

OLIVES DRESSED FOR THE HOLIDAYS

NEW YORK (October 3, 2000) With the growing interest in Greek and Mediterranean cuisine, the versatile, nutritious olive is enjoying a renaissance. Called a major food trend of the nineties in leading culinary magazines, the fruit is popping up on restaurant and catering holiday menus across the country.

Home cooks looking to jazz up their party menus will find that olives make a perfect appetizer (as well as a savory cooking ingredient). Most olives come ready to serve, but for holiday time, easy-to-make flavor-enhancing marinades give them that extra zest that will make them mouthwateringly memorable for guests. An added benefit for the host is that these marinades can be made several days in advance.

Unlike California and many European varieties, Greek olives are all natural, not processed with lye or other chemicals which diminish flavor and texture — two characteristics for which they are highly prized.

The following two marinade recipes from Krinos Foods, the nation's leading importer of Greek specialties, are ideal for the holidays. Simply drain and rinse the olives, toss them in olive oil, stir in the desired herbs and spices and place the mixture in a tightly closed container. Set aside for at least two days at room temperature.

Spiced Sherry Marinade

1 pound jar (or 2 8-ounce Fresh Pack tubs)
Krinos Green-Cracked olives
1 cup Krinos extra virgin olive oil
1 jalapeno pepper
2 tablespoons sherry
red pepper flakes

Peppery Marinade

1 pound jar (or 2 8-ounce Fresh Pack tubs)
Krinos Kalamata olives
8 hot peppers
1 cup Krinos extra virgin olive oil
1 tablespoon Krinos red wine vinegar
a few sprigs of rosemary

Krinos offers over a dozen different Greek olives in its Fresh Pack tub and jar lines, including several varieties of pitted, and pitted and sliced, olives. Customers unable to find

the olives in nearby markets can order them by calling (800) 333-5548 or the internet at www.3emarket.com.

The company publishes a free consumer guide to Greek olives, which includes sections on varieties, serving suggestions and storage, as well as a recipe for marinated olives.

To order, send a self-addressed stamped envelope to Krinos Foods, Attn: Consumer Publications, 47-00 Northern Boulevard, Long Island City, NY 11101. Krinos also offers free guides on Greek olive oil and Greek cheeses.

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