

Elies Tsakistes (Coriander and Garlic Olives)



UNIVERSITY of SOUTH CAROLINA KITCHEN
Cooking with Patricia Moore-Pastides

YOU WILL NEED:

1 jar (6.5 oz.) pitted green olives,
cured in salt and water (*Greek
Gourmet*, for example)

⅓ c good fruity olive oil

Juice of ½ lemon and 3–4 small
lemon wedges, with peel

1 T coriander seeds, coarsely
crushed with mortar and pestle

3 cloves of garlic peeled and
crushed

Strain the liquid off the olives and discard, save the jar. Place olives in a bowl. Add oil, lemon juice, pieces of lemon, coriander, and garlic and stir to combine.

Wash and thoroughly dry the olive jar. Return olives and all marinade to the jar. The marinade should fill the jar. If it doesn't, you can add a bit more olive oil to fill. Put the lid back on and turn to tightly secure. Turn the jar to combine the liquids, which will separate.

I leave my olives on the counter, because the olive oil will solidify in the refrigerator. So far, they haven't lasted long enough to spoil! Actually, in Greece people don't refrigerate their olives and, in the marketplace, olives are sold from open barrels. They stay well preserved in the marinade.