

## ***Pizza Rustica Tepenade***

Todd L McCagg

This is so easy, it's silly...

You know the "olive salad" stuff at the olive bar at the supermarket? The one with celery, garlic, pitted olives, onion, maybe some roasted red pepper and the "juices" that they are marinated in? Make sure the olives are indeed pitted and throw about  $\frac{3}{4}$  cup of it into the food processor and make a tepenade. That's it! Voila!

Slice Italian bread. Place a slice of FRESH mozzarella cheese on the bread slice and JUST warm in the oven until cheese just starts to melt (don't brown). Remove from oven and give each slice a generous schmear (Yiddish for slathering) to each slice. That's it. You're done.