

Kalamata Caper Relish

A versatile condiment bursting with flavor

SERVES: 6
PREP TIME: 5 minutes
REST TIME: 15 minutes
TOTAL TIME: 20 minutes

INGREDIENTS

- 12 Kalamata olives, pitted, patted dry, finely chopped
- 2 tsp. capers, rinsed, patted dry, finely chopped
- 2 Tbsp. green onion, tops only, finely chopped,
- 2 Tbsp. flat-leaf parsley, finely chopped
- 2 tsp. fresh lemon juice or use juice of charred lemon
- 2 Tbsp. GC Napa Valley Natural Citrus Tellicherry Pepper Olive Oil (Foodie Exclusive)
- ¼ tsp. GC Napa Valley Natural Orange Guava Finishing Sea Salt
- ¼ tsp. GC Napa Valley Natural Citrus Tellicherry Pepper



TO PREPARE

- Mix all ingredients together in a small bowl. Let sit 15 minutes at room temperature.

TO SERVE

Serve Kalamata Caper Relish with salmon, tuna, other fish, scallops, shrimp, poultry, pork, beef, bruschetta, flatbreads, cooked vegetables such as carrots and corn on the cob, fresh mozzarella, goat cheese, etc. For a delicious quick appetizer, spread Kalamata Caper Relish on a crostini and top with a little feta or goat cheese.

WINE PAIRING

2016 Pietro Family Cellars Sauvignon Blanc, Napa County is recommended with the crostini appetizer.

SHOPPING LIST

- 1 jar 6-7 oz. Kalamata olives, pitted
- 1 jar 4 oz. capers
- 1 bunch green onions
- 1 bunch flat-leaf parsley
- 1 lemon, Eureka or Meyer



MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com