

Aunt David's Urban Olives:

Use non-iodized salt

Note for 2006 season:

The dry cure ones were a little hard and shriveled. Try this: they can be marinated for a few days in olive oil to regain plumpness (this type of curing will shrivel them)

Best Flavorings & Notes from 2002:

Garlic and chipotle peppers in cider vinegar brine

Boil cure did not work – still bitter after boiling

Dry cure and salt brine cure worked really well.

Oil Cured Greek Style Olives

This is one of several recipes from U.C. Davis publication 2758 - Home Pickling of Olives. Go to "Books" for ordering information

It is usually best to prepare Greek-style olives from mature olives that are dark-red to black. Mission olives are commonly used, but any variety will do. Use smaller olives because larger ones get soft. The olives will become shriveled since they are salt cured. These olives are salty and slightly bitter, and you may have to acquire a taste for them.

How To Prepare

Cover the bottom of a wooden box with burlap. Weigh out 1 pound of salt for each 2 pounds of olives. Mix the salt and olives well in the box to prevent mold from developing. Pour a layer of salt over the olives to a depth of 1 inch. CAUTION Place the box outdoors so that the brine formed will not ruin the floor.

After 1 week, pour olives and salt into another box, then back into the first box to mix them. Repeat this mixing process once every 3 days until the olives are cured and edible. This usually takes about 30 to 35 days.

Sift out most of the salt through a screen. Dip the olives momentarily in boiling water. Drain. Let them dry overnight.

Add 1 pound of salt to each 10 pounds of olives. Mix and put the olives in a cool place. Use within 1 month, or store in a refrigerator or home freezer until used. Just before using, coat the olives with olive oil. Do not use oil if you plan to use the olives for cooking. To coat with oil, put them in a large pan or box and sprinkle a little olive oil over them. Work the olives with your hands to coat them with oil. This type of olive is useful for flavoring stews, tamale pie, spaghetti, and as a relish eaten out-of-hand.

Stan's Black Olives

Day 0 Wash in running water. Place in flat trays (large surface area) or plastic ice cream containers. Add boiling hot water and allow to soak for 24 hours.

Day 1 Remove cold water and add dry salt

day 2 Onwards - mix well and keep adding dry salt

After about a week water comes out of the olives - pour off

Total salt = about 15% OF THE OLIVE WEIGHT IE 150 To 200 grams

Test - wash salt off olive and taste. When the salt has penetrate into the olive, wash off salt and add olive oil.

Prof Stan Kailis, University of Western Australia, Perth WA

<http://homecooking.about.com/library/weekly/blbrining.htm?once=true&>

Greek-Style Ripe Olives

The Author says:

For this recipe, choose olives that are red to dark red. Slash each olive deeply on one side using a very sharp knife to reduce bruising. Place olives in a large stoneware, earthenware, glass, or porcelain container. Make a solution of 4 tablespoons salt dissolved in 1 quart water, and pour enough over the olives to cover; then weight the olives with a piece of wood or a plastic bag filled with water so that all of them are completely submerged. Store in a cool place, changing the solution once a week for three weeks. If a scum forms on the surface during that time, disregard it until it is time to change the brine; then rinse the olives with fresh water before covering with brine again. The scum is harmless. At the end of three weeks, taste one of the largest olives. If it is only slightly bitter (these olives should be left with a bit of a tang), pour off the brine and rinse the olives. If the olives are too bitter to be put in the marinade, rebrine and soak for another week; then rinse and marinate. Then marinate them with the proper amount of liquid to cover in a marinade made according to these proportions:

Ingredients

1-1/2 cups white wine vinegar
1 tablespoon salt dissolved in 2 cups water
1/2 teaspoon dried oregano
3 lemon wedges
2 cloves garlic
Olive oil

Instructions

Float enough olive oil to form a 1/4-inch layer on top of the marinating olives. The olives will be ready to eat after sitting in the marinade for just a few days. Store, still in the marinade, in a cool pantry, or in the refrigerator. If kept too long, the lemon and vinegar flavors will predominate, so eat these within a month after they are ready.

Salt-Cured Ripe Olives

Instructions

These flavorful, if bitter, shriveled dry-cured olives - sometimes called oil-cured - will not keep nearly as well as brine-cured olives. Because of that and the fact that they are so pungent and not to everybody's liking, you might want to make only a small quantity of them. Use olives that are black or almost black. Mission olives are the best because of their high oil content and small size. Extra-large olives, such as the Sevillano, become soft.

Cover the bottom of a thick cardboard or wooden box with burlap or cheesecloth. In the box, mix together equal weights of non-iodized salt and olives. Spread out evenly; then pour a layer of non-iodized salt over the olives so that nearly all of them are covered, using an additional pound or so of salt. Place the box outdoors in the shade or in a basement so any liquid that oozes from it will not stain a floor or decking. Stir the salt-covered olives well with a wooden spoon once a week for four weeks, or until the olives are cured. They should be slightly bitter.

Remove the olives from the salt by hand (unfortunately, I have found no better method). Dip the olives in a large pot of rapidly boiling water for a few seconds; then drain in a colander and refresh with cold tap water. After spreading them out on paper towels, let them dry for a few hours or overnight. Those olives you wish to eat within a few days should be coated with fruity olive oil (rub them with your fingers to distribute the oil), mixed with your favorite herbs, and kept in the refrigerator in a tightly capped jar. The remainder of the olives should be mixed at a ratio of two parts olives to one part non-iodized salt by weight and kept in a cool place or refrigerated. They do not keep more than a month.