

## Olive Tapenade Appetizer with Cream Cheese, Goat Cheese or Brie

### Ingredients:

- 8 Oz block of Cream Cheese
- Or
- A good quality, plain cherve log, 3-6 oz depending on number of diners
- Or
- A nice ripe wedge of Brie, with the top rind removed
- Depending on your taste buds, your choice of Tapenade made with:
  - This & That Spicy Olive Mix
  - Antipasto Olive Mix, mild heat
- Better quality crunchy crackers - An assortment is nice - or crostini

### Method:

- Bring cheese and to room temperature & place cheese on a nice salad plate
- Spoon plenty of Tapenade over the cheese and serve with knife-spreader along side a basket or two of crackers.

Wine suggestions: Pinot Grigio, light red such as Beaujolais, Pinot Noir, Sangiovese

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### Black Sheep's "Super Simple" Tapenade Recipe

Drain a jar of Black Sheep's "This and That" Olive pieces or, for less spice and more of an "Italian Accent," use a jar of our "Antipasto Olive Mix." Pick out and munch on any pieces that look irresistible. Remove stems from pepperoncinis or just remove and eat the peppers, we do!

For a less salty version, rinse the jar contents in a colander with water and drain a second time. Place the contents in a food processor with the metal chopping blade.

#### ***All the flavor ingredients are in the jar!***

Add some Extra Virgin Olive oil a little at a time while pulsing the mixture to get the texture, as fine as you prefer. We sometimes add just a little white pepper and additional crushed garlic cloves, to taste.

This refrigerates very well and keeps as long as opened olives do in the fridge, namely a *long, long time*.

"Super Simple" Tapenade also makes a great  
**DIP FOR CHIPS** or **SPREAD FOR CRACKERS**.

We really enjoy using this as a  
**SUBSTITUTE FOR MAYONNAISE ON COLD CUT SANDWICHES**,  
and it is much more healthful!

**ENJOY!**