



Recipe from: [My Catholic Tradition](#)

CHEESE AND OLIVE SLICE

Makes about 20 pieces

Ingredients:

1 red onion
1/4 cup pitted black olives
1 red pepper
1 green pepper (pepper)
2 tbsp fresh basil leaves
3 tsp balsamic vinegar
2 garlic cloves, crushed
1/4 cup oil
3 garlic cloves, crushed, extra
1 large piece of focaccia
3 1/2 oz Cheddar cheese, grated
Fresh basil leaves or other fresh herbs, to garnish

1. Preheat the oven to 350°F.
2. Line an oven tray with foil.
3. Slice the onion and olives.
4. Cut the pepper into halves. Remove the seeds and membrane and cut into fine strips.
5. Finely shred the basil leaves.
6. Combine the pepper, onion, olives, basil, vinegar and garlic in a medium bowl.
7. Mix well, cover and set aside.
8. Combine the oil and extra garlic in a small bowl.
9. Using a serrated knife, slice the focaccia horizontally through center.
10. Brush focaccia halves with combined oil and garlic.
11. Arrange the combined olive and pepper filling evenly over the bottom half of focaccia.
12. Sprinkle cheese over and top with remaining focaccia piece.
13. Place on the prepared oven tray.
14. Bake for 15 minutes, or until the cheese melts.
15. Cut into squares and garnish with basil leaves.
16. Serve hot or at room temperature.

Notes:

Focaccia is flat Italian bread, available from most delicatessens, bakeries and some grocers.

To crush garlic, place the flat side of a large cook's knife over the peeled cloves and push down hard with the flat of your hand. Chop off and discard the dry end of the cloves. Chop finely.

Olive and pepper filling can be made one day in advance. Store covered in the refrigerator. Assemble and bake the squares just before serving.

If focaccia is not available, use small bread rolls sliced in half, slices of large round continental loaves or sliced baguette.

Any of these ingredients can be added to the filling: sliced fresh mushrooms, marinated mushrooms, grilled egg-plant, sliced marinated artichoke hearts, sliced salami, ham or prosciutto, sliced turkey or chicken breast, small fresh prawns (shrimp) or sun-dried tomatoes.