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Caper and Olive Oil Tapenade  
(www.oliveoilnews.com)

5 tablespoons capers  
½ cup green olives  
2 flat anchovy fillets – more to taste  
4 garlic cloves  
½ cup extra virgin olive oil

Coarsely chop the ingredients or blend in a food processor. Spoon over slices of French bread or use as a dip

Tapenade  
(The Visual Food Encyclopedia, Macmillan, 1996)

¾ cup pitted black olives  
3 tablespoons capers, drained  
¼ cup anchovy fillets  
3 garlic cloves, peeled and germ removed  
½ cup olive oil  
1 tablespoon lemon juice  
ground black pepper

1. Place the olives, capers, anchovies, and garlic in a food processor and puree at high speed.
2. Add the oil slowly, processing until the tapenade is smooth and thick like mayonnaise.
3. Incorporate the lemon juice and pepper.

Tapenade is an excellent dip for raw vegetables. It may also be served with hard-boiled eggs, fish, or grilled meat, or as a spread on toasted French bread.