

Olive-Artichoke Tapenade Dip

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*1 cup pitted Nicoise olives
1/2 cup marinated artichoke hearts,
drained
1/4 cup fresh basil
2 anchovies
2 tablespoons capers
1 teaspoon Dijon mustard
1 teaspoon fresh thyme
1/2 cup olive oil*

In the bowl of a food processor, pulse the olives, artichokes, basil, anchovies, capers, mustard and thyme.

With the machine running, slowly add the olive oil until smooth.

Per Serving (excluding unknown items): 1086 Calories; 115g Fat (94.0% calories from fat); 7g Protein; 9g Carbohydrate; 5g Dietary Fiber; 7mg Cholesterol; 892mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 23 Fat; 0 Other Carbohydrates.