

Warm Rosemary Olives

Makes 2 Cups

12 oz kalamata olives
Zest of 1 lemon, grated or cut into fine slivers
Zest of 1 orange, grated or cut into fine slivers
Several sprigs of fresh rosemary
½ cup extra virgin olive
¼ teaspoon crushed red pepper flakes
1 teaspoon fennel seed

Place olives, lemon and orange zest, rosemary sprigs, olive oil, red pepper flakes, and fennel seed in a saucepan and heat until the herbs sizzle. Remove from heat and let sit at room temperature for about 5 hours. Before serving, remove the browned herbs and replenish with fresh, serve garnished with Rosemary Sprigs.

- Make ahead – this will keep for 2 weeks in refrigerator. Allow the olives to come to room temperature before serving.
- For a bit of Spanish pizzazz, serve these olives with Almonds and a medium bodied dry sherry.