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EJ Keller's Olive and Fig Tapenade

INGREDIENTS

1/2 cup pitted Kalamata olives

1 peeled clove of garlic

1/4 cup walnuts

4 ripe figs

6-8 springs of fresh mint

1/2 cup cream cheese, softened

2 heads of Belgian endive, leaves separated and washed, or slices of cucumber

1-2 tablespoons Balsamic vinegar

DIRECTIONS

In a food processor, puree 1/2 cup pitted Kalamata olives with a peeled clove of garlic. Add 1/4 cup of walnuts and pulse a few times, leaving the walnuts in small pieces. Transfer to a mixing bowl. Chop 4 ripe figs and add to the olive mix. Finely chop the leaves from 6 or 8 sprigs of mint and add to the mix. Stir in 1/2 cup of cream cheese and mix all the ingredients together. Serve on top of endive leaves or slices of cucumber and drizzle with a few drops of balsamic vinegar. Enjoy!

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