

Olive Tapenade

Makes 4 cups

Our twist on traditional tapenade uses mayonnaise to soften its flavor. When we serve breads, crackers, and vegetables in our test kitchen, we always include a small bowl of this tapenade as an accompaniment. If there happens to be a bit left the next day, the remainder makes a great savory spread for grilled sandwiches.

Ingredients

2 cups	kalamata olives, pitted
1 Tbsp.	anchovy filets, minced
1 Tbsp.	capers
1 Tbsp.	minced garlic
1 Tbsp.	extra virgin olive oil
2 cups	Best Foods mayonnaise
	Searing Seasonings to taste

Method

- Pulse the olives, anchovies, capers, and garlic together in the food processor until they form a coarse relish.
- Fold in the mayonnaise and the oil. Add Searing Seasonings as needed.

Serve in a small bowl next to warm [Focaccia](#) bread.

