



GREEK OLIVE SPREAD

(Alifi apo Elies)

This is the Greek version of tapenade. It makes for a wonderful snack, buffet dish or meze.

- 1 cup Krinos Pitted Kalamata Olives, rinsed and drained
- 1 anchovy fillet, soaked for 10 minutes in water and drained
- 2 garlic cloves, peeled and minced
- 1/4 cup Krinos Capers, rinsed and drained
- 1 tablespoon grated orange zest
- 1-2 tablespoons ouzo (anise spirit)
- 1 teaspoon dried Krinos Oregano or Thyme

Place the olives, anchovy fillet, garlic, capers, orange zest and ouzo in the bowl of a food processor and pulse on and off for a few seconds to combine. Add the herbs and pulse for a few more seconds.

Remove to a bowl and serve at room temperature or chilled, either as a dip with raw vegetables or with toasted bread or pita wedges.

Yield: 6-8 servings