



## Caramelized Green Olives

Recipe courtesy of Joan Nathan

**Total Time:**

1 hr

Prep: 15 min

Cook: 45 min

**Yield:**

2 cups

**Level:**

Easy

### Ingredients

- ✓ 2/3 cup date jam
- ✓ 3 tablespoons water
- ✓ 1 tablespoon butter or pareve margarine
- ✓ Dash powdered ginger
- ✓ 2 cups pitted, good-quality cured green olives (about 1 pound)

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### Directions

Preheat the oven to 350 degrees F.

Put the date jam, water, and butter or margarine in a small saucepan.

Simmer just long enough to dissolve. Add the ginger.

Spread the olives in a cake pan large enough to fit them in 1 layer. Sprinkle the olives with a few tablespoons of their own juice. Cover with the jam mixture mixture.

Bake for about 40 minutes, stirring occasionally, until the sugar in the jam has caramelized. Serve warm or at room temperature as an accompaniment to a meat meal.

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