

WARM CHRISTMAS OLIVES

by Tim Bone

SERVES: SERVES 4-6 AS AN APPETISER

INGREDIENTS

- 1/2 CUP MT ZERO LEMON OLIVE OIL
- 6 SPRIGS OF ROSEMARY, LEAVES ONLY
- 1 TBSP THYME LEAVES
- 3 BAY LEAVES, FRESH OR DRY
- 1 LONG RED CHILLI, FINELY SLICED
- 3 GLOVES OF GARLIC, FINELY SLICED
- 2 CUPS OF WHOLE, UNPITTED MT ZERO MIXED OLIVES

METHOD

IN A FRYING PAN OVER LOW-MEDIUM HEAT, HEAT ALL INGREDIENTS EXCEPT FOR THE OLIVES GENTLY FOR 4-5 MINUTES OR UNTIL FRAGRANT AND THE GARLIC IS STARTING TO GOLDEN. REMOVE FROM THE HEAT, ADD THE OLIVES AND STIR TO COMBINE AND SERVE.

INGREDIENTS AVAILABLE AT

