



## Tapenade

*Olive Spread*

You can find a number of great jarred Tapenades, but its nice to know you also can make it yourself.  
Take a baguette that has been toasted and use that for the base.

Yield: 2 cups  
Food processor  
425°F

1 lb	Nicoise olives, pitted
2	anchovy filets (or 1 tbsp fish sauce)
1 clove	garlic
2 tbsp	capers, drained
3 tbsp	olive oil
	pepper
1	baguette
1 clove	garlic and peeled

1. In work bowl fitted with metal blade, process olives, anchovies, garlic and capers until pureed. Through feed tube with motor running, add olive oil. Place into a bowl and pepper to taste. Set aside
2. Take and slice baguette diagonally, Rub both sides with garlic. Place on a baking sheet. Bake until lightly brown, about 12 minutes. Cool
3. Spread about 1 tsp of the olive mixture on top of each toasts, decorate with an olive or greens.