

Pickled Olives

Ingredients: Olives, salt, water, steriliser, jars.

Prepare Olives: Place your clean olives in cold water. This water needs to be changed each day for ten days. Weigh the olives down with a plate to ensure that they are all submerged.

Brine Solution: At the end of the ten day period make a brine by adding one cup of salt for every four litres of water. Make enough of this brine so that your olives are completely covered with water. Change this solution weekly for four weeks.

Preparing for Jars / Bottles: After the olives have soaked for four weeks in salt water, transfer the olives to a weaker brine solution and pack into pre-sterilised air-tight jars. This solution should be around half a cup for every four litres of water. Leave the olives, but sample them every couple of weeks. Once they are to your personal liking, enjoy!



OLIVE
Garden
of Harvest™

