
Balsamic Marinated Olives

The Essential Southern Living Cookbook

Preparation Time: 5 minutes

Start to Finish Time: 8 hours 35 minutes

Marinate a variety of olives in vinegar, olive oil and Italian seasoning for an easy make-ahead dish as part of an appetizer spread.

2 jars (8 ounce ea) ripe olives, drained

2 jars (7 ounce ea) Kalamata olives, drained

2 jars (7 ounce ea) pimiento-stuffed olives, drained

1/2 cup olive oil

1/2 cup balsamic vinegar

1 tablespoon Italian seasoning

In a medium bowl, combine the olives, olive oil, vinegar and Italian seasoning. Cover and chill for at least eight hours.

Let stand at room temperature for 30 minutes before serving.

Serve with a slotted spoon.

Yield: 6 cups

Appetizers

Per Serving (excluding unknown items): 1012 Calories; 111g Fat (95.7% calories from fat); trace Protein; 11g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 199mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 22 Fat.