



Lindsay® Spanish Olives

The slightly lemony, sour and unstuffed Spanish olive is an ideal cooking ingredient. It's perfect for picadillo salsa over sautéed chicken or olive salsa over grilled snapper.

These olives start as hand-picked unripened green olives from the orchards of Spain. Lye curing followed by fermentation turn them from a bitter, inedible fruit to a delicious ingredient. Sevillano and Ascolano varieties become Lindsay's famous Queen 'martini' olives.

VARIETIES: Stuffed Manzanilla, Stuffed Queen, Whole Queen, Pitted Manzanilla and Sliced/Salad Olives.

SERVING SUGGESTIONS: Garnish a chilled martini. Toss onto a pizza for a Mediterranean treat. Mix with tomatoes, onions and chipotle for an extraordinary salsa.

INGREDIENTS: Olives, water, pimiento, salt, lactic acid, sodium alginate, guar gum, calcium chloride, potassium sorbate (as preservative)