Todd English's Olives

Makes 4 cups | 15 minutes

INGREDIENTS

Grated zest of 1/2 orange
Grated zest of 1/2 lemon
2 garlic cloves – minced
1/4 cup chopped fresh flat-leaf parsley
1 tablespoon chopped fresh rosemary
2 teaspoon chopped fresh oregano
1 teaspoon chopped peeled fresh ginger
1/2 teaspoon fennel seed
1/4 to 1/2 tsp crushed red-pepper flakes
1 teaspoon coarse salt
1 teaspoon freshly ground pepper
4 cup assorted olives – such as nicoise, kalamata, picholine, alphonso, and/or Sicilian green
Extra-virgin olive oil – to cover

DIRECTIONS

1. In the bowl of a food processor fitted with the steel-blade attachment, place orange zest, lemon zest, garlic, parsley, rosemary, oregano, ginger, fennel seeds, pepper flakes, salt, and pepper. Pulse until the mixture forms a chunky paste.
2. In a bowl, toss olives with the marinade, and cover with olive oil. Serve immediately, or place in a glass jar and store in the refrigerator for up to 1 month.
3. The olives taste even better when you prepare them ahead of time and let them sit for a few days.