

Roasted Olive Salad with Fennel and Orange



Servings: 4

Small meals accompanied by the most humble of wines seem to be what sidewalk café customers enjoy after five o'clock work time. A dish of olives, a loaf of bread, a wheel of cheese, and rounds of cured meats become a meal shared by eager workmates, anxious to unwind with others and have something light to eat. You will have olives left over after you make this salad, so keep a crock handy for more bistro evenings at your house. Delicious with a glass of Shiraz.

- ◆ 1 pound mixed, cured medium-sized pitted olives
- ◆ 1/4 cup red wine
- ◆ 2 teaspoons fennel seeds, crushed in a mortar and pestle
- ◆ zest from one orange
- ◆ 1 bay leaf
- ◆ 1 large bulb fresh fennel, thinly slivered
- ◆ 2 cups mesclun greens

In a small baking pan coated with DuPont™ Teflon® non-stick coating, combine the olives, wine, fennel seed, orange zest, and bay leaf. Mix well. Let marinate for a couple of hours.

Preheat the oven to 350 degrees. Roast the marinated olives until the olives are hot, about 15 minutes; let cool to room temperature. Mix the fennel and mesclun in a salad bowl or on individual salad plates. Top each with some of the olive mixture.

Any remaining mixture can be served with focaccia bread, spiced nuts, cheeses, dried fruits, and cured meats for an impromptu snack or meal. Olives will keep in a covered container in the refrigerator.

