

Sun Dried Tomato Olivada on Crostini

***APPET81.DOC

½ lb mixed olives, pits
removed
¼ cup sun dried tomatoes,
softened and drained if in
oil
¼ cup extra virgin olive
oil
2 - 3 cloves garlic,
smashed
Grated zest and juice of 1
lemon
1 tsp fresh ground pepper

Crostini-baguette cut into
½ inch slices, baked until
crisp in the oven.

Combine all ingredients
except bread in food
processor bowl and pulse
until it is paste. Serve in
a bowl with Crostini in
basket.

Bon Appetit Oct 2001