

AMAZING MUFFALETTA OLIVE SALAD

(The name of the recipe is “salad” but I served it as an appetizer on crackers or baguette slices.)

- 1 (6 oz.) can black olives – drained (reserve brine)
- 1 (6 oz.) can pimento stuffed green olives – drained (reserve brine)
- 1 (14 oz.) can artichoke hearts – drained and chopped
- 1 onion, chopped
- 3 stalks celery, chopped
- 1 clove garlic
- 1 T capers, rinsed and chopped

- ¼ cup Italian dressing
- 2 T olive brine as needed
- Salt and pepper to taste

Combine first 7 ingredients in food processor. Process until all ingredients are uniform size – no larger than popcorn kernels. Stir in Italian dressing. Add equal amounts of olive (black and green) brine to equal 2 T or to taste. Chill at least 12 hours.

(When I first tasted this, I thought the onion flavor was overpowering and I vowed not to use as much the next time. However, after it was refrigerated for the 12 hours, the onion flavor was not nearly as overwhelming.)

Enjoy!

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