

Spiced Olive-Orange Candied Almond Tapenade

A taste of Provence with a Napa Valley touch

SERVES: 6-8
PREP TIME: 5 minutes
TOTAL TIME: 5 minutes

INGREDIENTS

- 1 jar 6-7 oz. Kalamata olives, pitted
- 1 tsp. garlic, minced
- ½ medium orange, zest only
- 2 tsp. GC Napa Valley Natural Orange Olive Oil
- 2 Tbsp. GC Napa Valley Natural Olive Spice Blend
- 2 oz. tin GC Napa Valley Orange Candied Almonds

TO PREPARE

- Strain Kalamata olives. Check olives for pits.
- Place all ingredients in the bowl of a food processor. Pulse food processor until mixture forms a coarse paste. It will have a little texture due to the almonds not entirely being broken down. If you prefer a creamier tapenade, process to your desired texture.
- Refrigerate until serving time.



TO SERVE

Put the Spiced Olive-Orange Candied Almond Tapenade in your favorite serving dish. Place on a charcuterie board or plate surrounded with your choice of crackers, crostini, toasted pita wedges, and carrot sticks. Pairs nicely with Manchego and Jarlsberg cheeses.

WINE PAIRING

2014 Pietro Family Cellars Sauvignon Blanc, Napa Valley

SHOPPING LIST

- 1 jar 6-7 oz. Kalamata olives, pitted
- 1 garlic head
- 1 medium orange



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