

# Olive Tapenade

## Ingredients

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- 3/4 c Kalamata Olives (pitted, brine-cured)
- 1 Anchovy Fillet (or 1/2 teaspoon anchovy paste)
- 1 1/2 T Capers (rinsed)
- 3/4 T Parsley (chopped)
- 1 1/2 clv Garlic (minced, or use roasted)
- 1 1/2 T Lemon Juice
- 2 T Olive Oil
- 0 ds Salt
- 1/8 t Ground Black Pepper

## Instructions

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1. In a food processor, combine olives, anchovies, capers, parsley, garlic, lemon juice, and pepper. Pulse 2 to 3 times until coarsely chopped.
2. Drizzle in olive oil and pulse a few more times until a chunky paste forms, scraping down the sides as needed. Season to taste with salt and pepper and serve at room temperature.