

# Marinated Olive with Herbs and Star Anise



Source: Bon Appetit Category: Vegan Appetizers  
Prep Time: 10 min Marinating time: 3 days  
Total Time: 3 days 10 min Makes 4 cups  
*Gluten Free | Refined Sugar Free*

Ctrl+P to Print

## Ingredients:

4 cups assorted brine-cured olives (such as Kalamata, picholine, Lucques, and Niçoise), rinsed, drained  
1 1/2 cups extra-virgin olive oil  
6 fresh thyme sprigs  
6 whole star anise  
4 large garlic cloves, peeled, flattened  
2 fresh rosemary sprigs  
2 bay leaves  
2 cinnamon sticks, broken in half  
1 tablespoon coriander seeds, coarsely cracked  
1 teaspoon dried crushed red pepper  
1/4 teaspoon ground allspice

Recipe Link:

<https://www.betterveganrecipes.com/vegan-marinated-olives>

## Instructions:

1. Prepare the ingredients.
2. Place olives in medium bowl. Combine oil and all remaining ingredients in heavy medium saucepan; bring to simmer over medium-high heat. Pour oil mixture over olives. Cover and chill at least 3 days and up to 1 week.
3. Bring olives to room temperature. Using slotted spoon, transfer olives, herbs, and spices to serving bowl. Pour over enough oil from bowl to coat and serve.

## Notes:

Keep in an airtight container in refrigerator.

## Serving suggestion:

Best served on its own.