



## Oven Dried Tomato, Pecan, Basil Tapenade

### INGREDIENTS

5-6 oven dried tomatoes (or sun-dried)  
3 roasted garlic cloves  
4 c basil, loosely packed  
2/3 c olive oil  
1 t salt  
1/4 t lemon zest  
2 T lemon juice  
1 1/3 c pecans, toasted

### DIRECTIONS

1. Toast the pecans in a pan over low heat or in the oven just until lightly toasted.
2. In a blender or food processor, buzz up the roasted garlic and oven dried tomatoes until chunky.
3. Add the basil, and buzz until combined
4. Add the pecans
5. Drizzle in oil, add salt, lemon zest and juice and buzz until chunky consistency.

Serve on warm bread, or on a bowl on a cheese platter. Spread it on a sandwich with arugula, fontina cheese and your favorite meat. Spread it, taste and enjoy