



Home Grown Recipes



APPETIZERS "MARINATED RIPE OLIVES"

-INGREDIENTS-

- 1 CUP PETTED RIPE OLIVES, DRAINED
- 2/3 CUP COCKTAIL ONIONS, DRAINED
- 3 TABLESPOONS RED WINE VINEGAR
- 2/3 CUP OLIVE OIL
- 1/2 TEASPOON SALT
- 1/4 LARGE GARLIC CLOVES, MINCED
- 1/2 TEASPOON DRY OREGANO
- 1/4 TEASPOON BASIL
- 1 TEASPOON PARSLEY

-DIRECTIONS-

MIX AND BLEND ALL INGREDIENTS.
COVER BOWL AND CHILL SEVERAL HOURS BEFORE SERVING.



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