Citrus–Garlic Olive & Pepperoncini Antipasto



Briny olives, pepperoncini and roasted peppers with citrus zest, cracked fennel and garlic.

About 4 cups / 8 appetizers (1/2 cup each) Prep 20 min · Cook 0 min · Fridge rest 2 hr Total ~2 hr 20 min (PT2H20M) Rest counts within 4 days from preparation.

REFRIGERATOR ONLY — fresh garlic + oil: use within 4 days, or earlier ingredient deadline.

INGREDIENTS

1 cup pitted green olives, drained

1 cup pitted Kalamata olives, drained

1 cup pepperoncini rings, drained (reserve brine separately)

3/4 cup jarred roasted red pepper strips, drained, lightly blotted

2 small fresh garlic cloves, peeled, finely minced

2 tbsp extra-virgin olive oil

2 tbsp reserved pepperoncini brine

1 tbsp red wine vinegar

1 tsp finely grated orange zest; no white pith

1/2 tsp finely grated lemon zest; no white pith

1/2 tsp fennel seeds, lightly cracked

1/2 tsp dried oregano

EQUIPMENT & COLD LIMIT

Knife, board, colander, measuring tools, fine zester, whisk/bowl, clean covered 2-quart container and fridge thermometer. Container capacity is not yield.

Use chilled, commercially processed ready-to-eat olives and jarred peppers. No raw olives or untested home-canned vegetables. Follow earlier opening/label deadlines; check packaged labels.

40°F or below; 4 days MAX from preparation, including rest. Earlier ingredient deadlines still apply. No canning, pantry storage or counter fermentation. Vinegar, brine, zest, taste and a lid seal do not validate preservation.

METHOD

1 · Clean & check. Wash hands; clean tools and container. Rinse orange and lemon under running water; dry before zesting. Start with chilled jarred ingredients still within label/opening limits. Check pitted olives for stray pits.

2 · Drain & cut. Reserve 2 tbsp pepperoncini brine. Measure both drained olives and 1 cup drained pepperoncini rings (slice whole peppers into 1/4-inch rings; discard stems). Cut roasted peppers into narrow strips; drain, blot and measure 3/4 cup. Keep olives whole. Finely mince both garlic cloves.

3 · Whisk. Lightly crack fennel seeds. Whisk 2 tbsp oil, 2 tbsp reserved brine, 1 tbsp vinegar, 1 tsp orange zest, 1/2 tsp lemon zest, all garlic, 1/2 tsp fennel and 1/2 tsp oregano. No extra salt is specified; the brined ingredients supply it.

4 · Toss & chill promptly. Toss olives, pepperoncini and red pepper strips with all dressing. This is a light coating, not a submerging brine. Cover; label preparation date/time and a discard deadline no later than 4 days after preparation, or earlier ingredient deadline. Refrigerate immediately at 40°F or below; never counter-marinate.

5 · Rest cold. Marinate 2 hr in the refrigerator. Stir once halfway through with a clean utensil; re-cover and return immediately. This rest counts inside the 4-day limit. Mixing does not reset older ingredients' deadlines.

6 · Serve cold; discard on time. Spoon out small portions with a clean utensil; keep reserve covered at 40°F or below. Never return served food, top up an old batch or reuse dressing. Count prep and serving exposure together: discard after more than 2 hr out, or 1 hr above 90°F. Use within 4 days from preparation or an earlier ingredient deadline; discard the remainder then. Do not taste to test safety; normal smell/appearance prove nothing.

Inspiration: Home Flavor Recipes' "Garlic Olive & Pepperoncini Antipasto Jar" public caption. Safety: OSU SP 50-701, Herbs and vegetables in oil — 4-day refrigerator guidance. Handling: USDA FSIS, Leftovers and Food Safety — 40°F cold holding; 2-hr / 1-hr-above-90°F limits.

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] facebook.com · [2] extension.oregonstate.edu · [3] fsis.usda.gov