

Three Olive Tapenade by Lynn's Recipes



Lynn demonstrates how to make Three Olive Tapenade. This is good to use as a dip for crackers or a sandwich spread. From Real Housemoms and Pinterest.

Ingredients:

- 1 cup kalamata olives, pitted
- 1 cup large green olives, pitted
- 1 cup black olives, pitted
- 1 red bell pepper, roasted and cut into 1" pieces, or you can use jarred
- 4-5 cloves of garlic
- 1 Tablespoon parsley, loosely chopped
- 1 Tablespoon basil, loosely chopped
- 3 teaspoons lemon juice
- 2 Tablespoons capers
- 5 Tablespoons olive oil

Put the olives, capers, garlic and red pepper into a food processor.

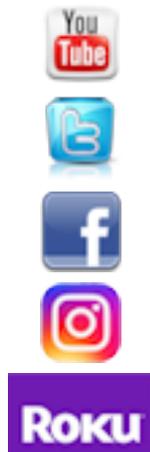
Pulse in 1 second intervals 10-15 times and scrape down the sides of the bowl.

Add the herbs, lemon juice and olive oil and pulse another 10 times or so, stopping in the middle to scrape down the sides of the bowl.

In the end, you want the pieces to be 1/8" to 1/4" in size and you want to see all the colors of the olives and peppers.

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