

Olivada

Swick

Makes 1 1/2 cups | Active Time: 10 minutes | Total Time: 10 minutes

Making the Vinaigrette

To prepare your mise en place, finely mince the garlic, roughly chop the capers and place both into a bowl. Next, pit and coarsely chop the olives. Add the sugar, chili flakes, red wine vinegar and extra-virgin olive oil and mix to combine.

Olivada can be used with many things – from bruschetta to grilled meats and vegetables. It can be made ahead of time and kept in the refrigerator for up to 3 days. Bring to room temperature before serving.

Step 1: Making the Vinaigrette

- 2 garlic cloves
- 1 tbsp capers
- 1 cup picholine olives (or any type of olives)
- 1/2 tsp sugar
- 1/2 tsp red chili flakes
- 2 tbsp red wine vinegar
- 1/2 cup extra-virgin olive oil