



Extraordinary Marinated Olives

Makes: 4 cups

Prep Time: 5 minutes

Total Time: 5 minutes

Marinade:

- Grated zest of 1/2 orange
 - Grated zest of 1/2 lemon
 - 2 garlic cloves, minced
 - 1/4 cup chopped fresh flat-leaf parsley leaves
 - 1-2 tbsp chopped fresh rosemary leaves or 1-2 tsp dried rosemary
 - 2 tsp chopped fresh oregano leaves or heaping 1/2 tsp dried oregano
 - 1 tsp chopped peeled fresh ginger
 - 1/2 tsp fennel seeds
 - 1/4-1/2 tsp crushed red pepper flakes
 - 1 tsp kosher salt
 - 1 tsp black pepper
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- 4 cups assorted olives, such as Niçoise, Gaeta, Cerignola, Kalamata, and/or Sicilian green
 - 1/2-3/4 cup extra virgin olive oil, to cover
 - 3 orange peel twists

Marinade: Place all of the marinade ingredients in a food processor and pulse until a paste is formed.

Combine the olives with the marinade and toss. Add the olive oil and orange peel twists and toss until olives are coated. Serve!

Can be stored at room temperature for about 1 month in an air-tight container, mixing occasionally.
Can also be refrigerated for up to 3 months.