



## MIXED OLIVE TAPENADE

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

### *Ingredients:*

- ½ jar **Crown Prince Natural Anchovies with Garlic and Parsley**, chopped
- 2 cloves garlic, peeled
- ¼ cup sliced black olives
- ¼ cup sliced green olives
- ¼ cup sliced Nicoise olives
- 2 tablespoons olive oil
- 1 tablespoon capers, rinsed and chopped
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh basil
- 1 teaspoon chopped fresh oregano



### *Directions:*

Combine all ingredients in a food processor and pulse until very finely chopped. Transfer to a serving bowl.

NOTE: Serve with sliced baguettes or crackers.

Serves 4