

# Toasts with Black Olive & Dried Tomato Tapenade

**Serves 6-8**

It wouldn't be a Provencal party without tapenade. For a shortcut, purchase some from your favorite deli. Tapenade can be made a day or more in advance.

- 8 ounces pitted, oil-cured black olives, coarsely chopped
- 5 garlic cloves: 3 minced, 2 whole
- 2 well-rinsed anchovy fillets, coarsely chopped
- 3 halves olive oil-packed dried tomatoes, coarsely chopped
- 1 tablespoon rinsed and dried capers
- ½ teaspoon minced fresh thyme
- 1 teaspoon fresh lemon juice
- 3 tablespoons extra virgin olive oil + more for brushing bread
- 1 baguette, cut into thin slices (24 total)

**Instructions:** In a blender, combine the olives, minced garlic cloves, anchovies, dried tomatoes, capers, thyme and lemon juice. Process until a coarse

paste forms, about 3-4 minutes. With the blender running, add 1-2 tablespoons of the olive oil, a little at a time, just until the paste is smooth but not oily. Remove to a bowl, cover, and refrigerate until ready to use.

The day of the party, preheat a gas or charcoal grill to medium-high. Brush the bread slices with olive oil. Lay the bread slices on the grill just a few seconds, until lightly scored with grill marks. Turn and repeat. Remove to a platter, rub with the whole garlic and drizzle with remaining olive oil. Serve warm with the tapenade.

**Per serving:** 345 calories, 4 g protein, 25 g carbohydrate, 27 g fat (1 g saturated), 1 mg cholesterol, 1,344 mg sodium, 4 g fiber.