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Olive Salsa and Mediterranean BLTs

By Susie Iventosch



Kalamata Olive Tapenade BLT Photos Susie Iventosch

1/4 cup sundried tomatoes, finely chopped
2 tablespoons extra-virgin olive oil
1 tablespoon red wine vinegar
Salt and pepper to taste

DIRECTIONS

Place olives in a food processor and process just until chopped but not mushy. Add basil and process for just a couple of seconds longer. Place olive-basil mixture in a small mixing bowl. Add remaining ingredients and season to taste with salt and pepper. Store in airtight container in refrigerator until ready to use. It's great with pita chips, but also delicious served on grilled salmon or on burgers.

Mediterranean BLTs

(Makes 4-6 sandwiches)

INGREDIENTS

1 baguette, cut into sandwich sized pieces, sliced half length-wise, and toasted
8-12 slices of pork or turkey bacon
2-3 ripe tomatoes, thinly sliced
1 cup pitted Kalamata olives, processed into a tapenade consistency
3 Tbsp. basil leaves chiffonade (sliced into small strips)
5 ounces feta cheese, sliced as thinly as you can - it's a crumbly cheese!

DIRECTIONS

Toast bread. Spread tapenade on one side and sprinkle basil chiffonade on top. Place bacon and feta slices on other side of bread and cover with tomato slices. Season with salt and pepper. Carefully close sandwich. Garnish plate with basil leaves and extra Kalamata olives.



Olive salsa on grilled salmon

Olive Salsa

(Yields about 2 cups of salsa)

INGREDIENTS

1 cup large whole Spanish olives with pimientos
1 cup whole pitted Kalamata olives
3 large basil leaves
1 red bell pepper, roasted, peeled, seeded and chopped (can roast yourself or buy already roasted)
1 yellow or red onion, chopped (can either sauté in a little olive oil, or use raw. I like my onions cooked.)
1-2 cloves garlic, minced
1 jalapeno pepper, seeded and finely diced (more or less depending upon heat tolerance)
2 large tomatoes, chopped into small pieces

Reach the reporter at: suziven@gmail.com

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