

Smashed Olives

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Yield: 2 cups

2 cups mixed pitted olives
3/4 to one cup olive oil
1/2 small navel oranges, cut
in half
1/2 medium onion, cut into
wedges
3 to 4 fresh rosemary
sprigs
6 to 8 fresh thyme sprigs
5 cloves garlic, peeled
2 bay leaves
1 tablespoon gin (optional)

In a large bowl, gently mash the olives to break the skin.

Add the olive oil, navel orange, onion, rosemary, thyme, garlic, bay leaves and, if desired, the gin. Toss to coat.

Cover and refrigerate for up to twenty-four hours.

To serve, drain the olives, reserving the oil for another use. Discard the bay leaves.

Per Serving (excluding unknown items): 1515 Calories; 162g Fat (94.4% calories from fat); 2g Protein; 19g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 1/2 Fruit; 32 1/2 Fat.