

Citrus marinated olives

Rinse a variety of olives and pepperoncini

Soak green and pink peppercorns in very hot water 30 mins, drain and let dry

Thinly slice organic lemon and orange peel, and several garlic cloves

Coarsely mince fresh rosemary and thyme

Sauté lemon and orange peel in olive oil until lightly browned

Add thinly sliced garlic, sauté until lightly browned

Add peppercorns and minced rosemary and thyme

Add thinly sliced shallots

Sauté lightly

Add juice of one lemon and orange

Sauté lightly until softened.

Remove from heat. Let cool.

Pour mixture over olives in large bowl, add more olive oil, mix well.

Add more lemon and orange juice, a pinch or two of salt, red pepper flakes, lemon and orange zest, & other good stuff.

Cover and refrigerate

Stir periodically

When ready to savor, use slotted spoon to scoop mixture into small bowl, warm in microwave for 15 seconds

Serve warm

Goes well with beer

