

## **Black Olive Tapenade**

<http://userealbutter.com/2016/05/30/black-olive-tapenade-recipe/>  
from *The Guardian*

1 cup black olives (Kalamata or Niçoise), pitted  
3 tbsps capers  
2 anchovies  
1 clove garlic, crushed  
2 tsps fresh thyme, chopped  
1 1/2 – 2 tbsps lemon juice, fresh  
5 tbsps olive oil

Place the olives, capers, anchovies, garlic, and thyme in the bowl of a food processor and pulse until a coarse purée (or to your desired texture). Add the lemon juice. Turn the food processor on and pour the olive oil in while the blade is spinning until blended. Add more lemon juice to taste. Refrigerate for up to 3 weeks. Makes about 1 cup.