

# TAPENADE DIP

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Source: The Silver Palate Cookbook

Makes: about 1 ½ cups

- ½ cup imported black olives, such as alfonso or Kalamata, pitted
- ¼ cup imported green olives, such as Sicilian, pitted
- 4 anchovy fillets
- 1 garlic clove
- 2 tablespoons capers, thoroughly drained
- 2 tablespoons oil-packed tuna, drained
- 1 tablespoon fresh lemon juice
- 1 cup fresh basil leaves, rinsed and patted dry, or more to taste
- ¼ cup best-quality olive oil
- ¼ cup mayonnaise (optional)

Combine the black and green olives, anchovy fillets, garlic, capers, tuna, lemon juice, and basil in a food processor. Process until smooth.

With the motor still running, dribble in the oil to make a thick, fluffy sauce. For a lighter sauce, ideal for raw vegetables, blend in the mayonnaise.

Taste, and correct the seasoning. Scrape the dip into a bowl and cover. Refrigerate until ready to serve. Tapenade will keep, refrigerated, for 1 week.

