

## Black Olive Tapenade On Crusty French Bread



### **Ingredients:**

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1 cup pitted Black Olives (Kalamata or Niçoise)  
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3 tbsp drained/rinsed Capers  
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3 Anchovy Fillets, drained/rinsed & patted dry  
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3 cloves Garlic, finely minced  
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1 tbsp Dijon Mustard  
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5 sprigs fresh Thyme, leaves finely chopped  
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3 tbsp chopped Parsley  
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¼ tsp crushed Red Pepper  
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1 tbsp Lemon Juice  
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1 tsp Red Wine Vinegar  
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½ cup EVO Oil  
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French Bread, sliced diagonally  
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### **Directions:**

Combine all ingredients in a blender, mix well and purée coarsely.  
The tapenade should be chunky.

Season to taste.

Slice bread on the bias and toast on a baking sheet.

Spread tapenade on bread and serve.