

Herb Olive Oil (Good on all days)

1. Heat 1 cup extra virgin olive oil to about 100°F.
2. Add ½ cup finely chopped fresh herbs (any combination of basil, oregano, rosemary, parsley, marjoram, chives, tarragon, cilantro, and/or savory) or 2 ½ tablespoons dried herbs. [You can use a combination of fresh and dried herbs; fresh basil works particularly well.] Just use two or three herbs that you know combine well, not all at once.
3. Add ½ tablespoon coarse or kosher salt, ½ teaspoon freshly ground black pepper, 2 to 3 cloves garlic finely minced or pressed.
4. Turn off heat and let steep.
5. Store in a glass jar in the refrigerator for up to 2 weeks. The olive oil will solidify in the refrigerator so take it out before you are ready to use and let come to room temperature.