

Recipes



[Home](#) - [Recipes](#) - [Pictures](#) - [Products](#)
[Catering](#) - [Menu & Prices](#) - [Bulk Item Menu](#)

[Awards](#) - [About](#)
[Links](#) - [Fund Raiser](#)

Chez John's Kaw-Cajun Olive Salad

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4 cups manzanilla piment-stuffed green olives ~ bruised/halved
2 cups ripe black olives ~ bruised/halved
1 cup pickled cauliflower floretts
1 cup mild banana pepper rings
1 cup pepperoncini peppers ~ stemmed/quartered
1 cup baby pickled pearl onions
1/2 cup red onion ~ sliced thin & rough chop
1/2 cup thin sliced celery & leaves
1/2 cup thin sliced carrot ~ rough chop

1/2 cup roasted red pepper ~ strips
4-5 cloves fresh garlic ~ sliced thin
1/4 cup chopped fresh parsley
2 tsp leaf oregano
1 tsp leaf thyme
1 tsp red pepper flakes
1 tsp celery seed
1/2 tsp white pepper

Directions:

Mix all above ingredients well - then, make a vinaigrette with 1 cup olive oil & 1/2 cup olive brine...pour over olive salad & refrigerate for 4-5 days. Great on muffalettas, on pizza....or eaten with a spoon right out of the bowl!! Also makes a great olive/pasta salad when tossed with cooked bowtie pasta...

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