

Fig & Olive Tapenade

Ingredients:

For Tapenade:

- 1 Cup dried figs, chopped
- 1 Tb Tuscan Herb Infused Olive Oil
- 2 Tb fig balsamic vinegar
- ¼ tsp red pepper flakes
- ⅔ Cup Almond-Stuffed Manzanilla olives, chopped

For Serving:

- 1 8oz package of cream cheese OR goat cheese
- crackers, cut up veggies, or bread for dipping

Directions:

- Chop the figs and olives into dice, for easier serving and eating.
- Simmer figs in ½ Cup water in pan over medium heat, cooking until tender.
- Stir in remaining ingredients.
- Refrigerate, covered, four hours or overnight, for flavors to blend.

To Serve:

- Place 1 (8 oz.) package cream cheese (or goat cheese), room temperature, on a serving plate, and top with tapenade.
- Garnish with whole stuffed olives, if desired.
- Serve with crackers or toasted baguette slices (*Tip: brush with garlic olive oil before toasting!*)

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