

MARINATED OLIVES

500gm Black Olives, pitted
500gm Green Olives, pitted
100gm Pickled Garlic
90gm Red Onions
3 Red Chilis
1 Orange

1 Lemon
½ bunch Fresh Thyme
½ bunch Fresh Rosemary
2 tsp Oregano, dried
100ml Olive Oil

1. Peel the rind off the orange and lemon with a rind peeler.
2. Dice the red onions.
3. Break up thyme and rosemary roughly with hands.
4. Squeeze the juice out of the orange and lemon.
5. Mix together with all remaining ingredients and keep refrigerated.

