

- 1 clove garlic
- 1 (2-ounce) can anchovies, drained and bones removed
- 1/4 cup capers, drained
- 1 cup pitted black olives (Nicoise or Kalamata)
- 1 tablespoon olive oil
- juice of 1/2 lemon
- 1 tablespoon chopped parsley

Tapenade

Tapenade is ubiquitous in Provence. There are many variations, but this is a good version. Try it as a topping for crostini.



In a mortar, crush the garlic and anchovies into a thick paste with a pestle.

In a food processor, place the crushed garlic and anchovies, the capers, olives, olive oil, lemon juice and parsley and process until very smooth. Makes 1 cup.