



# Artichoke Tapenade

Makes: 1 ¼ cup

Tapenades are dips or spreads that have a briny or salty taste that capers, olives add that canned or jarred artichoke hearts add. If it doesn't have these ingredients, particularly capers, it's not a tapenade.

In this tapenade version, artichokes add a rich, creamy texture, so the amount of olive oil is less than in typical tapenades.

## Ingredients

¼ cup chopped pitted green olives (*Chalkidiki are tasty but any green olives work*)

1-2 garlic cloves, peeled

2 tablespoons capers, rinsed

2-3 tablespoons olive oil

14-ounce can artichoke hearts (brined), drained

Optional garnish: any of the following: olive oil, artichoke leaves, rinsed capers (fried is superb), fine chopped green olives

## Steps

1. In the bowl of a food processor, add the olives, garlic, capers and olive oil. Give each artichoke hearts a good squeeze over the sink or a bowl to remove excess liquid then add to a food processor or blender.
2. Pulse to a rough or craggy mix or if you prefer a smoother texture adding a bit more olive oil if needed.

## Serving and Storage

Serve with toasted slices of baguette or crackers, use as a sandwich spread or stuffing for vegetables.

The tapenade will keep for up to one week in the refrigerator.