

Olive Tapenade

- 1 cup loosely packed pitted black Spanish olives
- 2 tablespoons finely diced red onion
- 1 tablespoon minced garlic
- 3 tablespoons chopped fresh tarragon
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh marjoram
- 4 filets of anchovy minced
- 2 tablespoons minced capers
- 1 lemon juiced
- 2 ounces virgin olive oil



Mince the olives. Combine with the other ingredients in a mixing bowl. Let sit one hour and season with salt if needed, black pepper and chili flakes for spice. Serve at room temp.