



Pickling olives

Recipe by Allen and Barbara Baird

INGREDIENTS

- Olives
- Water
- Salt
- Olive oil
- Vinegar, any type
- Citrus peel
- Other optional flavourings, garlic, rosemary or chilli

NOTES

You will need a bucket and enough jars to store your olives.

The marinated olives will be good for a year or so.

DIRECTIONS

1. Pick the olives when they are black, about July or August.
2. Wash, and get rid of stalks, leaves and damaged olives.
3. Make up a 10% brine solution. Heat water until the salt dissolves.
4. Place the olives in a clean plastic bucket and cover them with the brine solution. Change the brine solution every week for 4 weeks.
5. After 4 weeks, drain and rinse the olives, add to sterilised jars.
6. Make a half strength brine and pour over the olives.
7. Pour a layer of olive oil over the brine in each jar or use fermentation weights to hold the olives under the brine.
8. Store the sealed jars in a cool dark place for about 6 months.
9. Periodically check jars for bubbles or gas. If the olives have gone bad or smelly, discard. A bit of scum can develop at the top of the jars, but this is okay and can be washed away before marinating.
10. After about 6 months, test the olives and if they have lost their bitterness, it is time for marinating.
11. Make up a solution which consists of four parts half strength brine and one part vinegar.
12. Drain and rinse the olives and sterilise the jars again. Fill the jars with olives, and the new brine/vinegar solution. Add a slice of lemon or orange to each jar. You can try other flavourings such as garlic cloves, rosemary sprigs or slices of chillies.
13. Seal the solution with a layer of olive oil and then seal the jars. Store in a cool dark place for a few weeks then enjoy.



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