Tomato Tapenade

Ingredients:
- ½ cup pitted kalamata olives, drained
- ½ cup oil-packed sun-dried tomatoes, drained
- 3 or 4 roasted garlic cloves
- 3-4 tablespoons extra-virgin olive oil
- ¼ cup loosely packed fresh basil leaves
- 2 tablespoons capers, drained
- 2 teaspoons balsamic vinegar
- ¼ teaspoon ground black pepper

Directions:
1. Place the olives, tomatoes and garlic into a food processor.
2. Pulse several times to coarsely chop them.
3. Add 3 tablespoons of olive oil and the remaining ingredients.
4. Continue mixing until the mixture is well combined.
5. Check the consistency of the tapenade. If it appears too chunky, add the remaining 1 tablespoon of olive oil.