

## Black Sheep's "Super Simple" Tapenade Recipe

Drain a jar of Black Sheep's "**This and That**" Olive pieces or, for less spice and more of an "Italian Accent," use a jar of our "**Antipasto Olive Mix**." Pick out and munch on any pieces that look irresistible. Remove stems from pepperoncinis or just remove and eat the peppers, we do! For a less salty version, rinse the jar contents in a colander with water and drain a second time. Place the contents in a food processor with the metal chopping blade.

**All the flavor ingredients are in the jar!**

Add some Extra Virgin Olive oil a little at a time while pulsing the mixture to get the texture you prefer. We sometimes add just a little white pepper and additional crushed garlic cloves, to taste.

This refrigerates very well and keeps as long as opened olives do in the fridge, namely a *long, long time*.

"Super Simple" Tapenade makes a great  
**DIP FOR CHIPS** or **SPREAD FOR CRACKERS**.

We really enjoy using this as a  
**SUBSTITUTE FOR MAYONNAISE ON COLD CUT SANDWICHES**,  
and it is much more healthful!

Goes great with almost any medium bodied red or dry white,  
such as Barbaresco, Pinot Grigio, Sauvignon Blanc

**ENJOY!**