

Olives Sciaciatì

Le ricette di cucina di Mary Belli



Ingredienti

2 pounds large, green olives with pits
2 cups ½ inch celery pieces with leaves
¾ cup extra-virgin olive oil
¼ cup red wine vinegar
2 tablespoons dried oregano
1 teaspoon pepper
¾ teaspoon dried crushed red pepper
6 garlic cloves, coarsely chopped

Come Fare

Wash olives and drain.

Gently pound each olive with a wooden mallet to open. (Don't mash, and don't remove pit.) Place olives and celery in a large bowl.

Wisk together olive oil and next 5 ingredients until blended; pour over olive mixture, tossing to coat.

Cover and chill 8 hours.

Store olives in the refrigerator in a glass jar with lid.

Buon Appetito!

Please send recipes, comments and suggestions to

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