



# Spiced Olives

## Ingredients

3 C mixed olives with pits in  
1 C extra virgin olive oil  
Three 3-inch strips of orange peel  
Three 2-inch strips of lemon peel  
3 fresh bay leaves  
2 tsp whole fennel seeds  
1 TBSP whole coriander  
1 TBSP whole mustard seeds  
¼ teaspoon crushed red pepper flakes



## Directions

1. In a small dry pan over medium heat, toss the fennel, coriander and mustard seeds until toasty and fragrant. Remove from heat right away and crush slightly, using a spice grinder or small food processor. Do not process to a powder; use just a couple of bursts.
2. In a small saucepan over medium-low heat, combine the olive oil, orange peel, lemon peel, and bay leaves. Heat the oil until the citrus peels are fragrant; just a few minutes.
3. Pour the infused oil, the toasted spices, and the red pepper flakes over the olives; toss to coat the olives.
4. Marinate until oil cools to room temperature. If not eating immediately, store in refrigerator, but remove to room temperature before serving.