

Mediterranean Eight-Layered Dip

Makes: 12 to 14 Start to Finish: 2 hrs



Ingredients

Hummus (recipe follows)*
Tapenade (recipe follows)*
2 medium tomatoes, seeded and chopped
1 cup seeded and chopped cucumber
3 tablespoons snipped fresh flat-leaf (Italian) parsley or regular parsley
4 teaspoons snipped fresh mint
2 teaspoons lemon juice
1/8 teaspoon kosher salt
1/8 teaspoon coarsely ground black pepper
12 large pita bread rounds
2 cups shredded fresh spinach
4 ounces feta or soft goat cheese (chevre), crumbled or cut up (1 cup)
1/4 cup sliced green onions (2)
1/4 cup sliced or chopped pitted kalamata olives or pitted ripe olives

1. Prepare Hummus and Tapenade; set aside along with remaining chopped roasted red sweet peppers (about 3/4 cup).
2. In a medium bowl, combine tomatoes, cucumber, parsley, mint, lemon juice, salt and black pepper; set aside. Wrap pita rounds in foil and heat in a 350 degrees oven for 15 minutes or until warm.
3. To assemble dip, spread Hummus on a 12-inch serving platter; arrange spinach atop Hummus layer, leaving a 1-inch border of Hummus. Drain excess liquid from Tapenade if needed and spoon Tapenade over the spinach, leaving a 1-inch border of spinach.
4. Drain excess liquid from tomato mixture; discard liquid. Spoon tomato mixture over Tapenade layer, leaving a 1-inch border of Tapenade. Sprinkle feta over tomato mixture. Top with reserved 3/4 cup chopped roasted red sweet peppers, green onions and olives.
5. To serve, cut warm pita rounds into wedges. Serve with the dip. Makes 12 to 14 appetizer servings. Can use pita chips and/or veggie sticks.

Tip: *Tip for quicker preparation: Instead of making the Hummus, use 1 1/2 cups purchased hummus. Assemble as directed above.

Make Ahead Tip: Make- Ahead Tip: Prepare Hummus and Tapenade 1 week in advance; cover and chill until ready to assemble. Prepare tomato mixture 6 to 24 hours ahead; cover and chill until ready to assemble. Drain as directed above. Assembled dip may be covered and chilled up to 1 hour before serving.

Tapenade

Ingredients

1 - 12 oz. jar roasted red sweet peppers
1/2 cup oil-cured Greek olives (kalamata), drained and pitted, or pitted ripe olives
1/2 cup pimiento-stuffed green olives
2 TBSP. olive oil (or oil from cured olives plus enough olive oil to equal 1 tablespoon)
1 TBSP snipped fresh basil
1 TBSP drained capers
1 tsp. snipped fresh oregano
1/4 tsp. freshly ground pepper

Drain roasted peppers and pat dry with paper towel. Measure 1/2 cup to use in the tapenade. Chop the remaining red sweet peppers and set aside to use for one of the layers in the dip; cover and refrigerate. In a food processor bowl combine 1/2 cup reserved red peppers with rest of the ingredients and pulse with several on and off turns until coarsely chopped. Makes 1 1/2 C. tapenade.

Humus

Ingredients

1 15 - 16 ounce can garbanzo beans (chickpeas)
1/4 cup tahini (sesame paste) OR 3 tablespoons peanuts butter plus 1 tablespoon sesame oil
3 tablespoons lemon juice
2 tablespoons olive oil
2 cloves garlic, minced
1/2 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon ground cumin

Drain & rinse garbanzo beans. In a food processor, combine garbanzo beans; tahini (sesame paste) or creamy peanut butter and sesame oil; lemon juice; olive oil; garlic, minced; paprika; salt and ground cumin. Cover and process until the mixture is smooth, stopping and scraping the sides as necessary. (Or, place drained garbanzo beans in a medium bowl; mash with a potato masher or fork until nearly smooth; stir in tahini or peanut butter plus sesame oil, lemon juice, olive oil, garlic, paprika, salt, and cumin.) Makes 1-1/2 cups.