

Olive Tapenade

I've made this recipe many times. It keeps well and provides a quick hors d'oeuvre for spur of the moment entertaining. Be extra careful to get all the pits out. I often find at least one pit in the "pitted" olives. Slice each olive to confirm that it has its pit removed. Once the olives go in the food processor, it is too late to save the mixture if it has bits of broken pit in it (I know!). This version has apricots in it to add a bit of sweetness. I got this idea from The Standard—a new Zingerman spin-off restaurant on Jackson road in Ann Arbor that used prunes.



Ingredients:

- 1/3 cup + 1 Tbsp. pine nuts (divided)
- 1 cup pitted Kalamata olives
- 1 can (15 oz) pitted black olives
- 3 Tbsp. capers, drained
- 2 tsp. anchovy paste
- 1 small clove garlic
- 2 tsp. Dijon mustard
- 6 dried apricots
- 2 Tbsp. extra-virgin olive

Equipment

- Food processor with metal blade
- Storage container with tight lid

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☑	Directions	Time (min)	
	Mince apricots	2	
	Cut 1 1/2 cups Kalamata olives to assure they are pit free	2	
	Drain 1 can of pitted black olives and slice once to assure they are pit free	2	
	Mince 1 small clove of garlic, and 4 sun-dried tomato halves	2	
	Drain 3 Tbsp. capers	1	
	Toast 1/3 cup pine nuts	3	
	In a food processor, pulse pine nuts to a paste, scrape sides and repeat	2	
	Add olives, garlic, capers, 2 tsp. anchovy paste, 2 tsp. mustard, and apricots to food processor	1	
	Pulse to blend scrapping occasionally as needed	1	
	Transfer to bowl. Stir in 2 Tbsp. olive oil by hand	1	
	Transfer to storage container.	1	
	Refrigerate for one to two days. Allow to warm to room temperature before serving		1 day
	Prep time	18	