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CURED LUCCA OLIVES

This recipe comes to us from Executive Chef Gene Moana at Lucca's Restaurant, Sacramento, Ca

- 1 cup Manzanilla olives
- 1 cup Picholine olives
- 1 cup Coquillos olives
- 1 cup pitted Kalmatta olives
- ¼ cup chopped garlic
- ½ cup California Olive Ranch Arbequina extra virgin olive oil
- 2 tablespoons fresh chopped Thyme
- 3 tablespoons lemon juice
- 3 tablespoons fresh chopped Parsley

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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