

## Recipes

### Olive Brochette

1 pint of your favorite La Bella Olives  
(my favorite, Garlic & Jalapeno)  
Drain and save juice  
Chop small to med white or yellow onion  
1 heaping tablespoon of Capers  
1 tbsp ground black or white pepper  
Aprox 3 tbsp olive oil for spread ability and taste,  
preferably a light buttery olive oil like La Bella Olive Oil.

Add all ingredients to food processor  
Chop to consistency of finely chopped canned black olives  
Spread on baguettes  
optional: add some juice from olives or olive oil for thinner  
consistency and easier spreading

### Italian Cheese Balls

1 pint jar of your favorite La Bella Olive (my favorite, Spicy  
Pimento)  
Drain and save juice from olives  
1 pkg Philadelphia Cream Cheese  
Coat olives with cream cheese  
Serve whole or cut in half  
Serve at room temperature or refrigerate for later.  
Option: Coat with finely chopped nut

### Olive Hor D'oeuvres

Choose favorite jar of La Bella Olives (my favorite: Antipasto  
Italiano)

Drain and save juice from olives  
( Remove stem from pepperchinis)

2 lb white button mushrooms  
Wash and remove stem  
Place stems and olive in food processor & chop  
1 to 2 lb Philadelphia cream cheese  
Add to mixture  
Mix to course consistency

Spread mixture inside mushroom tops

Put on cookie sheet

Place in oven at 300<sup>0</sup> for aprox 10 min or until warm

Make double the amount you think you will need

Option: Substitute your favorite La Bella Garlic Cloves for Olives

### Garlic Clove Chip & Dip

8 to 10 or more of your favorite La Bella Garlic Cloves  
(my favorite: smoked garlic cloves)

1 cup (8 oz) sour cream

Finely Chop garlic and add to sour cream

Options: 1 tbsp of juice from garlic jar to get desired consistency  
Substitute your favorite La Bella Olives for garlic cloves

Mix and serve with your favorite chip, cracker, or veggies

### Other uses for leftover olive juice

Dirty martinis

Pealed hard boiled eggs, etc  
(refrigerate after opening)