



Fig and Caper Tapenade

Description

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This fig and caper tapenade recipe is from my friend Anne. There seems to be an Anne theme going on this week in terms of inspiration for my posts. It's a quick and easy appetizer to share with friends at perhaps a little wine and cheese tasting party or any gathering.

I'm in the Fall mood and for some reason this appetizer has a Fall feel to me. I think it's because of the figs in it. It would be a great appetizer to make during the holidays. If you've never tasted goat cheese, capers and kalamata olives this might be your chance to try something new. I find the combination of flavors interesting. I hope you enjoy it as much as I do.

Fig and Caper Tapenade

Author: Anne

Ingredients

- 1 cup dried figs, diced (I found these in the dried fruit section of my grocery store)
- 1/3 cup Kalamata olives, pitted, diced
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 2 tbsp capers, drained
- 1/2 tsp fresh thyme
- 8 oz. goat cheese (log form)

Instructions

1. Combine figs, olives, oil, vinegar, capers and thyme.
2. Place goat cheese on a platter and cover with the tapenade.
3. Serve with crackers.

Date Created

2012/10/10

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