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CURED LUCCA OLIVES

Recipe provided by Executive Chef Gene Moana, Lucca's Restaurant, Sacramento, CA

Ingredients:

1 cup	Manzanilla olives
1 cup	Picholine olives
1 cup	Coquillos olives
1 cup	Kalamatta olives, pitted
¼ cup	Garlic, chopped
½ cup	California Olive Ranch Arbequina extra virgin olive oil
2 Tbsp.	Thyme, fresh, chopped
3 Tbsp.	Lemon juice
3 Tbsp.	Parsley, fresh, chopped

Rinse olives in cold water to remove all packing oil and vinegar. Toss olives with all of the ingredients and hold until service. Ideally, you can marinate the olives the day before to increase a greater flavor. Olives will last up to 2 weeks and intensify in flavor.

Prep Time: 20 minutes

Servings: 10

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