



The Lye Cured Olive

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Table Olive Processing Equipment

All equipment used should be suitable for food processing and made from:

- food grade plastic
- food grade fibreglass
- food grade stainless steel that can resist corrosion by salt and/or food acids
- glass



Do not use equipment made from:

- Aluminium
- Wood
- Galvanised iron/steel



Lye Cured

- Most popular home curing method
- Quickest process
- Sources of lye
- Safe use of lye
- **Green ripe olives**
- Dark ripe style olives



Sources of Lye



<http://celake.ucdavis.edu/files/64531.pdf>

Hardware stores(plumbing supplies)

On-line sales (soap making supplies)

Using Lye Safely

- Available as flake or granular
- Always add lye to **cold** water and stir
- Never use with aluminum, tin, lead or zinc galvanized metals
- Wear chemical resistant gloves and eye protection
- Wear long sleeves and pants
- Process close to sink



Lye Cured Olives

- Use lye resistant container
- Add lye to water-2 oz/gal. (4T/gal flake or 3T granular)
- Sort olives by size
- Cover olives with cooled lye solution
- Weigh olives down to prevent exposure to air



Lye Cured Olives

- Check every 2 hours until it reaches the pit. Usually takes 10-12 hours
- Replace lye solution with fresh after 12 hours if needed. It may take up to 30 hours to reach pit.
- Wash with cold fresh water at twice daily until the lye is leach out. Takes about 4-5 days
- Taste to detect soapy taste on day 3-5

Dark Style Lye Cured Olives

- Cut with lye solution sequentially – 5 times expose to air in container for one day between lye treatments



Dark Style Lye Cured Olives

- Only allow lye to penetrate up to about 1/16th to 1/8th of an inch with each solution (about 3 hours each time) except the last one, which goes to the pit
- Cover with fresh water and change 2X daily taste after 2-3 days until not soapy



Now Embellish Your Olives!



Short and Long Term Storage of Debittered Olives

- Short term storage (2 weeks): Store in 4 oz. pickling salt per gallon of water.
- Long term storage: 8 oz. (3/4 cup) per gallon for 1 week. Drain and then replace with 1 pound salt per gallon (1.5 cups) for 1 week. Repeat and then store up to two months. Avoids shriveling fruit.

Debittered Salt Brined Olives

- Soak in water overnight before serving



Salt Dried Olives

- Spray wash olives
- Raw whole/pricked olives-dark ripe
- Pack olives in layers of salt in draining crates
- Use 1-2 lbs. salt for 2 lbs. olives
- Mix weekly adding more salt as needed
- Processing takes about 4 -8 weeks
- Store in 1 lb. salt for every 10 lbs. olives in airtight container and refrigerate or freeze
- Desalt before serving



Salt Dried Olives in Olive Oil

Heat Dried Olives

- For lye-cured green and dark ripe style olives
- Can be dried in dehydrator or sun under warm conditions
- Great for longer term storage without so much salt



Spanish Style

- Start with green
- Treat with lye until $\frac{3}{4}$ the way to the pit
- Change 3-4 times until not soapy
- Add starter culture...
- Store at 70 to 90 degrees
- Will take 2 to 6 months
- May need to add sugar (Manzanillo or Mission) 1.5 to 2 teaspoons/gal to increase fermentation

