

*One Of My Favorite Recipes. It Actually Is  
The Very First Recipe In The New  
"Toast of Tidewater" Cookbook!*

*Marinated  
Lemon Garlic  
Olives*

**Advance preparation required.**

Serves **6**

Preparation time: 15 minutes

Can be served in martini glasses and  
makes a great hostess or holiday gift.

1 jar (10 ounces) pimento stuffed olives, divided  
4 sprigs fresh oregano, divided  
3 cloves garlic, pressed, divided  
2 lemons thinly sliced, divided  
10 black peppercorns, divided  
3 tablespoons lemon juice

**TO MAKE OLIVES:**

- ◆ Drain olives and reserve liquid.
- ◆ Layer half of olives, half of oregano, half of garlic, half of lemon slices, and half of peppercorns in a 3-cup container.
- ◆ Repeat layers with remaining olives, oregano, garlic, lemon slices, and peppercorns.
- ◆ Pour lemon juice over olive layers.
- ◆ Add enough reserve olive liquid to fill container.
- ◆ Place lid on container.
- ◆ Chill for at least eight hours.
- ◆ Store in refrigerator up to two weeks.

