

MARINATED OLIVES

Ingredients	Amounts
Extra-virgin olive oil	2 cups
Garlic cloves, cut in half	6 ea.
Lemon, peel only, not pith	2 ea.
Bay leaves	2 ea.
Rosemary, thyme or oregano sprigs	3 ea.
Olives, assorted picholine, queens, kalamatas	3 cups

Method

1. Combine the olive oil garlic, lemon peel, and herbs in a 2 qt sauce pot. Heat over low and let the ingredients infuse for 10 minutes.
2. Add the olives and let heat for 15 minutes. Remove from heat and cool.