## **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 leves
- 3 tbsp lemon juice
- 6 tbsp olive oil
- 1/4 tsp crushed red pepper



Summary Yield: 6

Prep Time: 15 minutes Category: Appetizers Cuisine: French

## 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

Store the spread in the refrigerator, well covered.

Serve with crackers or crusty french bread.