



Spiced Olive Oil

By Bonnie Gemmell

Yield: 1 quart

1 quart virgin olive oil
1 lb pine nuts
3/4 cup freshly minced garlic
1 tsp crushed red pepper flakes
2 tsp cracked black pepper
2 tsp dried basil
2 tsp dried oregano

Heat the olive oil to 300 degrees in a large, deep pot. Add the pine nuts, cook them to a golden brown and remove them with a slotted spoon.

Heat the oil back up to 300 degrees and add the garlic. When the garlic becomes brown, strain it out of the oil with a slotted spoon

Add the dry seasonings to the oil while it's still warm. Let the oil sit for one day before serving it. The oil can be used as a dipping sauce for bread, salad dressing or pasta sauce.