

Tapenade

This is a dead-easy spread/topping. I like to use both Greek Kalamata olives and Greek green olives in brine. You will have to pit them but it's not hard; just lay on a cutting board, place the back of a chef's knife on the olive and give it a slight whack; just like when you are peeling garlic. I have used the Tapenade on a panino with prosciutto and cheese too! All you need is some good sliced Italian bread! (Check out Rise Artisan's breads). Tapenade makes a great addition to an antipasto platter.

2 cups pitted Kalamata & green Greek olives
3 Tbsp. capers, rinsed (I prefer the capers packed in salt to the brined ones)
2 garlic cloves, chopped
6 Tbsp. good EVO
2 tsp. grated lemon zest

Place the olives, capers, garlic, EVO & lemon zest in the bowl of a food processor; process until coarsely chopped (do not puree). Place in a tightly covered jar & store in the fridge. Serve the Tapenade at room temperature.