

# THE NAPOLEON CO.

## A WORLD OF SPECIALTY FOODS

Northwest family owned since 1903.

**N**apoleon specialty food company founder Antonio Magnano immigrated to Seattle in 1903 from a town in Italy near Genoa and was the first to import Italian foods to the lively pioneering community on Puget Sound. Today, Napoleon is a fourth generation, family-run company and their dedication and passion for importing quality specialty foods is stronger than ever.

Enjoy the finest ingredients the world has to offer and stock your pantry with fine products as your parents did including olive oils, vinegar, artichokes, capers, tortellini, pasta, olives, anchovies, and more.

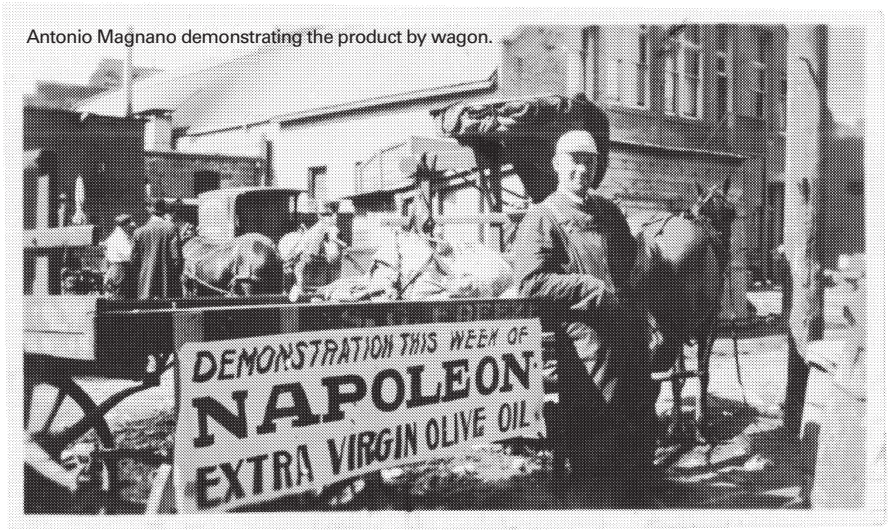
With these products, you can quickly and conveniently create something dazzling and tasty. Use Napoleon specialty foods straight from your pantry to create delicious appetizers or dress up your main course.

### Napoleon Artichoke Dip

SERVES 4

- 1 (14 ounce) can of **Napoleon Artichoke Hearts**, drained and chopped
  - 1 (4 ounce) can of chopped green chilis
  - 1 cup grated Parmesan cheese
  - 1 cup of mayonnaise
  - Pinch of garlic powder (optional)
  - Tortilla chips
1. Combine all ingredients except tortilla chips. Turn into an 8 inch round baking dish. Bake in 350°F oven for 20 minutes or until it starts to bubble. Serve warm as a dip or topping with crackers or tortilla chips.

Antonio Magnano demonstrating the product by wagon.



### Napoleon Artichoke & Cheese Tapenade

- 2 cups **Napoleon Quartered or Whole Artichokes**, drained
  - 1 small clove garlic, coarsely chopped
  - ½ teaspoon grated lemon zest
  - 1 cup grated Parmesan cheese
  - 2 tablespoons **Napoleon Extra Virgin Olive Oil**
  - 1 tablespoon **Napoleon Capers**, drained
  - ¼ teaspoon each coarse salt and ground pepper
  - Pinch cayenne pepper
1. Combine all the ingredients in a food processor, and process until smooth. Serve with crisp crackers, crostini or French bread.

**Variations:** Add 1 tablespoon **Napoleon Pitted Kalamata Olives** or 2 **Napoleon Anchovies** before pureeing. ■

