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# Olive Spread

*Kinloch Howell Smith*

*Party Recipes from the Charleston Junior League - 1993*

**4 hard-cooked eggs, cut in half**  
**1 cup green olives stuffed with pimientos**  
**1 cup pecans**  
**1 very small onion, chopped**  
**1 teaspoon seasoned salt**  
**3/4 cup mayonnaise**

In the bowl of a food processor or blender, place the eggs, olives, pecans, onion and seasoned salt. Process until finally chopped but not smooth.

Transfer the mixture to a large bowl. Gradually add the mayonnaise until the desired consistency is reached.

Refrigerate until ready to use.

Yield: 3 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 2245 Calories; 233g Fat (88.5% calories from fat); 37g Protein; 31g Carbohydrate; 10g Dietary Fiber; 906mg Cholesterol; 2589mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 1 1/2 Vegetable; 27 1/2 Fat; 0 Other Carbohydrates.*