

Recipe

Black & Green Olive Tapenade

Ingredients

1 cup whole green olives, strained (no pits; pimentos are fine)
1 cup whole kalamata olives, strained (no pits)
¼ cup good extra virgin olive oil
4 anchovy filets
2 Tbls capers
Zest of one lemon
2 garlic cloves
½ tsp fresh minced oregano

Directions

- Combine garlic, olive oil, anchovies, capers, zest, oregano and pepper in a food processor fitted with a steel blade
- Pulse until minced; scrape down with a rubber spatula, then puree for about 15 seconds
- Add all olives and pulse about 15 times until minced, then puree for about 10 seconds or until a relish-like consistency

Chef's Notes

Great for toast points, muffuletta sandwiches, as an accoutrement on a charcuterie or cheese board. Also perfect with white flakey fish.

