

Fried Stuffed Olives

2 tablespoons minced garlic
2 tablespoons anchovy paste
1 tablespoon grated lemon zest
1/2 teaspoon chopped fresh thyme
1/2 teaspoon chopped fresh basil
2 dozen drained, canned extra-large ripe pitted Lindsay olives
3/4 cup flour
2 eggs, beaten
3/4 cup plain or seasoned bread crumbs
Olive oil, for frying

In a small bowl make a paste of the garlic, anchovy paste, zest and herbs. Fill a small pastry bag fitted with a small plain tip with the paste. Stuff olives. Roll in flour, then dip in eggs and finally roll in crumbs. Fry in oil at a moderate temperature (250- to 275- degrees F) until crisp and golden brown. Drain on a paper towel-lined plate. Serve hot.

Makes 4 servings

FOR VARIATION

Substitute 5 to 6 tablespoons prepared dried tomato tapenade or basil pesto for the garlic-anchovy paste; proceed as directed above.