
Baguette with Olive Butter and Radishes

1/4 cup kalamata olives

4 tablespoons butter

1 teaspoon fresh thyme

1/2 teaspoon anchovy paste

1/2 teaspoon grated lemon zest

Baguette slices

thinly sliced radishes

thyme (for topping)

In a mini food processor, pulse the kalamata olives until finely chopped.

Add the butter, thyme, anchovy paste and lemon zest.

Precess until almost smooth.

Spread the butter on baguette slices; top with thinly sliced radishes and more thyme.

Per Serving (excluding unknown items): 571 Calories; 62g Fat (96.3% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 124mg Cholesterol; 1410mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 12 1/2 Fat.