

Salmon Tapenade

Adapted from a recipe at Wednesday Chef, 2008



Servings: 8

2 tablespoons anchovies, [buy the best quality you can afford]

6 ounces canned salmon, drained

7 ounces cream cheese

2 tablespoons unsalted butter

2 tablespoons fresh lemon juice (use more to taste)

2 teaspoons lemon zest

9 Kalamata olives, pitted, halved

Freshly ground black pepper to taste

2 tablespoons fresh chives, saving some for garnish

1. Combine all but the chive garnish in the bowl of a food processor. Process until mixture is smooth. Taste for seasonings.

2. Spoon the mixture into 1-2 small serving bowls, cover with plastic wrap and chill for at least an hour or overnight. Garnish with more finely minced chives before serving with toasted baguette slices or crackers.

Per Serving (excluding unknown items): 162 Calories; 14g Fat (78.9% calories from fat); 7g Protein; 1g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 394mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.