



Mangia Bene E Vivi Bene!

By FRANK ZEOLI



If you love olives, tapenade is for you! Technically, olive tapenade is from the Provence region in France; however, it's a nice addition to any Italian antipasto. It's bold, flavorful, salty, and tastes great served on freshly baked crostini or crackers.

You can also spread it on sandwiches, dollop it on salads, and more. Tapenade keeps in the fridge for a week or two, so you'll find many uses for it.



Olive Tapenade



PREP TIME: 12 MINUTES

INGREDIENTS

- Two cups of pitted calamata olives (drained)
- One cup of pitted black olives
- Three tablespoons of capers (rinsed)
- Two red peppers (cleaned and diced)
- Two tablespoons parsley (coarsely chopped)
- Three cloves fresh garlic
- Fresh lemon juice from two lemons
- One teaspoon of granulated garlic
- One quarter cup olive oil
- Salt and freshly ground black pepper

NOTE: *These recipes usually include anchovies. I try to keep this a vegetarian dish; however, if you like anchovies, add two anchovy filets or a teaspoon of paste when processing.*



INSTRUCTIONS

1. In a food processor, combine olives, red peppers, capers, parsley, garlic, lemon juice, and $\frac{1}{4}$ teaspoon pepper. Pulse 2 to 3 times until coarsely chopped.
2. Drizzle in olive oil and pulse a few more times until a chunky paste forms, scraping down the sides as needed.
3. Season to taste with salt and pepper and serve at room temperature over freshly toasted crostini.



Look for more recipes in the next edition of the SIAMO QUI