

OLIVE AND CAPER TAPENADE RECIPE

A festive holiday appetizer featuring easy-to-find ingredients



INGREDIENTS

- 15 Olives
- 35 Capers (about 1 tbsp, or enough to fill up the palm of your hand)
- ¼ of a Lemon (1 tbsp)
- 6 Pinches Dried Parsley
- 3 Pinches Garlic Powder
- Small Drizzle of Extra Virgin Olive Oil

INSTRUCTIONS

Step 1: Remove 15 olives from the brine in the jar and add to bowl.

Step 2: Remove 35 capers (about 1 tablespoon, or enough to fill up the palm of your hand) from the brine in the jar and add to bowl with olives.

Step 3: Using the back of your fork, mash the olives and capers against the side of the bowl until the mixture has the consistency of minced garlic.

Step 4: Juice one quarter of the lemon into the mixture.

Step 5: Add 6 pinches of dried parsley to the mixture.

Step 6: Add 3 pinches of garlic powder to the mixture.

Step 7: Drizzle olive oil on top of the mixture, just enough to lightly coat the top.

Step 8: Using your fork, mix the ingredients together thoroughly until all ingredients are evenly distributed.

Step 9: Spread mixture on top of flatbread and enjoy alone or with other items on your hors d'oeuvres plate!