

# Olive Tapenade

## Description

Olive tapenade is an olive spread dish that originates in the south of France (Provencal region). The name comes from the Provencal word for capers, *tapeno*. It's generally eaten as an hors d'oeuvre, usually as a spread on bread, crackers or crostini (small pieces of crusty toasted bread).

## Ingredients

- 2 cups whole, pitted kalamata olives
- 1 anchovy filet, rinsed
- 2 tbsp capers, drained and rinsed
- 1 clove garlic, chopped
- 1 tsp fresh thyme, chopped or 1/4 tsp dried thyme leaves
- 3 tbsp lemon juice
- 6 tbsp olive oil
- 1/4 tsp crushed red pepper

## Instructions

Combine the olives, garlic, capers, anchovies, thyme, and lemon juice in a food processor or blender. While blending or processing, slowly add the olive oil into the mixture. Blend thoroughly until a paste is formed. Add crushed red pepper and stir.



## Summary

**Yield:** 6

**Prep Time:** 15 minutes

**Category:** Appetizers

**Cuisine:** French

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Store the spread in the refrigerator, well covered.

Serve with crackers or crusty french bread.