

FIG-ROSEMARY SPREAD

Makes 1 ½ c, Prep : 10 min, total time: 10 min



salt and pepper
10 oz. goat cheese
¼ c milk
2 T fresh rosemary
2 t white balsamic vinegar
½ c finely chopped dried figs
(preferably black mission figs)

1. In a food processor, combine soft goat cheese, milk, rosemary, and vinegar; process until very smooth.
2. Add dried figs, and season with salt and pepper; pulse once or twice just to incorporate.

Serve with pita chips. Can be made 1-2 days in advance. Bring to room temp. before serving.



OLIVE-CAPER SPREAD

Makes 1 ½ c, Prep : 10 min, total time: 10 min

1. In a food processor, combine 2 c pitted **brine-cured black olives** (Kalamata), 1 c loosely packed **fresh parsley**, 2 T rinsed **capers**, and 2 **anchovy fillets** with finely grated zest and juice of 1 **lemon**; process until finely chopped.
2. With the motor running, add 2 T **olive oil**; process until a paste forms.