

BLACK OLIVE TAPENADE

Prep Time: 15 minutes

Cook Time: —

This tapenade makes a superb appetizer.

Why try? The recipe is quite simple to make. It's elegant yet almost effortless.

INGREDIENTS

- 1 cup pitted black olives, roughly chopped
- 1 tablespoon capers, chopped
- 1/2 teaspoon anchovy paste
- Juice of 1/2 lemon
- 1 clove garlic, minced
- 1-1/2 teaspoons fresh thyme plus additional for garnish
- 1 teaspoon dried oregano
- 1/4 cup olive oil plus additional for brushing on bread
- 2 packages goat cheese, softened
- 1 baguette, cut diagonally in 1/2-inch slices



PREPARATION

- 1 Combine olives, capers, anchovy paste, lemon juice, garlic, thyme, oregano, and 1/4 cup olive oil.
- 2 Brush one side of bread with olive oil.
- 3 In large sauté pan, toast oiled side of bread over medium heat.
- 4 Spread softened goat cheese on toasted side of bread; top with olive mixture and sprinkle with thyme leaves.



TAMKO

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Recipe courtesy of
foodchannel.com

