

RECIPE



OLIVE TAPENADE

INGREDIENTS:

1 1/2 c.	pitted mild brine-cured green and black olives
3-4	anchovy fillets, rinsed and patted dry
3 tbsp.	capers, drained and rinsed
1 1/2 tbsp.	chopped flat leaf parsley
3	garlic cloves, finely chopped
1 1/2 tbsp.	cognac
3 tbsp.	fresh lemon juice
	ground white pepper
1/4 c.	extra virgin olive oil

DIRECTIONS:

Combine olives, anchovies, capers, parsley, garlic, Cognac, lemon juice and 1/2 teaspoon of ground white pepper. Pulse once or twice to combine roughly.

Add the olive oil and pulse again 2 or 3 times. Scrape down the side to make sure everything is incorporated. the texture should be a little chunky, rather than a smooth puree.

To serve, you can place the tapenade on individual crostini's or in a bowl with the crostini's around for your guests to spread themselves.

Makes about 30 bites

