

Italian Black Olive Spread

- 2 c of black Kalamata olives, pitted
- 2 cloves of garlic minced
- 2/3 c Italian parsley, chopped
- 3 sprigs fresh rosemary, stemmed and very finely chopped (See note below)
- 3 large sprigs fresh thyme, stemmed
- 1/3 c olive oil
- 1 t fresh ground black pepper

Blend all ingredients in a food processor or blender until puréed into a course mixture. Add extra oil if necessary to get the right texture. If excess oil rises to the top, drain off.

Refrigerate for a few hours to enhance taste. Serve on thinly toasted bread or unsalted crackers. Garnish with sliced cherry tomatoes. Or use as a rub and spread on lamb or chicken.

Jittery Cook