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 and stir.

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Store the spread in the refrigerator, well covered.

Serve with crackers or crusty french bread.