

Tapenade

Ingredients

1 cup Castelvetrano olives, pitted – check for stray pits

1/2 cup Kalamata olives, pitted – check for stray pits

1/4 cup lightly packed fresh flat leaf parsley

1 Tablespoon capers, drained

1/4 cup extra virgin olive oil

2 medium cloves garlic, pressed or minced

1 Tablespoon lemon juice

Method

Put everything into a food processor and pulse until finely chopped, pausing to scrape the sides of the mixing bowl. Avoid pulsing too much – the goal is for a fine chop, not a puree.

This can easily be done using a cutting board and chopping knife – it takes longer, but it's kind of fun to do it the old-fashioned way. Easier clean up though. Just chop the ingredients one by one and place into a bowl to mix with the olive oil and lemon juice.

Serve on crackers or sliced French bread.