

# Fried Olives Stuffed with Sweetdrops

## Ingredients for Fried Olives:

As needed	Vegetable Oil for Frying
8 oz.	<b>Ambrosia</b> ® Greek Pitted Country Olives Drained
3 oz.	<b>Ambrosia</b> ® Sweetdrop Peppers Drained
2 each	Eggs Large Beaten
1/2 cup	All Purpose Flower
1 cup	Panko Breadcrumbs

## Ingredients for Caper Yogurt Dipping Sauce:

1/2 cup	Greek Yogurt
2 tbsps.	<b>Ambrosia</b> ® Capote Capers
1 tbsps.	Mayonnaise
1/2 tbsps.	<b>Ambrosia</b> ® Lemon Juice
1 clove	Garlic Minced
1 tbsps.	Parsley Fresh Minced
1/4 tsp.	Kosher Salt
1/8 tsp.	Black Pepper Ground

## Instructions:

### Fried Olives

- Preheat vegetable oil to 350°F.
- Stuff each olive with one Sweet Drop pepper.
- In a large bowl, combine stuffed olives and egg; toss until olives are lightly coated. Shake off excess.
- Coat olives in flour, shaking off excess, then dip again into beaten egg. Finally, toss olives in panko breadcrumbs, coating evenly.
- Fry olives about two minutes or until outsides are golden brown. Remove and drain olives from oil.

### Caper Yogurt Dipping Sauce

- Mix all ingredients to combine and reserve to serve with fried olives.



**Ambrosia**  
QUALITY FOODS