

Tapanade

Extra Virgin Olive Oil

8 Anchovy Fillets

Use salt packed if available and rinse them clean after removing the heads and bones. Otherwise use canned oil packed ones.

1 cup pitted calamata olives

½ cup capers

Use salt packed if available and give multiple rinses until the salt is removed. Otherwise use brine packed and rinse them as well.

½ tsp. Dried or fresh finely chopped thyme leaves

Pile the anchovy, olives, and capers on a cutting board. Chop them all together until you reach a uniform and fine consistency free from any large pieces.

Place the chopped ingredients in a bowl, stir in the thyme, and stir in enough oil to hold the paste together.