



Creative Juices
Consulting

Shiitake & Olive Tapenade

Ingredients

1/2 pound pitted mixed olives
7 shiitake caps, sautéed in olive oil
1 small clove garlic, minced
2 tablespoons capers
2 to 3 fresh basil leaves
1 tablespoon freshly squeezed lemon juice
2 tablespoons extra-virgin olive oil

Instructions:

Thoroughly rinse the olives in cool water.

Place all ingredients in the bowl of a food processor. Process to combine, stopping to scrape down the sides of the bowl, until the mixture becomes a coarse paste, approximately 1 to 2 minutes total.

Transfer to a bowl and serve.