

Mediterranean Olive Tapenade

Traditionally, a tapenade is a puree of olives and capers, and often anchovies. This tapenade is a chunkier version and has the somewhat unorthodox addition of tomatoes. Serve a tapenade as a spread on a toasted baguette, or slices of warm bread. The heat of the bread allows the flavors and the aromas of the tapenade to “bloom.” This tapenade is also great as a layer in any number of sandwiches, as a chunky dip for crudités, or even as a quick sauce for pasta.

15 Kalamata olives, pitted and finely chopped
7 large green olives, pitted and finely chopped (or 14 small)
1 Roma tomato, seeded and finely chopped
1 Tablespoon capers
1 clove garlic, finely minced
1 small shallot, finely minced
1 Tablespoon parsley, finely chopped
1 Tablespoon stone ground mustard
1 Tablespoon fresh lemon juice
1/4 - 1/2 teaspoon red pepper flakes
1/4 teaspoon freshly ground coarse black pepper
2 Tablespoon olive oil

- (1) Chop and mince each ingredient. (This is a great use of your knife skills!).
- (2) Combine all ingredients in a medium bowl, mixing well.
- (3) Transfer to an airtight container.
- (4) Refrigerate. Allow the flavors to meld by setting for a few hours before serving.
- (5) To serve, brush the baguette with additional olive oil and lightly toast under the broiler.
- (6) Serve the bread warm with a thin layer of the tapenade.

Alternatively, a food processor makes quick work of the chopping:

- (1) Place garlic, mustard, lemon juice, red pepper flakes, black pepper, and olive oil in the work bowl. Process.
- (2) Add chunks of shallot, olives, and capers. Pulse until chopped.
- (3) Add tomato chunks and pulse once or twice more. (Depending on your tomato, you may wish to chop by hand and add to the mix as you transfer it to an airtight storage container).