



Six Different Methods for Preserving Debittered Olives (Lye or Water Cured)

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1. Slightly Salted Water Solution

Add slightly salted water (1/2 to 3/4 cup salt per gallon of water) to cover olives. Garlic and spices may be added if desired.

Refrigerated Olives: Good for 1 to 2 months.

Olives Stored at Room Temperature- Good for 2 to 3 weeks. Remove any scum yeast, or mold that may form on surface.

2. Heavily Salted Water Solution

Add heavily salted water (4 cups salt per gallon) to cover olives. After two days, add an additional cup of salt. After two more days, add another cup of salt. Six cups of salt total. Cover tightly. Olives in heavily salted water may be canned in pint or quart mason jars. Process jars for 20 minutes in gently boiling water.

Olives Stored at Room Temperature: Good for 8 to 9 months.

Canned Olives: Good for 2 to 3 years.

To Use: Remove salt before eating by soaking olives in fresh water. Rinse or soak in about four changes of fresh water over a period of two days.

3. Pressure Canned Olives

Pack olives into pint or quart jars. Add 1 teaspoon salt per pint, 2 teaspoons salt per quart. Cover with water leaving 1/2 inch head space. Adjust lids and rings. Process at 240 degrees F (10 lbs. per square inch steam pressure at sea level) for one hour. Requires a pressure canner. Salt may be omitted --salt is for flavor and texture only.

Pressure Canned Olives: Good for 3 to 4 years.

4. Vinegar-Water Solution

Add one volume of vinegar (5% acidity) to one volume of water. (For example: one quart of vinegar and one quart of water). Add salt to the vinegar-water solution: 1/2 to 1 cup of salt per gallon (1/4 to 1/2 cup per 1/2 gallon). Cover tightly. Add garlic and spices if desired. Pack into pint or quart mason jars. Leave 1/2 inch head space. Adjust lids and rings. Process in gently boiling water bath for 20 minutes.

Refrigerated Olives: Good for 10 to 12 months.

Olives Stored at Room Temperature: Good for 4 to 5 months.

Canned Olives: Good for 2 to 3 years.

5. Dry Olives

Place whole, cured olives on drying trays. Pack in plastic bags, jars, or rigid plastic boxes. Cover tightly or seal. Add garlic and spices if desired.

Sun Drying: Takes 5 to 6 days.

Dehydrator: Takes 24 to 48 hours.

Oven Drying: Takes 12 to 24 hours (150 to 160 degrees F - with oven door ajar).

Olives Stored at Room Temperature: Good for 1 to 2 years.

To Use: Place in slightly salted water (1/2 to 3/4 cups salt per gallon) until plump, about 8 to 12 hours.

6. Freezer Olives

Place olives in plastic bags, rigid plastic boxes, or glass jars. Cover with slightly salted water (1/2 to 3/4 cup salt per gallon).

Frozen Olives: Good for 1 to two years.

Note: Frozen and thawed olives will have a softer texture than before freezing.