

# GARLIC AND HERB INFUSED OLIVE OIL

Infusing olive oil with fresh herbs and garlic will allow you to incorporate amazing flavor in a very simple way. Who would've thought that this wonderful flavored oil could be used in place of plain ol' olive oil to do everything from cook eggs, to dress salads, or even drizzle on top of soups, grilled vegetables, meats, and seafood. If you're like us, and you love fresh herbs and garlic on just about everything, this recipe is for you!

Prep time: 5 minutes, plus 30 minutes to infuse

Makes ½ cup

## Ingredients:

4 garlic cloves, smashed


1 rosemary sprig

3 thyme sprigs

pinch red pepper flakes

½ cup extra-virgin olive oil

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Wash and thoroughly dry the fresh rosemary and thyme, then combine the ingredients in a glass container with a tight fitting lid. Allow the flavors to infuse for at least 30 minutes.

You can make as little or as much as you'd like. The infused oil will keep in the fridge for 3-5 days. Bring the oil to room temperature before using.