

# Kalamata and Fig Tapenade

## Ingredients

- 1/2 cup chopped dried figs
- 1/4 cup water
- 2 teaspoon olive oil
- 1 to 1 1/2 tablespoons balsamic vinegar
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried thyme
- 1/4 teaspoon cayenne pepper
- 1/3 cup chopped kalamata olives
- 1 clove garlic, minced
- salt and pepper to taste
- 2 tablespoons chopped toasted walnuts
- 1 (8 ounce) package cream cheese

## Directions

Combine figs and water in a saucepan over medium heat. Bring to a boil, and cook until tender, and liquid has reduced. Remove from heat, and stir in the olive oil, balsamic vinegar, rosemary, thyme, and cayenne. Add olives and garlic, and mix well. Season with salt and pepper to taste. Cover, and refrigerate for 4 hours or overnight to allow flavors to blend.

Unwrap cream cheese block, and place on a serving platter. Spoon tapenade over cheese, and sprinkle with walnuts. Serve with slices of toasted baguette or crackers.

Alternative: Spread baguette or crackers with cream cheese and then tapenade and then sprinkle with walnuts