

Sauces

Bold's Marinated Olives

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Servings: 4

2 cartons assorted olives from a grocery deli
1 tablespoon olive oil
2 large sprigs rosemary
fresh garlic, smashed (to taste)
1 lemon, halved or sliced

Place the olives in a medium-sized bowl with a tablespoon of olive oil, the rosemary leaves, garlic and lemon.

Mix it all together , then let it stand at room temperature for an hour or two. At that point it is done and ready to eat.

If you make the dish ahead of time by several hours, stick it in the refrigerator and bring the olives out about an hour before you want to serve them.

They will keep for several days.

Per Serving (excluding unknown items): 38 Calories; 4g Fat (74.3% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1/2 Fat.