

Green Onion and Cilantro Oil

Serves 1

Ingredients: 3/4 cup Vegetable Oil 1/4 cup Fresh Garlic , minced 3/4 tsp. Green Onion , thinly sliced 1 cup Fresh Cilantro , loosely packed 1 1/2 tsp. Fresh Jalapeño , chopped Directions:

1. Heat oil in saucepot over medium heat. Bring to a simmer.

2. Add remaining ingredients and shut off heat. Let steep up to 10 minutes.

3. Place in blender. Puree until smooth.

4. Pour into squeeze bottle.

5. Label, Date and Refrigerate