

Cured Olives



Ingredients

- ✓ Fresh green olives, such as Maçanilha
- ✓ Salt
- ✓ Oregano
- ✓ Bay leaves
- ✓ Lemon
- ✓ Garlic
- ✓ Pepper
- ✓ Lemon tree leaves
- ✓ Olive oil

Directions:

1. Pick or buy green fleshy olives, for instance of the Maçanilha type. the best time to pick green olives is when some of the olives are beginning to change color.
2. Wash the olives and discard any that are soft and bruised.
3. Make 2-3 slits down each olive all the way to the seed using a sharp knife. Alternatively you can smash them one by one with a stone or hammer, taking care not to crack the seed.
4. Cover the olives with water and keep them submerged. Change the water every 24 hours. Take the olives out after 10 days.
6. Make a solution of 10% salt (10 gr salt on every 100 ml water) and cover the olives with this brine. Keep them submerged all the time. If a mold forms, simply take this away. This will not affect the taste of the olives.
7. Taste an olive every week, till most of the bitterness is gone. When the taste is good, rinse the olives with clean water.
8. To preserve the olives for future use, keep them in a fresh solution with 10% salt. Add olive oil on top to seal them from air.
9. Take a portion at a time, as needed. Put the olives you want to eat in a dish, add fresh water and add the flavors from the above list. Leave them for a day or 2 to marinate.

Enjoy!