



Kwanzaa Day 2

SEASONED OLIVES

Recipe from *A Kwanzaa Keepsake: Celebrating the Holiday with New Traditions and Feasts*.

Eric Prouzet

Chef Jessica Harris shares this recipe from page 37 of her new book and discusses Day 2 of Kwanzaa.

Kujichagulia : self-determination



Jessica B. Harris | Rog Walker/James Beard Foundation [Official]

In Brazil, olives frequently appear on the table as appetizers to heighten the appetite before a meal. This delicious tradition may be traced back to the nation's Lusitanian heritage.

In North America, olives are frequently canned and are given additional flavor and zest by adding herbs and spices. In turn, the seasonings allow them to take on new flavors. This is one variation; you can use your own favorite seasonings to create a variety that is all your own.

SEASONED OLIVES

ingredients

- 1 pound canned ripe olives, drained
- 1 tablespoon dried thyme
- 1 teaspoon minced garlic
- 1 teaspoon minced fresh habanero or other hot chile, to taste
- 2 tablespoons extra-virgin olive oil
- Salt and freshly ground black pepper, to taste

Drain the olives and prick each one several times with the point of a sharp knife or a fork. Place all of the ingredients in a medium-sized bowl and mix them together well with a wooden spoon, making sure that all of the seasonings are well distributed. Cover with plastic wrap and refrigerate overnight. Serve chilled.

The olives will keep for a week or so in the refrigerator, if they last that long.