

# Artichoke Tapenade Recipe

This condiment/spread/dip comes together quickly and easily – and tastes delicious. Tapenade can be altered to your taste – more olives, less olives, leave out the artichoke and add in some sun-dried tomatoes, add herbs or spices.

Serve at room temperature with bread (especially delicious on toasted bread), crackers or sliced vegetables. Leftovers can be used as a sandwich spread or thinned with a little olive oil and added to pasta.

Time: 10 minutes

## **Ingredients:**

- 1 14-ounce can Artichoke Hearts (approx 2 cups) – drained
- 1/2 Cup, pitted Green Olives, (I like Castelvetrano the best)
- 1/4 Cup Olive Oil
- 1 Tbs Capers – rinsed and drained
- 1 clove Garlic – minced (I can't tell you how much I love a microplane for this)
- *(Be sure to remove the stem (sometimes green) in the center of the clove – it can make the garlic taste bitter)*
- 1 – 3 tsp Lemon Juice – freshly squeezed (amount depends on your taste)
- Sea Salt to taste (I prefer the milder flavor of sea salt, but Kosher salt works just as well)

### **Options:**

- *If you prefer black olives to green olives, you can certainly use those instead. The flavor will be a little different and the aesthetic will change, but it will still taste good!*
- *Some fresh herbs would be a nice addition, perhaps a few sprigs of rosemary, some thyme, parsley or basil.*

### **Method:**

Add artichoke hearts, green olives, olive oil, capers and garlic to the food processor.

Pulse or puree until smooth.

Taste and start with a teaspoon of lemon juice and a pinch or two of salt. Blend again, taste and adjust seasoning as necessary.

**Bon Appétit!**