

Green Olive-Artichoke Tapenade on Chevre Crostini

8 ounces green olives (in brine), rinsed, pitted and minced
8 ounces non-seasoned artichoke hearts, drained and coarsely chopped
1 tablespoon salted capers, rinsed and dried
3 cloves roasted garlic, minced
3 tablespoons Italian parsley leaves, minced
2 anchovy fillets, finely minced (optional)
1/2 cup or so olive oil
2 tablespoons lemon zest
juice of one-half lemon
kosher salt to taste
finely ground white pepper

*In a small bowl, toss together the olives, artichokes, capers and garlic. Add parsley, anchovy, 1/2 olive oil and lemon zest. Mix together. If a finer texture is desired, remove from bowl and chop by hand until desired texture is achieved. Return to bowl and add remainder of olive oil and white pepper to taste. Set aside for at least 30 minutes for flavors to come together before serving.

Serve on french baguette crostini spread with chevre. With a glass of crisp sauvignon blanc, it's divine!

Tapenade may be stored in a refrigerator for up to a week.

*NOTE: A food processor may be used for the entire process, but use pulse mode to keep from turning the mixture into a paste. Mortar and pestle is an even better tool for making tapenade...if you have the time and the patience!

Makes about 3 1/2 cups

Mary Karlin, 2005
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