

# Faithful Olive Tapenade

**Genesis 8:11**

## **Ingredients:**

- 2 cups of pitted mixed green, black, and kalamata olives
- 2 garlic cloves, with the peels removed
- 1 tablespoon of capers
- Zest and juice from a single lemon
- 2 tablespoons of freshly chopped parsley
- 1/2 cup of olive oil
- Salt and pepper

## **Instructions:**

1. Place the olives, peeled garlic cloves, capers, lemon zest and juice, and parsley in a food processor. Pulse until the mixture is coarsely chopped.

# Faithful Olive Tapenade Continued

## **Instructions:**

2. With the food processor running, gradually add the olive oil until the ingredients come together.
3. Taste and adjust salt and pepper to your liking.
4. Place in a serving bowl.
5. Serve with freshly baked bread or crackers.

**Tip:** When seasoning with salt and pepper, keep in mind that olives and capers contribute to additional saltiness.