

Black Olive Tapenade on crusty French Bread

Ingredients:

¾ lb pitted black olives
(Kalamata or Nicoise)
3 oz drained/rinsed capers
2 anchovy fillets, drained/rinsed
& patted dry
2 cloves garlic, finely minced
1 t Dijon Mustard
5 sprigs fresh thyme,
leaves finely chopped
3 T chopped parsley
¼ t crushed red pepper
1 T lemon juice
1 t red wine vinegar
½ C extra virgin olive oil

French Bread

Preparation:

1 Combine all ingredients in a food processor, mix well and
purée coarsely.

Season to taste.

2 Slice bread on the bias and toast on griddle.
Spread tapenade on bread and serve.