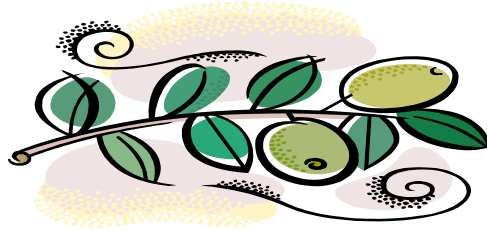


KRCU's Caffe Concerto at Schnucks



Olive My Love

Olive Salsa

(adapted from allrecipes.com)

4 oz. can chopped green chilies
1 chopped onion
5 oz. chopped green olives
6 oz. chopped black olives

1 and ½ c. shredded Cheddar
ground pepper to taste
garlic salt to taste
2 tomatoes, chopped

Drain chilies and combine with onion and olives. Stir in cheese and tomatoes. Season to taste with garlic salt and pepper. Stir in a little of the olive brine if desired. Chill and serve with chips.

Olive Soup

(adapted from The Frugal Gourmet)

2 c. pitted green olives
6 TB olive oil, divided
½ medium onion, sliced
2 cloves crushed garlic
1 quart chicken stock

1 cup heavy cream
6 TB flour
ground pepper to taste
Tabasco sauce to taste
1/3 c. sherry

Soak olives in cold water for one hour, drain, and chop coarsely. Saute 1 and 1/3 c. of the olives along with onion and garlic in 3 tablespoons of oil until onions are transparent. Puree mixture along with one cup of stock. Combine with remaining stock and simmer for 20 minutes.

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Add cream. Using remaining 3 tablespoons of olive oil and the flour, make a roux and cook until darkened. Whisk into soup and simmer, stirring constantly, until thickened. Season with pepper, add remaining olives and Tabasco and sherry.

Grilled Tuna with Olive Relish

(adapted from Eating Well)

½ c. finely chopped parsley	1 TB lemon juice
1/3 c. chopped black olives	olive oil
¼ c. finely chopped celery	6 tuna steaks
1 minced garlic clove	salt and pepper to taste
½ tsp. oregano	lemon wedges

Combine parsley, olives, celery, garlic, oregano, lemon juice, 1 tsp. olive oil and salt and pepper to taste. Rub tuna with olive oil and season with salt and pepper. Grill until seared on both sides and barely cooked through. Top with olive relish and garnish with lemon wedges.

Black Olive Clafoutis

(adapted from Gourmet)

½ c. pitted Nicoise olives	1 stick melted butter
1 cup sugar, divided	4 egg yolks
2 cups water	¼ c. flour
¾ c. blanched almonds	¼ tsp. salt
3 eggs	1 cup whole milk

Cook olives in boiling water for five minutes and drain. Bring ½ cup sugar and water to a boil, stirring until sugar is dissolved. Add olives and poach, covered, over very low heat for 6 hours. Chill in syrup overnight. Grind almonds with 2 tablespoons sugar in food processor. Whisk together with whole eggs and butter. Whisk yolks with remaining 6 TB sugar until blended. Add flour and salt and whisk until smooth. Whisk in milk, then whisk into almond mixture, combining well. Drain olives and stir into batter. Pour into 6-cup baking dish and bake at 350 degrees until center is firm and edges are puffed, about 20 minutes. Serve warm.