

CRUSHED OLIVE SALAD

The gentle flavors of preserved lemon peel and bitter orange marmalade give a lovely boost to “midway,” or green-ripe olives.

Among the domestic brands available in most large groceries, Lindsay’s Select Medium Home-Style cured pitted green-ripe olives and Graber’s pitted green-ripe olives work well here. Or you can purchase red olives online (see Sources).

This salad needs a couple of days of mellowing to develop great flavor. If carefully prepared, it will keep for over a week in the refrigerator.

— Serves 4 to 6 as part of a traditional salad course —

One 6-ounce can pitted green-ripe olives (about 1½ cups), drained

1 large garlic clove, boiled for 5 minutes, drained, peeled, and crushed

½ teaspoon salt, or more to taste

1 tablespoon chopped cilantro

¼ preserved lemon (see page 21), pulp removed, rind rinsed and dried

1½ teaspoons bitter orange marmalade

1½ tablespoons extra virgin olive oil

1 teaspoon sweet paprika

½ teaspoon cumin seeds, preferably Moroccan

¼ teaspoon ground coriander

¼ teaspoon cayenne

1. Wash the olives. Spread them out on a paper towel, cover with a second sheet, and press down to gently crush them. Place in a bowl and set aside.
2. Combine the garlic, salt, cilantro, lemon rind, and orange marmalade in a small blender or a mortar and grind to a paste. Loosen the paste with the olive oil, then mix with the spices and olives and stir gently. Correct the salt if necessary. Cover and refrigerate for at least 3 days before serving.