

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Zesty Olive Tapenade

I can't pass up an olive bar at the grocery without trying something. After a while I'll have several partially-filled cartons of this and that. Solution: Tapenade! It doesn't matter if the olives are specially marinated or flavored (herbs, etc.). You can even toss them in with bits of other pickled veggies; just make sure it's predominantly olives...

*20-25 pitted Kalamata olives, drained  
15 (or so) pitted green olives, drained  
2 Tbsp capers, drained  
2 tsp fresh lemon juice (1 lemon)  
2-3 tsp extra-virgin olive oil  
1-2 tsp crushed red pepper flakes  
freshly cracked black pepper, to taste*

Place all ingredients in the bowl of a food processor. Pulse a few times to combine and chop the olives into bits. You can make this spread as smooth or chunky as you like; I prefer a texture that looks like broken and slightly crushed peanuts in size.

Yield: Enough tapenade for six to eight muffaletta sandwiches  
Preparation time: 5 minutes, unless you pit your own olives

