

Olive Crostini *Made with* **Olive & Sun-Dried Tomato Tapenade**

Ingredients for Crostini:

1 loaf baguette bread, sliced on an angle
Extra virgin olive oil, 3-4 garlic cloves

Ingredients for Tapenade:

3 8 oz. cans pitted black olives, drained
 $\frac{3}{4}$ cup sun-dried tomatoes, packed in olive oil
Extra virgin olive oil

Directions:

Preheat oven to 400 degrees. Brush oil on both sides of baguette slices. Place on baking sheet and bake for 5-7 minutes, or until golden and toasted, turning once. Remove from oven and rub with fresh garlic cloves.

Serve immediately or store in an airtight container.

In the bowl of a food processor, add the olives and tomatoes, plus the oil it was packed in. Pulse until smooth, but still chunky. Add more extra virgin olive oil, if mix is too dry. Spoon into a serving bowl.

Top each baguette slice with a spoonful of tapenade and serve.

Tapenade can be made and refrigerated for 2 days, stored in an air tight container. Be sure to bring it back to room temperature before serving.

