

Olives Spice Up Holiday Dishes

(NAPSA)—A longtime tradition, olives have been gracing the holiday table for years. However, the black olive isn't relegated only to the relish tray anymore. Today, home chefs are mixing them into pilaf, stuffing, salad, and even with fall's favorite vegetables such as green beans and squash.

Chef Rozanne Gold, a columnist for *Bon Appetit* and author of "Christmas 1-2-3" has created a special holiday recipe perfect for this holiday season. Chef Gold has paired Lindsay Olives, a flavorful, firm black olive with rich, creamy potatoes to create a side dish sure to be a holiday classic.

Lindsay Olives have been gracing holiday tables since 1916. Lindsay California black ripe and Spanish olives are the perfect complement to a traditional holiday feast or a low-key meal of leftovers. For more tantalizing recipes, go to www.lindsayolives.com.

Black Olive Potato Gratin

6 ounces Lindsay® Large Pitted Black Ripe Olives
2 cups light cream*
1 cup onion, very finely diced
1-½ teaspoons dried thyme
1-½ teaspoons dried basil leaves
½ teaspoon salt
⅛ teaspoon white pepper

¾ cup Parmesan cheese, freshly grated
4 large Yukon gold potatoes, about 2 pounds
4 ounces Gruyere cheese, shredded

Preheat oven to 375°F. Drain olives, pat dry and cut in half lengthwise.

In a 4-quart saucepan mix together cream, diced onion, thyme, basil, salt and pepper. Bring to a boil. Lower heat and simmer 3 minutes. Whisk in ½ cup grated Parmesan cheese and continue whisking until smooth, about 1 minute. Add olives and simmer 3 minutes, stirring often.

Peel potatoes and slice paper-thin. Add to pot and stir gently, until the potatoes are covered with cream sauce.

Transfer potatoes to a 9-½" x 9-½" inch ovenproof casserole. Fill dish in layers, making sure to spoon all the cream sauce over the top. Sprinkle with shredded Gruyere cheese and dust with remaining Parmesan cheese. Cover dish with foil and bake 50 minutes. Uncover and bake 25 to 30 minutes longer, until golden brown and bubbly. Serves 6 to 8.

*** If light cream is unavailable, substitute 1 cup milk and 1 cup cream.**

Looking for creative ways to serve olives at this year's holiday party? Chef Rozanne Gold, author of "Christmas 1-2-3" offers these easy and appetizing three-ingredient recipe suggestions.

Olives and Almonds

6 ounces Lindsay® Large Pitted Black Olives
½ cup whole blanched almonds
1-½ tablespoons roasted garlic olive oil

Heat oil in a medium non-stick skillet. Add drained olives and almonds and cook over medium-high heat until almonds are golden and olives are a bit wrinkled, about 3 minutes. Transfer olives to a bowl and let cool. Serves 4.

* For Lemon-Garlic Olives, use 6 ounces Lindsay Large Pitted Black Olives, 3 large cloves garlic and 1-½ tablespoons lemon olive oil and follow the procedure above.

