

## **Black Olive Tapenade**

2/3 c. Kalamata olives, pitted  
1/3 c. black cured olives  
1/4 t. oregano  
1 clove garlic, minced  
2 T. olive oil

Pit the black cured olives and rinse them and the Kalamata olives two or three times and drain thoroughly. Place olives, oregano and garlic in a food processor and puree until coarse. Add oil in a slow steady stream while processing. An alternative method is to finely mince the ingredients, place in small bowl, and whisk in the olive oil.

This tapenade is rather salty. Serve it with a small dish of yogurt cheese or cream cheese. Spread the cheese on unsalted crackers followed by a thin layer of tapenade.