

# LEITE'S CULINARIA



## Herb-Marinated Olives

by Sondra Bernstein  
from *The Girl & The Fig Cookbook*  
(Simon & Schuster, 2004)  
Makes 4 1/2 cups

This simple combination can be made with your favorite olives and herbs. Remove from the refrigerator about an hour prior to serving. These olives are wonderful to have on hand for snacking or for a cocktail party.

### INGREDIENTS

1 cup Lucque olives  
1 cup Nicoise olives  
1 cup Nyons olives  
1 cup Picholine olives  
1/2 cup caperberries  
1/4 cup lemon zest (thin strands)  
1 bunch thyme, leaves removed  
1/4 cup extra virgin olive oil

### METHOD

In a large bowl, toss all ingredients together.

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