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## A Grape Walked into an Olive Bar...

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Grape-Olive Compote on 3-cheese spread. Photo Susie Iventosch

would add a nice touch.

The compote can be made days ahead and refrigerated until ready to serve, and over the Thanksgiving holiday, when the oven was preoccupied, we also made the Grape-Olive compote on the stove top, cooking it down in a good saute pan.

### Ingredients

#### Compote

- 2 1/2 cups seedless red grapes, cut in half or quarters (measure after cutting)
- 1 1/2 cups pitted Kalamata olives, cut in half (measure after cutting)
- 1 teaspoon dried thyme, or 1 tablespoon minced fresh thyme
- 1/2 teaspoon sea salt
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Cheese spread (adjust quantities as you like)
- 1/2 cup crumbled blue cheese
- 1 cup cream cheese
- 4 oz. Montrachet goat cheese

#### Directions

##### Compote

Toss all together and place in a greased or sprayed, small casserole dish Bake at 350 degrees for 1 hour. Stir and cool. Refrigerate until ready to use.

##### Cheese Spread

In a medium sized bowl, beat blue cheese with an electric beater until as smooth as possible. Beat in cream cheese and goat cheese. Refrigerate until ready to use. Then spread in a round, about 1 inch thick, on a serving platter, and spread compote on top. Serve on crostini toasted with olive oil and a wee bit of sea salt

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