

Greek Olive Tapenade



Servings: 30

15 1/2 Ounces Black Olives, Pitted
7 1/4 Ounces Greek Olives, Pitted
1 Can Anchovies, With Oil
2 Teaspoons Capers
2 Cloves Garlic, Crushed
1 Teaspoon Dijon Mustard
1 Teaspoon Fresh Thyme
1/2 Lemon Juice, Juice of 1/2 Lemon
18 Ounces Cream Cheese
6 Ounces Goat Cheese

Preparation Time: 20 minutes

Place all ingredients except cheese in a food processor and blend. Tapenade should not be a puree, nor chunky. Strive for in-between!

Blend the cheeses together, add half and half to enhance spreadability.

Serve on sliced French bread - the small loaves.