting board and using the flat side of a large kitchen knife smash them with a firm whack one at a time. Peel the flesh from the pit. When pitted, chop the Berisi and cocktail olives or pulse in a processor to a rough paste. Transfer the olives to a bowl, add the remaining ingredients and mix. Serve on toasted baguette rounds.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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