



Recipes

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Oregano Infused Oil

Serves 1

Ingredients:

6 oz. vol. Olive Oil
1 Tbsp. Fresh Garlic , minced
1 cup + 1 Tbsp. Fresh Oregano Leaves
1/4 tsp. Crushed Red Peppers Flakes
1/2 tsp. Ground Horseradish
1 Tbsp. Red Wine Vinegar
1/4 tsp. Kosher Salt

Directions:

1. Heat olive oil in sauté pan over medium heat. Add garlic and sauté until translucent.
2. Reduce heat to low and add in oregano leaves and crushed red pepper flakes.
3. Shut off heat and let oregano steep into oil and cool.
4. Fold in remaining ingredients and place into a blender to emulsify.
5. Funnel into a squeeze bottle and hold until ready for use.
6. Label, Date and Refrigerate.