

Marinated summer olives

These olives are tasty and moreish to serve with drinks, or they can be used as part of a mixed starter.

500g stoned olives (black or green, or a mixture of the two)

125ml good olive oil (or home-made basil oil – see recipe under [sweet basil](#))

125ml dry white wine

4 tsp chopped common [thyme](#)

2 cloves chopped garlic

6 crushed black peppercorns

a sprig of [rosemary](#).

Mix together all the ingredients for the marinade and pour over the olives in a jar or plastic bowl with a lid. Refrigerate for at least 5 days before serving, giving them a shake or a stir each day.