



TASTING TABLE

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Crispy Lemon-Fried Olives

Recipe adapted from Jamie Leeds

Makes 20 olives

- 1 cup all-purpose flour
- Finely grated zest of 1 lemon
- 3 large eggs
- 2 cups panko (Japanese bread crumbs)
- 20 Mediterranean olives, pitted
- 8 cups canola oil, for frying

1. In a bowl, whisk together the flour and lemon zest. Crack the eggs into a second bowl and whisk until beaten. Place the *panko* in a third bowl.
2. Dredge the olives in the flour, then dip into the egg mixture and coat with the *panko*.
3. Heat the oil in a deep, heavy pot over high until it reaches 375°. Working in small batches (about 5 at a time), fry the olives until golden brown, about 2 to 3 minutes per batch. Skewer the fried olives in pairs on toothpicks and serve immediately.

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