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Roasted Olives

- 3 cups mixed green and black olives with pits
- 4 sprigs rosemary
- 4 whole cloves garlic, peeled
- 1 orange
- 1/2 cup extra-virgin olive oil
- 1 tablespoon red wine vinegar

Preheat oven to 300 degrees F. In a small roasting pan, mix together the olives, rosemary, and garlic. Slice the orange in quarters and squeeze the juice over the olives; toss in the rinds. Pour over the olive oil and vinegar and give it a good stir. Bake for about 1 hour. Serve warm or at room temperature.

Sweetnicks' Notes: Excellent and easy, from Tyler Florence.