

Fried Olives II

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Servings: 4

*1 cup canola oil
10 large or colossal green pitted olives
10 large or colossal black pitted olives
3/4 cup all-purpose flour
1/2 teaspoon garlic powder
1 teaspoon chili powder
2 eggs, beaten
3/4 cup bread crumbs
1/2 teaspoon freshly ground black pepper
1 pound manchego cheese, cubed
1/2 pound serrano ham, thinly sliced*

Preparation Time: 20 minutes

Cook Time: 20 minutes

Heat the canola oil to 350 degrees. (drop a very small piece of bread crumb into the oil. If it starts to sizzle, the oil is hot enough.)

Drain the olives.

In a shallow dish, mix together the flour, garlic powder and the chili powder. Pour the eggs into another dish. Place the bread crumbs with the black pepper in a third dish.

Roll the olives in the flour, then roll them in the beaten egg and finally roll them in the bread crumbs. Set on a plate to give the breading an opportunity to dry and form a crust while the oil heats.

When the oil is hot, place half the olives into it, being careful not to drop them and splatter hot oil. Fry until golden brown, then remove and drain on paper towels. Be sure to tip the oil out of the center of the olive. Repeat with the remaining olives.

Serve on a platter with Manchego cheese cubes and slices of serrano ham.

Per Serving (excluding unknown items): 701 Calories; 60g Fat (75.9% calories from fat); 8g Protein; 34g Carbohydrate; 2g Dietary Fiber; 106mg Cholesterol; 312mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 11 1/2 Fat.