

Olive and Sun-dried Tomato Tapenade

A small amount of olive tapenade with some toasted pine nuts on a leaf of endive makes an excellent appetizer.

Ingredients:

- 8 oz. pitted Kalamata olives
- 1/4 cup sun dried tomatoes packed in olive oil
- 1 1/2 Tbsp. olive oil
- 1 head of Belgian endive
- 3 radicchio leaves (optional)



Equipment

- Food processor

Preston 2024

Tapenade:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a food processor, pulse 8 oz. olives, 1/4 cup tomatoes and oil and 1 1/2 Tbsp. olive oil until well-blended but still chunky	3
	Refrigerate 2 hrs. min.	2 hrs
	Separate leaves of endive. Wash with cold water and dry completely.	5
	Place a spoonful of tapenade on each leaf of endive and arrange on a platter with leaves of radicchio for color	5
	Total	2 hr 13 min