

Herb Marinated Olives
from the Ultimate Southern Living Cookbook

Prep time: 5 minutes Marinate: 8 hours

After eating these marinated chunky olives, serve any remaining herbed oil as a vinaigrette for greens or as a dipping oil for French bread.

1/2 cup Olive Oil
1/3 cup sherry vinegar or other flavored vinegar
1 T. chopped fresh thyme or 1 t. dried
1 t. fresh or dried rosemary
1 1/2 t chopped fresh oregano or 1/2 t. dried
2 cloves garlic, cut into slivers
1 dried red pepper pod, or lightly sprinkle crushed red pepper

1 can colossal ripe pitted black olives
1 8 oz. jar green pimiento stuffed olives feta cheese....add to taste
fresh herb sprigs if desired

Combine 1st 7 ingredients in a bowl, stir well. Place olives in a large heavy duty ziploc bag. Pour marinade over olives. Add feta cheese. Seal bag securely. Marinate in refrigerator at least 8 hours or up to 5 days, turning occasionally. Transfer to a decorative container, add fresh herbs if desired.