

April's Tapenade

Source: April

Ingredients

- 1 can Black Olives Or Kalamata
- 1 head Garlic
- 1 C. Sun-Dried Tomatoes
- 2 Olive Oil
- 1 teaspoon Salt
- ½ cup Pine Nuts Or Walnuts
- 2 Fresh Basil

Method

Place tomatoes in bowl and pour just enough boiling water over to cover. Cover and let sit ½ hour. Place garlic head in small pan, drizzle 1 tbsp olive oil over and bake at 400°F until soft inside, crispy outside. Chop olive, nuts, basil and sundried tomatoes. Place in blender with 2 tbsp oil, salt and roasted garlic. Blend into spread. This takes a fair amount of patience with a blender, you have to move it around with a knife a lot.