

Olive Tapenade

INGREDIENTS:

3 cloves garlic, peeled
1 cup pitted kalamata olives
3 tablespoons chopped fresh parsley
2 tablespoons capers
2 tablespoons lemon juice
2 tablespoons olive oil
salt and pepper to taste

DIRECTIONS

1. Gather all ingredients.
2. Place garlic cloves into a blender or food processor; pulse to mince.
3. Add olives, parsley, capers, lemon juice, and olive oil. Blend until mixture is finely chopped.
4. Season with salt and pepper.

Courtesy of All Recipes
https://www.allrecipes.com/recipe/165309/kalamata-olive-tapenade

Purposeful Edna Valley...

is a partnership between Owner Laurie Sances & Ag Educator Wendy Minarik, long time SLO county residents.

In 2023 we saw an opportunity to put a mature olive grove into production to fund an endowment & business experiences for Ag students.

We are dedicated to manifesting this goal to deserving California students interested in furthering their training in agriculture science & education to realize their dreams.
Thank you for supporting our mission to empower the next generation of Ag leaders through access to quality education and opportunities for professional growth.