

# Tapenade Recipe

Tapenade is a Provençal dish consisting of puréed or finely chopped olives, capers, anchovies and olive oil. Its name comes from the Provençal word for capers, tapenas

## Tapenade Recipe

The tapenade can be served as an hors d'oeuvre, in a small bowl, surrounded with tiny toasted bread slices or crackers

### Ingredients

- 1/2 pound pitted mixed olives
- 2 anchovy fillets, rinsed
- 1 small clove garlic, minced
- 2 tablespoons capers
- 2 to 3 fresh basil leaves
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons extra-virgin olive oil

### Directions

Thoroughly rinse the olives in cool water. Place all ingredients in the bowl of a food processor. Process to combine, stopping to scrape down the sides of the bowl, until the mixture becomes a coarse paste, approximately 1 to 2 minutes total. Transfer to a bowl and serve.