

# Garlic Olives

Billie Platz - Atascadero, CA

Treasure Classics - National LP Gas Association - 1985

**Yield: 1 quart**

*2 cans (16 ounce ea) green  
ripe olives*

*4 cloves garlic, sliced*

*6 to 8 dried red chili*

*peppers*

*3 tablespoons vinegar*

*2 teaspoons dill weed*

**Preparation Time: 10 minutes**

**Cook Time: 5 minutes**

Drain the olive liquid into a two quart saucepan.

Add the garlic and peppers. Bring to a boil.

Reduce the heat and simmer for 5 minutes.

Add the vinegar and dill weed. Pour over the olives in a quart jar.

Chill.

(Will keep for a long time and get more flavorful.)

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Per Serving (excluding unknown items): 29 Calories; trace Fat (3.1% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 1 Vegetable; 0 Fat; 0 Other Carbohydrates.