



FINCH + FENNEL

Spiced Brine Olives

INGREDIENTS:

- 1 lb Castelvetrano Olives (best to use seed-in for flavor but OK to use seedless)
- 3 Tbsp F+F Spiced Brine Blend
- 2 Rosemary Sprigs
- Juice of 2 Oranges
- Peel of 1 Orange
- Olive Oil, as needed



DIRECTIONS:

1. Preheat your oven to 250°F.
2. In shallow 8-inch roasting pan, toss together olives, F+F Spiced Brine Blend, rosemary, orange juice, orange peel & olive oil, ensuring all of the olives are fully submerged.
3. Roast at 250°F for about an hour, until fragrant.
4. Store in an airtight container at room temperature.

Enjoy!

