

BLACK OLIVE TAPENADE

(adapted from many sources)

1 + 1/2 cups pitted black olives
1 teaspoon anchovy paste
2 tablespoons capers, rinsed
juice of half a lemon (taste and add more, if you like)
chopped fresh parsley to taste
olive oil to desired consistency
salt and pepper
orange zest

Add all ingredients to the bowl of a food processor, except olive oil, salt, pepper, and orange zest. Process until smooth. With the motor running, drizzle olive oil until it gets to the consistency you prefer, I added a bit less than 1/4 cup.

Season with salt, pepper, and add orange zest at the very end.

BLACK OLIVE TAPENADE DEVILED EGGS

(slightly modified from [Karen's Kitchen Stories](#))

6 hard-boiled eggs
1/4 cup full-fat yogurt
1/2 Dijon mustard
1/8 teaspoon cayenne pepper
1 heaping tablespoon (or more to taste) olive tapenade
salt and freshly ground black pepper to taste
Paprika for garnish

Peel and slice the eggs in half, lengthwise. Place the yolks into a bowl and mash with a fork.

Add the yogurt, mustard, and cayenne pepper, and mix until smooth. Add the tapenade and salt and pepper and stir until thoroughly combined.

Place the yolk mixture into a piping bag and pipe into the egg white cavities.

Sprinkle with paprika and chill until ready to serve.