



Marinated Greek Olives

(Ελαία)

A TRADITIONAL GREEK CONDIMENT OR SNACK

ingredients

- Pitted Kalamata Olives and/or Chalkidiki or other green pitted olives (already in brine)
- A little water
- Pure extra-virgin olive oil (EVOO)
- Wine Vinegar (just a little)
- Garlic cloves to taste
- Fresh lemon
- Oregano or Greek Seasoning

instructions

1. Crush garlic cloves with wide knife blade, then mince finely
2. Mix all ingredients except lemon and seasoning in a sealable glass jar
3. Add a squeeze of lemon and some shaved lemon rind
4. Season to taste with oregano and/or Greek Seasoning
5. Seal jar tightly; marinate 5+ hours
6. Store in refrigerator

Serves: depends on jar size!

description

Elaía are the traditional Greek snack or condiment. They appear everywhere -- Greek Salads, tucked next to your slice of Spanakopita or Pastitsio, served with a hunk of Feta cheese as a stand-alone appetizer.

You'll notice the ingredient amounts are a little vague. That's deliberate. This is a concoction whose best flavor profile is discovered through experimentation. Have fun!

Mary Artemis