

Jo's Hot Olives

A wonderful little nibble with drinks (Becca)

I don't remember Mother ever making my hot olives, but clearly Becca thinks you all need this recipe, and I can't disagree. Ma and Pa were big fans of olives though. Olives and oysters are the things I remember, as children, Ma forcing us to try every year, in the hope that we'd learn to like them. It worked!

The olives in the French markets were first on the list of supplies, along with saucisson, each and every time they arrived at La Vanade.

Make more than you think you'll need because they are fabulous cold too. (JoJo)

Ingredients

Olive oil – enough to cover the bottom of an oven proof frying pan

Garlic, at least 6 cloves, sliced

Chilli flakes to taste (at least 1 tsp)

1 tsp fennel seeds

6 sprigs fresh thyme

2 cups kalamata olives

Zest of 1 lemon and 1 orange, removed in strips with a veg peeler, and the juice of the lemon

Salt

Method

Preheat oven to 180°C.

Sizzle the garlic in the frying pan. When fragrant add the chilli flakes, fennel seeds and fresh thyme. Sizzle a bit. Add the olives and the zest and stir until the olives are coated. (Add more chilli and fennel at this point if it looks like you need more.)

Bake in the oven for 30 minutes – less if you want them juicier, more if you want them dryer. Turn the olives over a couple of times during cooking. Once cooked, add the lemon juice and some salt and serve hot.

Becca wrote the recipe above, but as they are called Jo's hot Olives, perhaps you would like my recipe. This is a good example of how recipes change over time

with different people creating. I noticed when I had the cafe, you could give 5 people a biscuit recipe, and you'd end up with 5 different biscuits. A recipe is in the eye of the beholder.

I put all the ingredients together in a heavy based frying pan. Leave it for a few hours, or don't, if you don't have time. Fry on the hob until sizzling and then put the pan in the oven for another 10 to 15 mins stirring occasionally. Done!
I don't add lemon juice or salt (why would you add salt to olives?) although I concur it is in the original recipe.



I marinate them for a few hours before cooking, but you don't have to.

