Olive Tapenade with Crusty Crostini or Vegetables

Recipe courtesy Merle Ann Loman, 2009

Another recipe for food that is easy to pack up and take to the river or trail.

Prep Time: 25 min (including crostini prep)
Inactive Prep Time: 0 hr min
Cook Time: 7-10 min
Level: Easy
Serves: About 1 1/2 cups

Ingredients

- 12 ounces pitted, brine-cured black olives, I use Nicoise but you could choose Kalamata or Gaeta
- 1 tablespoon capers, drained and rinsed
- 2 anchovy fillets, or to taste, drained, rinsed and patted dry
- 1 large or 2 small cloves garlic, minced
- 1 tablespoon minced shallots or red onion
- 1 teaspoon Dijon or horseradish mustard
- 2 tablespoons chopped fresh parsley
- 1/8 teaspoon crushed red pepper
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoons fresh lemon juice
- 1/4 to 1/2 cup good quality extra-virgin olive oil
- 1 tablespoon chopped fresh basil

Directions

Combine olives, capers, anchovies, garlic, shallots, mustard, parsley, crushed red pepper, black pepper and lemon juice, and half of the olive oil in the bowl of a food processor and pulse to combine well, then allow to process until mixture is **coarsely** pureed, adding more olive oil as needed to obtain desired consistency. Fold in basil. Taste and adjust seasoning if necessary, then serve as a dip for crackers, crusty crostini, flat bread, or fresh vegetables. Or use as condiment for grilled vegetables or chicken, or as sauce tossed with cooked pasta and fresh herbs. It is particularly great with fish.

You can make ahead and set aside up to a few hours or refrigerate for up to three days in an airtight container.

Crusty Crostini:

- Very thin slices French bread or baguette, cut on the diagonal
- extra virgin olive oil
- cut garlic cloves
- Salt and freshly ground black pepper

Preheat the oven to 350 degrees F.

Use a pastry brush to brush the bread slices with olive oil. Rub bread slices with cut side of garlic clove. Lightly season with salt and pepper and place on a baking sheet. Bake until crispy, 7 to 10 minutes. Remove from the oven and set aside to cool.