

# Fried Olives

*Ina Garten*

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*1 link (3 ounce) hot Italian  
sausage, casing removed  
2 tablespoons grated  
Parmesan cheese  
1 tablespoon chopped  
parsley  
20 large pitted green olives  
3/4 cup breadcrumbs  
1/4 cup Parmesan cheese  
1 cup flour  
2 eggs, beaten*

In a bowl, mix the sausage, two tablespoons grated Parmesan and chopped parsley.

Cut open the olives (do not fully cut in half). Stuff with the sausage mixture. Press closed (it's OK if the olives don't close completely).

In a bowl, mix the breadcrumbs with 1/4 cup of the Parmesan. Dredge the olives in one cup of flour. Dip in the beaten eggs and dredge in the breadcrumb mixture.

Working in batches, deep fry the olives in 350 degrees vegetable oil until golden, about 4 minutes. Drain on paper towels.

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Per Serving (excluding unknown items): 842 Calories; 29g Fat (31.8% calories from fat); 39g Protein; 103g Carbohydrate; 7g Dietary Fiber; 448mg Cholesterol; 1470mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat.