

Merrifield Garden Center

Recipes

Olive Tapanade

By Merrifield Chef Lilienne Conklin

Ingredients

½ cup balsamic glaze
1 cup chopped pitted olives (best quality)
¼ cup parsley leaves
3 anchovy fillets
2 T. capers, rinsed and drained
1 garlic clove
8 fresh basil leaves
Fresh pepper to taste
Extra virgin olive oil

Directions

Finely chop all the ingredients and combine to blend, finish with the olive oil and enjoy as either a dip for crostini, with fresh mozzarella cheese and lemon olive oil, or on fish or chicken.