

# Spiced, Marinated Olives

Serves 4–8

This recipe for olives is mainly a suggestion, mostly a reminder that when you coat olives in a warm, toasted-spice oil they are fabulous. I also do a version of these with citrus zest and juice, a version with grated raw garlic and oregano...you get the idea. These are nice because the fennel seed gets toasty and adds additional crunchiness, which you know I am obsessed with. I think pitted olives rob you of the sensual experience of removing the pit yourself (and they never taste as good), so I always go for the ones with the pits– just remember to set out a tiny dish for the discard.

## Ingredients

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**1 pound unpitted Castelvetrano olives, drained**

**3 tablespoons olive oil**

**2 teaspoons fennel seed**

**1 teaspoon smoked hot or sweet paprika**

## Instructions

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- 1 Combine olives, olive oil, fennel seed and paprika in a small pot or skillet and heat over medium heat.
- 2 Let the olives warm and the spices toast, stirring occasionally– my stove goes pretty low so I'm able to keep them on the burner for a while, but if your heat on your stove doesn't go super low, you may want to just gently sizzle for 10–15 minutes.