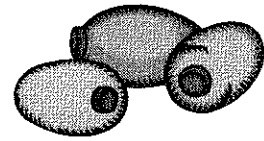


Recipe for Green Olives



Ingredients:

Green Olives (buy in 16 lb boxes) this will make 10 jars
Pickling Salt
White wine vinegar
Oregano (1 bunch)
Garlic (8 cloves)
Cheese cloth
10-20 L Demijohn with wide mouth

Directions:

1. Rinse olives in cold water and drain
2. Crack olives for soaking. Place olive on hard surface and hit with a flat block or stone. Try to hit hard just enough to crack the flesh. You could also cut slits in olive with ceramic knife.
3. Place the olives in a food grade plastic pail of fresh cold water. Be sure the olives are completely submerged. Close the container lid loosely and leave the olives to soak
4. After 24 hours, drain water and cover again with fresh cool water. Repeat the water change daily for 3-5 days until the water you pour out is clear. This process removes the bitterness of the olives

Now for your busy day:

1. Drain olives out of water
2. Peel and pop open garlic cloves
3. Wrap several bundles of Oregano in cheese cloth and tie up top with fishing line
4. Add 1 pound (1-1/2 cups) of Pickling salt to one gallon of warm water and stir until dissolved. Then add 2 cups of white wine vinegar and stir
5. In a clean demijohn, place some olives, some garlic, and a bag of oregano
6. Continue to make layers of these items in the demi-john
7. When complete, pour the above brine into the demijohn and fill to top. Place cover on securely
8. Try to keep all olives under water or they will get mildew (try a light weight on top)
9. Keep demijohn in a cool place (a refrigerator if necessary)

Rest for about two months (that was a tough day) – the olives need time to soften and mature in the brine

Preparing to jar:

- Rinse olives well under cold water to remove salt brine
- In a 24 oz wide mouth canning jar, add the following items:
 - tablespoon parsley
 - tablespoon crushed garlic (buy one 6oz peeled garlic pack)
 - ¼ teaspoon black pepper
 - 1/8 teaspoon red pepper
 - 1 inch of oil (buy two 3L cans of oil for the 10 jars recipe)
- Stir the above to mix, fill jar with olives and fill with oil
- Enjoy with some homemade wine!!