

OLIVE & ARTICHOKE TAPENADE

This is a great appetizer, snack or can even be used as a sandwich spread.

INGREDIENTS:

1 can or jar (6 oz.) pitted ripe black olives, drained (Note: Sometimes the can may say 12.8 oz. or somewhere around there. Basically, you're looking for something about the size of a standard Campbell's soup can.)

1 can or jar (10 oz.) sliced salad olives with pimentos, drained (Note: Same as above. Can also use whole, pitted olives stuffed with pimentos.)

1 can or jar (14 oz.) artichoke hearts, drained (Note: Same as above.)

4 Tbsp olive oil

Contents of 1 pouch of Gourmet Village's Artichoke & Olive Tapenade seasoning mix. Get at your local gourmet food store or <http://www.gourmetduvillage.com>

DIRECTIONS:

1. Put all ingredients in hand chopper or food processor.
2. Chop/process to desired consistency. If using a food processor, used very short pulses or the mix will turn into mush very quickly.
3. Serve on toasted baguette slices or with toasted pita or flat bread points.

TIPS:

Even if you don't have the Gourmet Village Olive Tapenade spice packet, you can eat/serve this without it. Or you can add your own spices such as the following:

onion powder
garlic powder
basil
thyme
oregano
Italian Seasoning
Greek Seasoning

Be careful if using a spice mix - many contain additional salt and you can easily overpower the naturally salty olives.

I do NOT recommend using Kalamata olives as they are cured in a salty brine and therefore, are too salty for this mix.

Toss the artichoke hearts in olive oil and grill before processing for an additional flavor variation.

For additional spices, try <http://www.penzeys.com>. They have some of the best spices around and many mixes come without added salt. Prices are reasonable, customer reps are very helpful and they ship quickly. I get all my spices exclusively from them.

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