Olive Tapenade

Ingredients

- 2 cups pitted Castelvetrano olives
- 1 tablespoon capers
- 1 garlic clove
- 1 anchovy fillet (optional)
- ½ tablespoon chopped fresh basil leaves
- ½ tablespoon chopped fresh thyme leaves
- ½ tablespoon chopped fresh flat-leaf parsley leaves
- ¼ tablespoon chopped fresh oregano leaves
- 1 teaspoon lemon juice
- Lemon zest
- ¼ cup extra-virgin olive oil

Preparation

In a food processor, combine all the ingredients except the olive oil. Using the pulse button, process until coarsely chopped and well blended. Continue to process, slowly adding the olive oil. Taste for salt and acid balance. Refrigerate in a covered container. Use as needed. Tapenade can be prepared ahead and will keep up to 1 week, refrigerated, in a covered container.