



## Recipes

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### Rosemary and Garlic Infused Oil

Serves 1

#### Ingredients:

10 oz. Olive Oil

8 oz. Fresh Garlic , sliced

7 oz. Fresh Rosemary Leaves

1/2 tsp. Black Pepper

1 tsp. Kosher Salt

#### Directions:

1. Heat olive oil in sauté pan over medium-low heat.
2. When oil begins to sizzle add in garlic cloves. Sauté garlic in olive oil until garlic begins to turn golden brown.
3. Remove from heat and add fresh rosemary, salt and pepper. Let rosemary steep into olive oil and let cool slightly.
4. Place all ingredients together in food processor and puree to emulsify ingredients.
5. Pour infused oil through a fine mesh strainer over storage container to strain excess rosemary and garlic particulates.
6. Label, date and refrigerate.