



Curing green olives

- Crack the green olives using a meat tenderizer or clean mallet
- Wash the cracked olives in cold water. Let sit in cold water for 2 days, changing the water twice a day.
- Prepare a salt water solution (1 quart water, $\frac{1}{2}$ cup of pickling salt). Mix well
- Place olives in a clean jar with a tight-fitting lid.
- Add salted water, lemon wedges, and garlic slices. (you can also add peppers, herbs and other seasonings to flavor your olives)
- Add 3 tablespoons of olive oil to the top of the jar and then close with an airtight lid.
- It will take 2-4 weeks before your olives are cured. They will be good for at least one year.

