

Olive Puree

1 cup olive oil
1 lb onion, sliced thin
2 oz garlic, lightly smashed
2 packed cups Moroccan oil cured olives (pitted)
1 orange, peeled and quartered, peel discarded
leaves from 1 sprig rosemary
½ cup Spanish bittersweet red wine vinegar
2 Tbsp agave nectar

1. Lightly brown the onions and garlic in the olive oil.
2. Add remaining ingredients and cook over low heat 20 minutes.
3. Puree in blender until exceptionally smooth.