

CopyCat The Old Spaghetti Factory Olive Tapenade

Ingredients

1 1/2 cups pitted Kalamata Olives
2 1/2 cups pitted medium Black Olives
1 tablespoon fresh Garlic chopped
1/4 cup Capers
1/2 teaspoon dried whole Thyme
1/2 teaspoon dried crushed Oregano
1/2 teaspoon freshly ground Black Pepper to taste
1/2 teaspoon Salt
1 cup Extra Virgin Olive Oil
2 tablespoons freshly squeezed Lemon Juice
1 loaf rustic Italian Bread, toasted (or chips, crackers or other, of choice) to serve

Directions

Add Kalamata and black olives, garlic, capers, thyme, oregano, pepper, salt, extra virgin olive oil and lemon juice to the food processor. Mix until smooth (about 20-seconds).

Empty olive tapenade into a quart container.

Store in a tightly covered container, in the refrigerator, until cool or ready to serve, up to 2 weeks.