
Hot Honey Olives

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2 cups pitted mixed olives

1/4 cup hot honey

2 tablespoons thinly sliced orange zest

2 tablespoons orange juice

2 tablespoons olive oil

3/4 teaspoon crushed fennel seeds

3/4 teaspoon crushed pink peppercorns

1/4 teaspoon crushed black peppercorns

In a bowl, combine the olives, honey, orange zest, orange juice and olive oil.

Toast the fennel seeds, pink peppercorns, and black peppercorns in a dry nonstick skillet over medium heat for 2 minutes.

Add the olives. Cook over medium-low heat, stirring until thickened, 5 to 7 minutes.

Appetizers

Per Serving (excluding unknown items): 253 Calories; 27g Fat (94.7% calories from fat); trace Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit; 5 1/2 Fat.