



# THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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## **Savory Marinated Olives**

*Makes 3 - 12 oz gifting jars*

Briny, buttery, and slightly spicy olives offer complex flavors that compliment any charcuterie plate. A lovely gift for sharing, these olives take only a few minutes to assemble into something special!

### *Ingredients:*

- 1.25 lbs mixed brined olives (from your favorite, local, olive bar)
- 3 small lemons, zested and juiced
- 1 medium orange, zested and juiced
- 1 tablespoon crushed red pepper flakes
- 6 bay leaves
- 9 cloves garlic, peeled and slightly crushed
- 6 sprigs rosemary (each about 2-3 inches long)
- 1/2 cup olive oil, (approximate)
- 3 jars (12 oz size) with lids (or 4 half pint jars)

### *Directions:*

1. In a large bowl, mix the olives with the lemon zest, lemon juice, orange zest, orange juice, and crushed red pepper flakes.
2. Evenly distribute the olives and juice into the glass jars. Layer with the bay leaves, garlic, and rosemary.
3. Top with olive oil, secure the lids, and gift!