

Use this dip as a spread for grilled bread (bruschetta), smaller toasts (crostini) or crackers. Toss any leftover into cooked pasta adding a bit of chopped Italian parsley and a good grind of black pepper.

Cut Out Below

### ARTICHOKE AND CHEESE TAPENADE

Makes 1 3/4 cups or about 14 two tablespoon servings

2 cups Napoleon Marinated Quartered Artichokes, canned Artichoke Hearts, or canned Artichoke Bottoms, drained

1 small clove garlic, coarsely chopped

1/2 teaspoon grated lemon zest

1 cup grated Parmesan cheese

2 tablespoons Napoleon Fruttato or Extra-Virgin Olive Oil

1 tablespoon Napoleon Capers, drained

1/4 teaspoon each coarse salt and freshly ground black pepper

Pinch cayenne pepper

1. Combine all the ingredients in a food processor and process until smooth. Serve with crisp crackers or crostini.

**Variation 1:** add 1 tablespoon Napoleon Pitted Kalamata Olives before pureeing.

**Variation 2:** add 2 Napoleon Rolled Stuffed Anchovies before pureeing.

#### Approximate Nutritional Analysis per Two Tablespoon Serving

Calories 60	Calories from Fat 45	Total Fat (g) 5	Saturated Fat (g) 1
Cholesterol (mg) 5	Sodium (mg) 230	Carbohydrate (g) 2	Dietary Fiber (g) 1
Sugars (g) 0	Protein (g) 2	Vitamin C (%DV) 9	Vitamin A (%DV) 1
Calcium (%DV) 8	Iron (%DV) 0		

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