

## TOMATO JAM AND OLIVE TAPENADE ON GARLIC CROSTINI

GOOD EATS Tomato Jam

Tapenade:

1 cup pitted black French-cured olives, drained

1 clove garlic

1/2 cup freshly chopped parsley leaves

1/2 cup green pitted olives

1/2 teaspoons red pepper flakes

Crostini:

1 baguette

1 clove fresh garlic

To make the Tapenade: Combine all the ingredients in a food processor and pulse until coarsely mixed. Set aside. To make the Crostini: Preheat oven to 350 degrees F. Thinly slice the baguette crosswise, and line up on a cookie sheet. Toast in the oven until golden brown, about 7 to 10 minutes. Remove from the oven. Slice the garlic clove in half and rub each toast with the cut side of the garlic. Serve with Tomato Jam and Olive Tapenade.