

## Sun Dried Tomato Tapenade

“Pairs well with Montakarn Merlot Blend”

Serves 6 to 8 as an appetizer (depends on you!)

- One cup of pitted Kalamata olives
- $\frac{3}{4}$  cup drained olive oil-packed sun-dried tomatoes
- $\frac{2}{3}$  cup extra virgin olive oil
- One small shallot, finely minced
- $\frac{1}{4}$  cup drained capers
- $\frac{3}{4}$  teaspoon dried oregano
- Carr's Table Water and/or Cream crackers (for a gluten free cracker, try the Blue Diamond Almond-Nut thins crackers). Recommend serving the tapenade with all of these crackers for a nice variety.

### Instructions

In a food processor, pulse the olives and the sun-dried tomatoes, 3 to 4 times. If using a small food chopper, pulse the olives and the sun-dried tomatoes 6 to 8 times.

Add  $\frac{2}{3}$  cup of extra virgin olive oil, capers, minced shallot, and  $\frac{3}{4}$  teaspoon of oregano; pulse another 3 to 4 times until puree is achieved.

Tapenade can be made 3-4 days ahead of time. Cover and refrigerate. Bring to room temperature before using.

Serve with a glass of Montakarn Merlot Blend. Enjoy!