

Recipe Card



Olive Tapenade Served on Cucumber Rounds

Ingredients:

- 2 English Cucumbers
- 1/4 Cup Capers, Rinsed (About One Small Jar)
- 1 1/4 Cups Kalamata Olives, Pitted, Rinsed
- 3 Tablespoons Finely Diced Red Onion
- 2 Cloves Garlic, Finely Minced
- 1/2 Small Red Jalapeño, or Red Serrano, Seeded and Minced
- 1 Tablespoon Lemon Zest (1/2 Lemon Rind)
- 1 Tablespoon Finely Chopped Oregano
- 1 1/2 Tablespoons Finely Chopped Tarragon
- 1 Tablespoon Olive Oil

Directions:

1. Slice cucumbers into 1/2-inch-thin rounds. To create the cup, scoop out half the seedbed of each round using a small teaspoon. Make sure not to cut all the way through. Set aside.
2. Mince the capers and olives, and mix with onion, garlic, jalapeño, lemon zest, oregano, tarragon, and oil in a small bowl to make the tapenade.
3. Fill each cup with a heaping tablespoon of tapenade.
4. Garnish each filled cucumber cup with any leftover herbs you may have, and serve.