

Title:

Varieties Of Gourmet Olives

Word Count:

410

Summary:

The history of olives and olive oil can be traced back to at the least biblical times. When th

Today in modern grocery stores ...

Keywords:

cooking, recipes, gourmet, cuisine

Article Body:

The history of olives and olive oil can be traced back to at the least biblical times. When th

Today in modern grocery stores there are dozens of gourmet olives widely available. Gone are t

Nicoises: Is a earthy rich olive commonly used in salad. The curing of this olive in red-wine

Green olives with herbs de Provence: This vibrant citrus flavored olive is a delightful blend

Mount Athos green with Sicilian herbs: This is a second olive that utilizes herbs to dominate

Mount Athos green stuffed with garlic: For a modern twist on the martini this olive is an exce

Mount Athos green olives with sun-dried tomatoes: Sun-dried tomatoes give this heavy olive an

Sun-dried olives: The drying of this olive gives it a rich flavor that blends wonderfully in s

Kalamatas: A tangy black olive cured in red-wine vinegar that can be from Italy or California.

Alfonsos: This robust winey tasting olive is soft and similar to the kalamata. It is a popular

Halkididis: Very similar in flavor to the kalamatas this olive is excellent blended with cream

Lucques: This meaty buttery olive contains pits but is still a wonderful choice with provolone

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