



COOKS ON MAIN

for the everyday chef

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Potato Bites with Olive Tapenade

Makes about 20 bites

The salty tapenade pairs very nicely with new potatoes. The perfect, bite-sized savory morsels are easy to eat finger food as an appetizer for any number of holiday occasions.

Tapenade Ingredients:

1 cup Kalamata olives, pitted
1 cup green olives, pitted
2 tablespoons capers, drained
1/4 teaspoon dried basil leaves
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon freshly ground black pepper
Juice of 1 lemon (about 2-3 tablespoons)
1 tablespoon olive oil

To Serve:

10 small new potatoes
1 Boursin cheese, garlic and herb flavored
3 chives, for garnish

Directions:

1. Drain the olives well, toss and turn until the brine has fully drained.
2. Place in the bowl of a food processor, the olives, capers, basil, red pepper flakes, black pepper, lemon juice, and olive oil. Pulse 2-3 times, scrape down the sides, and pulse again. Repeat until the mixture is finely chopped, but not pureed. Transfer from the food processor into a medium bowl.
3. *Meanwhile, boil the small potatoes in a pot of salted water until just tender to the tip of a knife. Halve each cooked potato; trim slightly to create a flat bottom if the half does not naturally sit in a level manner. Hollow out each potato half with the small end of a melon baller. Fill each cavity with a generous spoonful of olive tapenade. Top with a dollop of Boursin cheese. Garnish with a sprinkle of chopped chives.*