

Spiced Olives

INGREDIENTS:

Servings: 6 people

Kalamata olives	3 cups
Dry oregano	2 tbs
Dry rosemary	1 tsp
Dry thyme	1 tsp
Orange zest	from 1/2 orange
Peeled and sliced garlic clove	1
Olive oil	as needed

TOOLS:

Strainer
Small knife
Cutting board
Bowl

PREPARATION:

Drain, rinse and dry the olives. Place the olives in a bowl and add the herbs, orange zest and garlic. Mix well. Cover with olive oil and let rest for at least 48 hours before serving.