

Tapenade

This rustic olive spread will feed your craving for something salty and is fairly simple to make. It can be used to make elegant tea sandwiches, as a quick appetizer or a condiment with grilled meats. And, you can get all the ingredients at Trader Joe's. It's 100% vegan, unless you pair it with cream cheese...



Ingredients:

- 1 jar of pitted Kalamata olives (drained)
- 1 can of black or green olives (drained)
- ½ cup of capers (drained)
- 2 cloves of garlic, minced
- 1 shallot, minced
- fresh parsley, chopped
- 1 fresh lemon zest and juice
- olive oil
- kosher salt & fresh ground pepper

To Prepare:

Using a mesh strainer, drain off the liquid from the olives and capers
In a food processor*, combine the olives, capers and using the pulse button, mix together but don't over blend.

Add the minced garlic & shallots with a few pulses

Add olive oil, lemon zest and juice, parsley, salt & pepper and pulse a few times to mix in. The amount of olive oil depends on how you like it.

**If you don't have a food processor, you can chop with a knife, old skool & rustic!*

Serving Suggestions:

Nice on crusty bread

Also goes well with a little cream cheese spread and fresh arugula

Stores well in the refrigerator, but let it come to room temp before serving