

Herb Oil



Ingredients

8 oz. Fresh herbs, such as basil, chives, rosemary, tarragon, parsley etc. (pick one per batch)

2-3 sprigs parsley (for color)

2-3 cups regular olive oil

Procedure

1. Wash the herbs well. Pat dry. Remove any woody stems. If they are green, the stems can be used. Remove any blossoms that are present.
2. In the canister of a blender combine the herbs, including the parsley. Add 1 cup olive oil.
3. Put the lid on and purée or liquefy until greatly chopped up. Add oil as needed. This should look like green sludge. The parsley helps preserve the green color.
4. Add the rest of the oil and puree in.
5. Pour contents into a strainer that is lined with two coffee filters that has been placed over another clean bowl.
6. Cove with plastic wrap and allow to sit at room temperature until the oil has separated from the herbs. This could take several hours to overnight.
7. Discard the puréed herbs and store the herb oil in the fridge in an air tight container.

Yields approximately 2 cups of herb oil.

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