Stuffed olives

Ingredients:

- 1 kg black olives
- 1 kg green olives
- 1 kg sultanas
- 1 kg pine kernels
- 1 kg capers
- 1 kg anchovies
- 1 kg garlic
- 1 kg olive oil
- 1 kg lemon juice

Steps:

- 1. Preheat the oven to 180°C.
- 2. Rinse the olives and sultanas in cold water.
- 3. Mix the olives, sultanas, pine kernels, capers, anchovies, garlic, olive oil, and lemon juice in a bowl.
- 4. Spread the mixture on a baking sheet and bake for 30 minutes.
- 5. Serve hot or cold.