

YIELD: 2 CUPS

How to Infuse Olive Oil

prep time: 10 MINUTES cook time: 2 HOURS total time: 2 HOURS 10 MINUTES

INGREDIENTS:

2 cups High Quality Extra Virgin Olive Oil

2-3 sprigs herbs, such as Rosemary, Thyme, or ¼ cup packed sliced Basil

DIRECTIONS:

With a mortar and pestle crush the herbs to release their oils. Set aside. In small saucepan over medium heat bring olive oil to just a simmer with a few bubbles coming up. Add in herbs and steep for 2 minutes. Turn off heat, cover saucepan with lid and allow the oil to infuse for two hours undisturbed.

Strain oil and herbs through a fine mesh strainer. Bottle and store in fridge. Use within 2 weeks.

Makes a great gift.

Adapated from Martha Steward How to Infuse Herb Olive Oil



This delicious recipe brought to you by **Country Cleaver**

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