



## **Pan fried olives (serves 3-4)**

### Ingredients:

1.5 cup olives

(with/without stones) \* see note

1 twig of rosemary

(2 inches/5 cm length)

1 tablespoon olive oil

1-2 cloves garlic

(optional)

1 cardamom pod

1 clove

½ teaspoon cumin seed

\*Note: I prefer whole olives but pitted ones taste good, too. This frying method improves cheap ones' taste and looks.



### Directions:

- 1) Rinse olives roughly and drain.
- 2) Slice garlic.
- 3) Fry all ingredients with olive oil over medium heat for 5 minutes.
- 4) Serve immediately.

