

Spiked Olives

Ingredients:

1½ cups mixed good quality olives, drained...
Kalamata, Cerignola, etc.
3 tbsp. Extra Virgin Olive Oil
1 clove Garlic, minced
½ tsp. Red Pepper Flakes
1 Lemon
Fresh Ground Black Pepper

Directions:

Mix the olives, oil, garlic and red pepper flakes in a container with a lid. Zest the lemon in fine strips and mix in with several grindings of pepper.

Cover and leave at room temperature for at least to hours before serving. Or, refrigerate for up to 3 days and bring them to room temperature before serving.
Makes about 12 servings