

Olives Add Zing To Summer Barbecues

(NAPSA)—Between Memorial Day and Labor Day, nearly half (48%) of U.S. adults say their families barbecue at least once a week, according to a recent survey commissioned by Lindsay Olives and conducted by Harris Interactive®. Among U.S. adults whose families barbecue during summer months (90% of all U.S. adults), nearly 65% use a marinade, paste or rub and about one in four (23%) expressed interest for trying a new one made with olives.

Armed with that information, Tiara-totin' BBQ Queens Karen Adler and Judith Fertig created three simple recipes that add the big flavor of olives to fish, meat and vegetables. Authors of the new cookbook "The BBQ Queens' Big Book of Barbecue" (Harvard Common Press), Karen and Judith travel nationwide teaching the techniques of grilling, smoking, planking, stir-grilling and anything else that can be done with a grill or smoker. They decree: intensely flavored Kalamata, zingy Spanish pimento-stuffed and plump California black ripe olives spice up summer grilling!

Tapas-Style Grilled Fish Steaks with Green Olivada

A flavoring paste like the Green Olivada is halfway between a marinade and a sauce. It clings to the fish as it grills, giving it wonderful color, aroma and taste.

Serves 4

1½ pounds mild, white fish steaks (such as haddock, halibut or Pacific cod)

Green Olivada:

2 tbsp. olive oil
½ cup chopped onion
½ cup chopped green pepper
2 cloves garlic, minced
1 tsp. smoked paprika (or Hungarian sweet paprika)
½ cup chopped Lindsay



Marinades made with olives can add big flavor to grilled fish, meat and vegetables.

Spanish Olives Stuffed with Pimento

Chopped pimento-stuffed olives, smoked paprika, extra virgin olive oil to garnish

1. In saucepan, heat olive oil and sauté onion, green pepper, and garlic until onion is transparent, about 5 minutes. Remove from heat, stir in paprika and chopped olives, and let cool to room temperature. Spread half of the vegetable paste on top of fish, cover and let rest for 30 minutes. Reserve remaining half.

2. Prepare a medium-hot fire in a grill. Oil a perforated grill rack and place on grill grates. (Can also use a grill pan on the stovetop.)

3. Grill the fish, vegetable paste-side down, for 4 to 5 minutes, turn and cook on other side for 4 to 5 minutes. Spread remaining paste on top of the fish during the last minutes of cooking. The fish is done when it begins to flake when tested with a fork in the middle.

4. To serve, arrange each steak on a plate. Arrange dots of olive oil and chopped pimento-stuffed olives around the perimeter, then dust with smoked paprika.