

ROSEMARY CITRUS OLIVES



A simple but surprising recipe for a delicious appetizer by Ryan Cangello of The Owl Wine & Food Bar.

INGREDIENTS

- 1 T chopped fresh Rosemary
- 1 T Orange zest
- 1/2 T Extra Virgin Olive Oil
- 1/4 T Black Pepper
- 3 C Cured Olives

DIRECTIONS

1. In a large sauté pan, heat EVOO, Rosemary, Orange Zest and Pepper just enough release the aromatics.
2. Turn off heat, add olives and toss.
3. Serve immediately or store in the fridge for up to a week.

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