

Olive Tapenade Spread

(This is a fabulous recipe with a kick of Kalamata olives and a wonderful bite of fresh garlic! It's great for spreading on crackers or smeared on crustini toasts!)

Ingredients:

2 cups Kalamata olives, pitted
2 cups black olives, pitted
2 cloves fresh garlic
1 cup extra virgin olive oil
2 tablespoons walnut oil
 $\frac{3}{4}$ cup walnuts
 $\frac{1}{4}$ cup pecans
5 heaping tablespoons pine nuts

Directions:

In a food processor, blend all ingredients to form a paste. It generally only takes about 30 seconds, and I prefer to pulse the ingredients for better control.

If you don't have a food processor, try using a blender. Best served at room temperature.

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