

# Kalamata Olive Tapenade

## Ingredients

1 cup Kalamata olives, pitted and drained  
2 tablespoon drained capers  
1 teaspoon anchovy paste  
5 medium cloves garlic  
10 basil leaves  
2 tablespoon loosely packed fresh oregano leaves  
2 teaspoon Dijon mustard  
2 teaspoon fresh lemon juice  
Extra-virgin olive oil, as needed  
Salt

## Directions

Using a food processor: Combine olives, capers, anchovy paste, garlic, basil, oregano, mustard and lemon juice. With the processor running, drizzle in just enough olive oil to loosen to a spreadable paste, about 3 tablespoons. Season with salt.

It is best if you make it several hours before time to serve so that the flavors can meld together.

Store in the refrigerator but allow to come to room temperature by removing from fridge about an hour prior to serving.

