

Fried Stuffed Olives

<http://userealbutter.com/2012/01/11/fried-stuffed-olives-recipe/>

inspired by [Black Bottle](#) in Seattle

1 cup remoulade sauce (to serve with – see recipe below)
oil for frying
24 large Spanish olives, pitted
2 oz. herbed goat cheese (or whatever you want to stuff the olives with), softened
1/2 cup panko crumbs
1/4 cup Parmesan cheese, grated
1/4 cup flour
1 egg

remoulade sauce

from [Simply Recipes](#)

1 1/4 cup mayonnaise
1/4 cup mustard (Creole, if possible – I used spicy brown mustard)
1 tbsp sweet paprika
1-2 tsps cajun or [creole seasoning](#)
2 tsps prepared horseradish
1 tsp pickle juice (or use lemon juice or vinegar)
1 tsp hot sauce (I used Tabasco)
1 clove garlic, minced and mashed

Remoulade sauce: Mix everything together and refrigerate for a few hours before serving. Makes 1 1/2 cups.

Olives: Heat 2 inches of vegetable oil in a small saucepan on high heat. Stuff each olive with goat cheese either by rolling little plugs and shoving them into the olives or using a piping bag and tip (make sure the tip is small enough to fit in the olive hole). Mix the panko crumbs and Parmesan cheese together in a small bowl. Set aside. Place the flour in a small bowl. Beat the egg in another small bowl. For each olive, roll it in flour to coat it completely, dip it in the egg to coat completely, and finally roll it in the panko crumbs. When the oil is hot (350°F or when a panko crumb sizzles when it is tossed into the oil), carefully add 5-6 olives at a time. I use chopsticks to lower them, but if you aren't comfortable with chopsticks, use tongs or a fork or spoon. Fry the olives until browned (takes about a minute or less) or until the goat cheese starts to bubble out. You'll know when this happens because it starts to get loud. Remove from oil and drain on paper towels or a cooling rack. Repeat until all of the olives are fried. Let cool slightly and serve with Remoulade sauce. Makes 24.