

SEPTEMBER 2019



IF: TABLE
RECIPE

TUNA TAPENADE
WITH CROSTINI

DIRECTIONS

Preheat the oven to 350 degrees F.

Slice the baguette, on the bias, into thin slices.

In a small bowl, mix the oil and salt and pepper, to taste.

Using a pastry brush, lightly coat 1 side of bread slices with the oil. Arrange on a sheet tray and bake until golden brown, about 8 to 10 minutes.

Meanwhile, blend all the other ingredients, except the tuna, in a food processor until smooth but still chunky. Transfer to a medium serving bowl.

Drain the tuna but do not rinse. Flake the tuna with a fork. Add to the olive mixture, blending gently with a fork. Season with salt and pepper, to taste.

Serve with Crostini.

INGREDIENTS

1 baguette

2 tablespoon olive oil

Kosher salt and freshly ground black pepper

1/2 cup canned pitted black olives

1/2 cup jarred pitted green olives

4 tablespoons capers

1 lemon, zested and juiced

1 garlic clove, minced

1 tablespoon olive oil

1 (5 to 6-ounce) can tuna, in oil

Kosher salt and freshly ground black pepper