

Spicy Marinated Olives

50 Gift Ideas
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Yield: 4 cups

1 pound pitted mixed olives
1/2 cup olive oil
zest of one lemon, in wide strips
4 chiles de arbol, crumbled
4 bay leaves
4 thyme sprigs
1 teaspoon crushed coriander seeds
1/2 teaspoon Kosher Salt

In a bowl, combine the olives, olive oil, lemon zest, dried chiles, bay leaves, thyme, coriander seeds and Kosher salt.

Cover.

Refrigerate for at least four hours or up to one week.

Per Serving (excluding unknown items): 1052 Calories; 108g Fat (89.8% calories from fat); 5g Protein; 23g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 957mg Sodium. Exchanges: 4 1/2 Vegetable; 21 1/2 Fat.