

Olive Tapenade

Ingredients:

1 Clove Garlic, chopped	1 t Fresh Thyme, chopped
1 $\frac{3}{4}$ C Whole Kalamata Olives, pitted	1 t Fresh Rosemary, chopped
1 (2 oz.) Can of Anchovy Fillets, rinsed	3 T Lemon Juice
2 T Capers	4 T Olive Oil

NOTE: Most grocers carry tubes of anchovy paste. If available in your area, this ingredient can be replaced with 2 T of anchovy paste.

Directions:

1. Combine garlic, olives, anchovies, capers, thyme, rosemary and lemon juice in an food processor.
2. Slowly drip the olive oil into the food processor while you are blending the ingredients together.
3. Great served with pita chips.

Provençal Pistou Pasta

Ingredients:

1 (16 oz) Linguine	1 C Grated Parmesan
2 T Butter	1 C Heavy Cream
4 Garlic Cloves, peeled	3 Tomatoes, diced
¼ tsp Salt	Grated Parmesan for garnish
2 C Fresh Basil	1/3 C Extras Virgin Olive Oil, preferably from Provençal region

Directions:

1. Cook linguine as directed.
2. Drain all but ½ C of pasta water.
3. Place linguine and reserved pasta water in a large bowl and stir in the butter. Keep warm.
4. Mince garlic and salt in a food processor.
5. Add basil and ½ C cheese and mix until well blended.
6. Scrape down sides of bowl.
7. Run processor on low and slowly add the olive oil until well blended.
8. Warm the heavy cream in medium sized saucepan on low heat and stir in Pistou mixture from the processor.
9. Pour over linguine and garnish with diced tomatoes and ½ C additional Parmesan cheese.

NOTE: The Parmesan cheese garnish will thicken the sauce. So use as little or as much as you like.

Wine: Young and fresh examples of Provençal whites, Sauvignon Blanc, Semillon, cool climate Gewürztraminer that is not concentrated and bitter, and unoaked Chardonnay would be fine choices. Also consider Italian whites such as Gavi, Orvieto, Frascati, Soave or Fiano.

Fresh Corn Salad

Ingredients:

5 ears of corn, shucked	3 T good olive oil
3 Roma Tomatoes, sliced and quartered	½ tsp kosher salt
¼ C small-diced red onion (1 small onion)	½ tsp freshly ground black pepper
1 8" Cucumber, peeled, sliced, and quartered	½ C julienne cut fresh basil leaves (do not tear the basil by hand)
3 T cider vinegar	

Directions:

1. In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone.
2. Drain and immerse it in ice water to stop the cooking and to set the color.
3. When the corn is cool, cut the kernels off the cob, cutting close to the cob.
4. Toss the kernels in a large bowl with the tomato, red onions, vinegar, cucumber, olive oil, salt, and pepper.
5. Just before serving, toss in the fresh basil.
6. Taste for seasonings and serve cold or at room temperature.

Simple Wildberry Shortbread

Ingredients:

1 3lb. bag Frozen Triple Berry Blend
(raspberries, blueberries, blackberries)
1 box of Shortbread Cookies (crumbled)
½ Stick of Butter

Directions:

1. Pour frozen berries into 9 x 11 baking dish - preferably glass.
2. Sprinkle crumbled cookies over top, covering the berries evenly.
3. Place sliced pats of butter on top of crumbles spreading out evenly to distribute butter throughout the dish.
4. Bake at 350 until berries start to bubble on the sides.
5. Remove from oven and let it set up for 30 to 45 minutes.
6. Serve with ice cream on top.