

Tapenade is a Provençal name for a spread, condiment and culinary ingredients consisting of puréed or finely chopped olives, capers, olive oil and often anchovies. It's name comes from the Provençal word for capers, tapenas. A popular food in the south of France, it is generally eaten as an hors d'œuvre spread on bread, with fish, in salads, and sometimes used to stuff poultry for the main course.

This wonderful spread should be a staple in your kitchen and can be as versatial as your imagination.

Enjoy with our 2019 Meritage Reserve!

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## Roasted Red Pepper and Olive Tapenade

### PROVISIONS:

½ cup Kalamata, Castronovo, or Picholine olives (pitted)

1 cup roasted red peppers

¼ cup extra virgin olive oil

2 cloves garlic

1 tablespoon lemon zest

1 tablespoon lemon juice

1 tablespoon capers

½ teaspoon fresh oregano leaves

¼ -½ teaspoon red pepper flakes

2 tablespoons fresh parsley

### PROCESS:

Place the olives, peppers, oil, garlic, lemon zest and lemon juice, capers, oregano, red pepper flakes and parsley in a food processor fitted with the blade attachment.

Pulse until a coarse paste is formed, about 5 (1-second) pulses. Taste and season with more lemon juice as needed.

Enjoy as a sandwich spread, or as an accompaniment to your favorite cheese.

Store in an airtight container in the refrigerator for up to 2 weeks.

Bring to room temperature before serving.

*Recipe courtesy of Bonne Vie Kitchen, Folsom, CA*  
[www.bonneviekitchen.com](http://www.bonneviekitchen.com)



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