

## HERB-INFUSED OLIVE OIL

My sister-in-law, Viktoria, loves to eat bread and cheese, artisan cheese that is. She is European so when they stayed with us for a while, we got hooked on bread, cheese and dipping oil.

I found the infused oils in the store to be weak in flavor and aroma. Here is my own recipe which I always keep a jelly jar-full in my kitchen.

## HERB-INFUSED OLIVE OIL

### INGREDIENTS

#### Set 1

2 c. high-quality extra-virgin olive oil

#### Set 2

3 t. dried herb de Provence

4 t. dried thyme

2 t. dried oregano

2 t. dried basil

2 t. dried parsley

1 t. salt

¼ t. black pepper

#### Set 3

Chopped, fresh garlic to add only as consumed

**Tools:** *glass jar w/ a cover (a 3 to 4 cup capacity canning jar) or non-porous food container*

### **DIRECTIONS**

1. Pour olive oil into the jar.
2. Add the DRIED herbs, salt and pepper; DO NOT USE FRESH HERBS.
3. Stir gently to thoroughly combine.
4. Store for two weeks in the pantry.
5. Stir before using.
6. Oil stores fine in your pantry. DO NOT ADD FRESH GARLIC TO your entire jar of oil. Spoon some oil out, then add garlic only as needed. Discard the leftover oil you used to dip your bread. Keeping fresh garlic in your oil can cause the botulism bacteria to grow.
8. Add more DRIED herbs to your oil as you run out of herbs.

Tip: Pour several tablespoons of infused oil into a small pan on medium heat. Add minced garlic and sautee till fragrant.