

Marinated Olives with Herbs



1 cup rinsed and dried pickled olives (black or green)

1 tablespoon balsamic vinegar

½ teaspoon crushed chilli

¼ teaspoon dried oregano

¼ teaspoon dried thyme

6 black peppercorns

¼ – ½ cup New Zealand extra virgin olive oil

Combine all the ingredients in a jar with enough oil to cover the olives completely. Cover and refrigerate for 12 – 24 hours. Drain the olives before serving.